

COFFEES

Hot or Iced

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

	12 oz	16 oz	20 oz
COFFEE	4.50	5.00	5.75
CAPPUCCINO OR LATTÉ	5.50	6.50	7.50
MOCHA	6.00	7.00	8.00
EXTRA SHOT OF ESPRESSO	1.50	1.50	1.50
 FLAVOR SHOTS	.50	.50	.50
Almond, Caramel, Chocolate, Coconut, Mint, Hazelnut, Irish Creme, Raspberry, Vanilla, White Chocolate, Sugar-Free Vanilla, Sugar-Free Hazelnut			
ESPRESSO			
SINGLE	4.00		
DOUBLE	5.00		

HOT TEAS & HOT CHOCOLATE


	12 oz	16 oz	20 oz
CHAI TEA	4.75	5.75	6.50
HOT TEA	4.50	5.00	5.50
HOT CHOCOLATE	5.00	5.50	6.50

ICED SPECIALTY DRINKS

	16 oz
FRUIT SMOOTHIES	8.25
ICED BLENDED ESPRESSO	7.75

OTHER BEVERAGES

LOCAL BOTTLED MILK	5.45
2%, Whole, Chocolate	
BOTTLED JUICE	4.95
Cranberry, Apple, Grapefruit, Orange	
BOTTLED ICED TEA	4.95
Unsweetened, Sweetened, Lemon	
FRESHLY BREWED ICED TEA	4.50
BOTTLED WATER	4.50
RED BULL ENERGY DRINK	5.95
Regular or Sugar Free	
GATORADE	4.95
Assorted Flavors	
SODAS	4.50
Pepsi, Diet Pepsi, Mountain Dew, Starry, Mug Root Beer	

 = contains nuts

Items are prepared in facilities that process nuts and peanuts.

*The Washoe County District Health Department advises that eating raw, undercooked animal foods, or animal foods that are not otherwise processed to eliminate pathogens (such as meat, poultry, eggs, milk, seafood or shellfish) poses a potential health risk to everyone, especially the elderly, young children under the age of 4 years, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of food to eliminate pathogens reduces the risk of illness.

Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybeans, peanuts, nuts, fish and shellfish.

BREAKFAST SELECTIONS



SERVED UNTIL 11AM

 STEEL CUT OATS	14.00
Regular or Almond Milk, Fresh Berry Compote	
QUICHE	12.00
Please ask for today's creation	



SERVED UNTIL 1PM

BREAKFAST EGG SANDWICH	14.00
Choice of House-Baked Croissant, Bagel or Gluten-Free Bread, Artisanal Ham, Cheddar, Scrambled Egg	
*SMOKED SALMON AND TOASTED BAGEL	17.00
Sliced Tomato, Red Onions, Capers, Cream Cheese	
BREAKFAST BOWL	15.00
Scrambled Eggs or Egg Whites, Potatoes, Onions, Peppers, Jack Cheese	
Add Bacon or Sausage 3	
CHORIZO BURRITO	14.00
Scrambled Eggs, Spicy Chorizo, Potatoes, Jack Cheese, Roasted Pasilla Chiles	
 OVERNIGHT OATS	11.00
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

16.00

Grilled Chicken Breast, Romaine Lettuce, Croutons,
Shredded Parmesan Cheese, Roasted Garlic Caesar Dressing

CLUB SALAD

18.00

Butter Lettuce, Turkey Breast, Bacon, Tomato, Muenster Cheese,
Granny Smith Apple, Sunflower Seeds, Dried Cranberries,
Choice of Honey Mustard, Ranch, Blue Cheese or Italian Dressing

SANDWICHES AND PIZZA

CAPRESE SANDWICH (SERVED HOT)

15.00

Mozzarella, Roasted Tomatoes, Balsamic, Fresh Basil,
Basil Aioli, Ciabatta Roll
Add Chicken 7

*BEEF AND CHEDDAR SANDWICH (SERVED HOT)

18.00

Roasted Tomato, Cheddar Cheese, Arugula,
Roasted Garlic Aioli, Ciabatta Roll

*BANH MI (SERVED HOT)

18.00

Marinated Grilled Steak, Toasted Ciabatta, Romaine Lettuce,
Radish, Carrots, Cilantro, Jalapeños, Garlic Sauce

ROAST TURKEY (SERVED COLD)

18.00

Cranberry Goat Cheese, Bacon, Butter Lettuce,
Honey Wheat Bread

CHICKEN WALDORF CROISSANT SANDWICH (SERVED COLD)

18.00

Diced Chicken Breast, Celery, Apples, Pecans, Grapes,
Raspberry Aioli, Butter Lettuce, Croissant


SANTA FE CHICKEN FLAUTAS (2) (SERVED HOT)

13.00

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 Fruited or Greek Yogurt, Granola	10.00
	SEASONAL MIXED FRUIT Seasonal Melon, Pineapple, Fresh Berries	10.00
	HUMMUS AND VEGETABLES Traditional Chickpea Hummus, Carrots, Celery, Cucumber, Pita Chips	14.00
	CAPRESE SALAD CUP Grape Tomatoes, Mozzarella Ciliegine, Fresh Basil, Balsamic Dressing	10.00


SIDES

WATERMELON SALAD	10.00
TORTELLINI PASTA SALAD	9.00

GELATO

1 SCOOP	5.00
2 SCOOPS	8.00
3 SCOOPS (CUP)	11.00
FRESHLY BAKED WAFFLE CONE	2.00
CHOCOLATE DIPPED WAFFLE CONE	3.00

BISCOTTI'S CAKE SHAKES

PIÑA COLADA Coconut and Pineapple Sorbet, Coconut Milk, Topped with Piña Colada Cake, Pineapple Wedge, Whipped Cream, Pineapple Sauce, Waffle Cone	15.00
STRAWBERRY CHEESECAKE Strawberry Gelato, Topped with New York Cheesecake, White Chocolate Chips, Waffle Cone, Strawberry Compote, Whipped Cream	15.00
CHOCOLATE Chocolate Gelato, Topped with Layered Chocolate Cake, Chocolate Wafers, Waffle Cone, White Chocolate Flakes	15.00
TIRAMISU Tiramisu Gelato, Topped with Tiramisu Cake, Ladyfingers, Chocolate Espresso Beans, Whipped Cream, Chocolate Flakes	15.00
 CARROT CAKE Rum Raisin Gelato, Topped with Carrot Cake, Whipped Cream, Waffle Cone, Caramel Sauce, Chopped Walnuts	15.00

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