

# Coffee & Beverage

## MENU

COFFEE	8oz.	12oz.	16oz.
<b>Espresso</b>	<b>2.25</b>		
<b>Machiato</b>	<b>2.60</b>		
<b>Americano</b>	<b>2.25</b>	<b>2.25</b>	<b>2.25</b>
<b>Cappuccino</b>	<b>2.90</b>	<b>3.20</b>	<b>3.60</b>
<b>Latte</b>	<b>2.90</b>	<b>3.20</b>	<b>3.60</b>
<b>Mocha</b>	<b>3.50</b>	<b>4.00</b>	<b>4.50</b>
<b>\$2</b> Steamed milk	<b>\$.75</b>	Extra shot	
<b>\$.50</b> Add syrup	<b>\$.50</b>	Soy milk	

### Specialty

<b>Machiato</b> Spiced or raspberry.	<b>3.20</b>	<b>3.80</b>	<b>4.20</b>
<b>Latte</b> Lavender or vanilla.	<b>3.90</b>	<b>4.20</b>	<b>4.60</b>
<b>Mocha</b> Dark chocolate, milk chocolate lavender, white chocolate pistachio, rosewater, or mint	<b>3.50</b>	<b>4.00</b>	<b>4.50</b>
<b>Chai</b>	<b>2.90</b>	<b>3.20</b>	<b>3.60</b>
<b>Hot Chocolate</b>	<b>3.00</b>		
<b>Matcha</b>	<b>4.00</b>		
<b>Loose Leaf Tea</b> Blue flower earl grey, green needle, blood orange, african summer, gold tisane.	<b>2.75</b>	<b>2.75</b>	<b>2.75</b>

<b>\$2.5 Organic juice</b>	Orange, apple, grapefruit.
<b>\$2.5 Bottled water</b>	500ml
<b>\$5 Sparking water</b>	1 litre

### SIDES

<b>\$2</b> Free Range egg	<b>\$3</b> Fried Pita
<b>\$3</b> Grilled focaccia	<b>\$4</b> Baked beans
<b>\$4</b> Roasted Potatoes	<b>\$3</b> Fruit
<b>\$2</b> Harissa	<b>\$5</b> Merguez
<b>\$4</b> Bacon	<b>\$5</b> Chorizo
<b>\$5</b> Duck sausage	<b>\$5</b> Andouille (sausage)

# Weekend Brunch



## MENU

### **\$14 Oeufs Cocottes**

Baked eggs on smoked black cod, asparagus, lemon roasted potatoes and goat cheese with shaved fennel and onion salad. Grilled foccacia.

### **\$13 Tortilla**

Baked eggs with chorizo, shrimp, tomatoes, red pepper, cilantro, olives, corn and avocado salsa. Grilled foccacia.

### **\$15 Cassoulet**

2 fried eggs on baked beans, duck sausage, bacon, and andouille sausage. Grilled foccacia.

### **\$15 Fricasse**

2 fried eggs on braised short ribs, roasted potatoes, caramelized onions, arugula and smoked applewood cheddar.

### **\$13 Tagine**

2 poached eggs on spicy tomato stew and red pepper, merguez sausage, sundried black olives, and cilantro. Fried pita bread.

### **\$12 Libanais**

Soft boiled egg, chickpea salad, baba ganoush, and tabouleh. Fried pita bread.

### **\$13 Les Boulettes**

2 poached eggs, spicy Moroccan meatballs, cilantro, yogurt, cucumber. Grilled Foccacia

### **\$15 Jambon et Fromage**

Braised pulled pork, morbier cheese, cherry compote on toasted fruit and nut bread. Belgian endive, pecan and watercress salad.

### **\$8 Gaufre Clafouti**

Flan baked waffle with mixed berries, cinnamon and rum.

### **\$3.15 Waffle**

### **\$1 Topping**

Dark chocolate

Lavender milk chocolate

Raspberry caramel

Maple syrup

Mixed berry compote

Pistachio white chocolate

Fig orange marmalade

Yogurt

### **\$8 Granola, fruit + yogurt**

### **\$5 Fresh Fruit**

*Brunch served 9am - 3pm.*