

B E L Ó V E D

C A F É

COFFEE

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

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

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

NON-COFFEE BEVERAGES

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

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

B

COFFEE. COMMUNITY. CONNECTION.

PASTRIES

*Gluten Sensitive

CHOCOLATE CHIP MUFFIN 4.50
Soft, buttery muffin loaded with rich chocolate chips

RASPBERRY SCONE* 4
Gluten-free scone with tart raspberries and a golden, crumbly finish

WHITE CHOCOLATE CRANBERRY SCONE 3
Hearth-baked buttery scone filled with tart dried cranberries and creamy white chocolate morsels, with a lemon-flavored powdered sugar glaze

SPICED LOAF CAKE* 4.50
Moist gluten-free loaf infused with warm spices and a hint of sweetness

CINNAMON BUN 5.50
Fluffy swirl of sweet dough with cinnamon-sugar and a glossy glaze

CHOCOLATE CHUNK COOKIE 5
Decadent soft baked cookie with dark chocolate chunks

CHOCOLATE DANISH WITH CHOCOLATE DRIZZLE 5
A Flaky, buttery pastry filled with rich, velvety chocolate and topped with a delicate drizzle of chocolate

SANDWICHES

CHOPPED ITALIAN SANDWICH 14
A hearty mix of chopped Italian meats, crisp lettuce, tomatoes, onions, provolone cheese, and tangy pepperoncini, all tossed in zesty Italian dressing and layered on a fresh roll.

TUSCAN CHICKEN WRAP 11.50
Herb-marinated grilled chicken, sun-dried tomatoes, fresh spinach, roasted red peppers, and creamy mozzarella, all wrapped in a vibrant spinach tortilla.

SNACKS

YOGURT PARFAIT 8
Vanilla yogurt, crunchy oat-dark raisin granola, fresh blueberries & ripe strawberries

ORANGE HONEY COCONUT CHIA SEED PUDDING 8
Creamy coconut yogurt, chia seeds, fresh mandarines, toasted almond shavings, and a drizzle of honey.

BUFFALO CHICKEN DIP SNACK PACK 11
Buffalo chicken dip served with toasted rice crackers, carrots & celery

HERB & POPPYSEED CHICKEN SALAD SNACK PACK 13.50
Herb & poppy seed chicken salad served with cucumber and carrots