COFFEES

Hot or Iced

Soy, Coconut or Almond Milk available for an additional 50¢

	12 oz	16 oz	20 oz
COFFEE	4.75	5.25	6.00
CAPPUCCINO OR LATTÉ	5.75	6.75	7.75
MOCHA	6.25	7.25	8.25
EXTRA SHOT OF ESPRESSO	1.75	1.75	1.75
FLAVOR SHOTS	.75	.75	.75

Almond, Caramel, Chocolate, Coconut, Mint, Hazelnut, Irish Creme, Raspberry, Vanilla, White Chocolate, Sugar-Free Vanilla, Sugar-Free Hazelnut

ESPRESSO

SINGLE 4.25

DOUBLE 5.50

HOT TEAS & HOT CHOCOLATE

	12 oz	16 oz	20 oz
CHAI TEA	5.25	6.25	7.00
HOT TEA	5.00	5.50	6.00
HOT CHOCOLATE	5.50	6.00	7.00

ICED SPECIALTY DRINKS

	16 oz
ICED BLENDED ESPRESSO	8.25

REAL FRUIT SMOOTHIES

Add Frog Fuel Protein Supplement 4.00

Add Chia Seeds, Almond Butter, Matcha Green Tea, Turmeric, Cocoa Powder 1.50 each

MIXED BERRY 9.00

Raspberries, Blueberries, Blackberries, Strawberries, Agave, Non-Fat Yogurt, Oat Milk

STRAWBERRY BANANA 9.00

Strawberries, Bananas, Agave, Non-Fat Yogurt, Oat Milk

MANGO 9.00

Mango, Banana, Orange Juice, Agave, Non-Fat Yogurt

OTHER BEVERAGES

LOCAL BOTTLED MILK 5.50

2%, Whole, Chocolate

BOTTLED JUICE 5.25

Cranberry, Apple, Grapefruit, Orange

BOTTLED ICED TEA 5.25

Unsweetened, Sweetened, Lemon

FRESHLY BREWED ICED TEA 4.75

BOTTLED WATER 4.75

RED BULL ENERGY DRINK 6.25

Regular or Sugar Free

GATORADE 5.25

Assorted Flavors

SODAS 4.75

Pepsi, Diet Pepsi, Mountain Dew, Starry, Mug Root Beer

= contains nuts

Items are prepared in facilities that process nuts and peanuts.

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52329

BREAKFAST SELECTIONS

SERVED UNTIL 11AM

STEEL CUT OATS 14.00
Regular or Almond Milk, Fresh Berry Compote

QUICHE 13.00
Please ask for today's creation

SERVED UNTIL 1PM

BREAKFAST EGG SANDWICH* 15.00
Choice of House-Baked Croissant, Bagel or English Muffin,
Choice of Ham, Bacon or Sausage, Cheddar Cheese, Two Eggs
Add Crispy Hash Brown Patties 3.50

SMOKED SALMON AND TOASTED BAGEL 18.00
Sliced Tomato, Red Onions, Capers, Cream Cheese

BREAKFAST BOWL 16.00
Scrambled Eggs or Egg Whites, Potatoes,
Onions, Peppers, Jack Cheese
Add Bacon or Sausage 3.00

CHORIZO BURRITO 15.00
Scrambled Eggs, Spicy Chorizo, Potatoes,
Jack Cheese, Roasted Pasilla Chiles

OVERNIGHT OATS 12.00
Rolled Quaker Oats, Oat Milk, Blue Agave Syrup,
Non-Fat Greek Yogurt, Vanilla
Choice of Topping: Mixed Berries, Almonds and Granola or
Cinnamon Brown Sugar Apples and Craisins with Granola

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ALL DAY ITEMS

SOUPS AND SALADS

SOUP OF THE DAY (STARTS AT 11AM)
Please ask for today's creation
Cup 9.00 Bowl 12.00

CHICKEN CAESAR SALAD 17.00
Grilled Chicken Breast, Romaine Lettuce, Croutons,
Shredded Parmesan Cheese, Roasted Garlic Caesar Dressing

CHICKEN AND RICE NOODLE SALAD 19.00
Shredded Chicken Breast, Tumeric, Ginger, Cucumber, Carrot,
Basil, Mint, Cilantro, Jalapeños, Peanuts, Rice Noodles,
Lime-Chile Dressing, Peanut Sauce
Peanuts Optional

SANDWICHES AND PIZZA

CAPRESE SANDWICH (SERVED HOT) 16.00
Mozzarella, Roasted Tomatoes, Balsamic, Fresh Basil,
Basil Aioli, Ciabatta Roll
Add Chicken 7.00

TURKEY AND HAVARTI IN PUFF PASTRY (SERVED HOT) 18.00
Smoked Turkey Breast, Havarti Cheese, Spinach, Garlic Cream,
Puff Pastry, Everything Seasoning

BAGEL BLT (SERVED HOT) 17.00
Cream Cheese, Bacon, Tomato, Sunflower Sprouts, Choice of Bagel
Add Egg 3.25 Add Avocado 2.50

ROAST TURKEY (SERVED COLD) 18.00
Cranberry Goat Cheese, Bacon, Butter Lettuce,
Honey Wheat Bread

CHICKEN PESTO WRAP (SERVED COLD) 18.00
Grilled Chicken Breast, Tomato, Spring Mix Lettuce,
Smoked Mozzarella, Pesto Mayo, Lavash Wrap

SANTA FE CHICKEN FLAUTAS (2) (SERVED HOT) 14.50
Seasoned Chicken Breast, Flour Tortillas, Roasted Poblano Chiles,
Jack Cheese, Chipotle Ranch

PERSONAL PIZZA
Cheese 17.00 Pepperoni 19.00

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SNACKS

YOGURT GRANOLA PARFAIT 11.00
Fruited or Greek Yogurt, Granola

SEASONAL MIXED FRUIT 11.00
Seasonal Melon, Pineapple, Fresh Berries

HUMMUS AND VEGETABLES 15.00
Traditional Chickpea Hummus, Carrots, Celery, Cucumber, Pita Chips

FRENCH FRIES 8.00

SIDES

WATERMELON SALAD 10.00

TORTELLINI PASTA SALAD 10.00

GELATO

1 SCOOP 6.00

2 SCOOPS 9.00

3 SCOOPS (CUP) 12.00

FRESHLY BAKED WAFFLE CONE 2.00

CHOCOLATE DIPPED WAFFLE CONE 3.00

BISCOTTI'S GOURMET CAKE AND SHAKES

Garnished with Cake Slices, Whipped Cream and Cherry

PIÑA COLADA 14.00
Coconut and Pineapple Sorbet, Coconut Milk, Topped with Piña Colada Cake,
Pineapple Wedge, Whipped Cream, Pineapple Sauce, Waffle Cone

STRAWBERRY CHEESECAKE 14.00
Strawberry Gelato, Topped with New York Cheesecake,
White Chocolate Chips, Waffle Cone, Strawberry Compote, Whipped Cream

CHOCOLATE 14.00
Chocolate Gelato, Topped with Layered Chocolate Cake,
Chocolate Wafers, Waffle Cone, White Chocolate Flakes

TIRAMISU 14.00
Tiramisu Gelato, Topped with Tiramisu Cake, Ladyfingers,
Chocolate Espresso Beans, Whipped Cream, Chocolate Flakes

PLAIN GELATO SHAKE 13.00
Choice of Gelato, Whipped Cream

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