

# B E L Ô V E D

## CAFÉ

### COFFEE

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LATTE	4   4.50
Espresso, steamed milk, and a thin layer of frothed milk	
CORTADO	4
Equal amounts of espresso and steamed milk with a micro-foam layer of frothed milk	
CAPPUCCINO	4.25   4.75
Espresso, steamed milk, and a thick layer of milk foam	
AMERICANO	3   3.50
Espresso, hot water, and a thin layer of crema	
COLD BREW	4   4.50
Overnight steeped coffee at a low temperature resulting in a smooth, rich flavor	
DRIP	2   2.50
Batch brewed coffee resulting in a consistent, smooth, and mild flavor profile	
DOPPIO	2
Double shot of espresso	
FLAT WHITE	4
Espresso, steamed milk, and flat velvety layer of dry foam	
MOCHA	4   4.50
Espresso, chocolate sauce, and steamed milk	
CAFFE MISTO	3.50   4
Batch brewed coffee with steamed milk	
COCOA ESPRESSO	3
Double shot of espresso pulled over dark chocolate	

### LEMONADE

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FROZEN LEMONADE	2.50   3
Refreshingly tart lemonade blended to a fine slush	
LEMONADE	2   2.50
Flavorful citrus sweetened with cane sugar	
SPARKLING LEMONADE	2   2.50
Lemonade and Richard's Sparkling Rainwater	

### EXTRAS

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Alternative Milk + 50c  
Heavy Cream + 50c  
Half & Half + 50c  
Cold Foam + 1

### NON-COFFEE BEVERAGES

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CHAI LATTE	3.50   4
Infused black tea, and a thin layer of frothed milk	
SPICED CIDER	2.75   3.25
Traditional apple cider infused with mulled spices	
HOT CHOCOLATE	3   3.50
Steamed chocolate milk	
LONDON FOG	2.50   3
Infused black tea, and steamed milk	
SPARKLING LAVENDER LEMON	2   2.50
Richard's Sparkling Rainwater with lavender and lemon	

### TEA

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MASALA CHAI	2   2.50
Black tea blend of cardamom, ginger, cinnamon and vanilla	
GRAND ENGLISH BREAKFAST	2   2.50
Black tea blend from Keemun, China	
CREAM EARL GREY	2   2.50
Black tea blend of bold bergamot with silver needles white tea	
LEMON CHIFFON ROOIBOS*	2   2.50
Herbal tea blend of green rooibos & honeybush with lemon, calendula, cornflower petals	
ALMOND COOKIES	2   2.50
Green tea blend of almond and coconut bits	
ORGANIC CHAMOMILE*	2   2.50
Calming, floral, whole flowers	
HOT CINNAMON SPICE*	2   2.50
Herbal blend of rooibos, cinnamon, orange peel and sweet cloves	
ICED ORGANIC PEACH BLACK TEA	2   2.50
Black tea blend of Irish Breakfast and India Assam	
ICED HIBISCUS TEA	2   2.50
Bright infusion of juicy hibiscus flowers, orange peel, and smooth rooibos	

\*Caffeine Free



**PASTRIES**

\*Gluten Sensitive

<b>BANANA NUT MUFFIN</b>	5.50
Moist and fluffy banana muffin loaded with crunchy nuts	
<b>ALMOND CROISSANT</b>	5.00
A buttery, flaky croissant filled with rich almond cream and topped with toasted almond slices	
<b>WHITE CHOCOLATE CRANBERRY SCONE</b>	3.00
Hearth-baked buttery scone filled with tart dried cranberries and creamy white chocolate morsels, with a lemon-flavored powdered sugar glaze	
<b>PECAN OAT SCONE WITH MAPLE PECAN GLAZE *</b>	5.00
Delicious gluten-free homemade scone with hearty oats and crunchy pecans, finished with a maple pecan glaze	
<b>EARL GREY LOAF WITH LEMON GLAZE*</b>	5.00
A moist, fragrant loaf infused with delicate Earl Grey tea and hints of citrus, finished with a zesty lemon glaze.	
<b>CHOCOLATE CHUNK COOKIE</b>	5.00
Decadent soft baked cookie with dark chocolate chunks	
<b>CHOCOLATE DANISH WITH CHOCOLATE DRIZZLE</b>	5.00
A Flaky, buttery pastry filled with rich, velvety chocolate and topped with a delicate drizzle of chocolate	

**SANDWICHES**

<b>BLACK FOREST HAM &amp; BABY SWISS CHEESE ON SOURDOUGH</b>	14
Black forest ham, swiss cheese, fresh spinach on sourdough bread with raspberry preserves schmear with housemade honey mustard schmear served with a kosher dill pickle spear and an extra ramekin of honey mustard	
<b>ITALIAN GRINDER ON CIABATTA</b>	9
Black forest ham, genoa salami, spicy sliced pepperoni, creamy provolone cheese, crunchy romaine lettuce, vine ripe tomato, piquant banana peppers on toasted Italian ciabatta sandwich with Italian herb mayonnaise spread served with kosher dill pickle and extra ramekin of Italian herb mayonnaise spread on the side	

**SNACKS**

<b>YOGURT PARFAIT</b>	8
Vanilla yogurt, crunchy oat-dark raisin granola, fresh blueberries & ripe strawberries	
<b>FALL COCONUT CHIA SEED PUDDING</b>	8
Creamy coconut yogurt, chia seeds, fresh mango, blueberries, toasted coconut shavings, and agave syrup	
<b>BUFFALO CHICKEN DIP SNACK PACK</b>	11
Buffalo chicken dip served with toasted rice crackers	
<b>HERB &amp; POPPYSEED CHICKEN SALAD SNACK PACK</b>	13.50
Herb & poppy seed chicken salad served with cucumber and carrots	