

COFFEES

Classics by La Colombe

Drip Coffee \$6
Espresso \$6
Mocha \$7.5
Macchiato \$6.5
Iced Coffee \$7
Latte \$7.5
Cappuccino \$7.5

SPECIALTY COFFEE DRINKS

TURKISH COFFEE \$12
Cardamom Spice Baklava or Dates

VANILLA ALMOND MATCHA LATTE \$12
Almond Milk, Vanilla Syrup,
Ceremonial Grade Matcha Powder

CAFÉ COCO \$12
Espresso, Coconut Milk, Whipped Cream

72% VALRHONA HOT CHOCOLATE \$12
Nutmeg and Crème Chantilly

SHAKERATO \$10
Espresso, Ice, Hint of Agave Syrup

TEAS

by Palais des Thés

GREEN

LONG JING \$12
Single-Estate Green Tea from China

GENMAICHA YAMA \$12
Amazing Mix of Bancha Tea and Roasted Rice

HERBAL

TROPICAL GARDEN \$12
Exotic Herbal Tea with Pineapple
Papaya, Mango and Peach

OOLONG

THÉ DES SONGES \$12
Indulging White Tea with Rose
Orange Blossom and Berries

BLACK

BIG BEN \$12
English Breakfast Blend of Black Teas
from Yunnan (China) and Assam (India)

COFFEE & TEA SERVICE

MONTAGE COFFEE SERVICE \$28

La Colombe Coffee
Accompanied by Petit Fours and
Miniature Artisanal Cookies

MONTAGE TEA SERVICE \$26

Selection of Palais des Thés Teas
Accompanied by Petit Fours and
Miniature Artisanal Cookies

**20% gratuity will be added to parties of 6 or more.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

PASTRY

BUTTER CROISSANT \$4

ALMOND CROISSANT \$4.50

PAIN AU CHOCOLATE \$4.50

RASPBERRY DANISH \$4.50

CHOCOLATE CINNAMON SCONE \$4

MONKEY BREAD \$5

BLUEBERRY MUFFIN \$4

BLUEBERRY MUFFIN (GF) \$4

CHOCOLATE CHIP COOKIE \$4

OATMEAL COOKIE \$4

LIGHT BITES

SEASONAL FRUIT BOWL \$14

GRANOLA \$13

Raspberry Coulis, Vanilla Greek Yogurt

OVERNIGHT OATS \$13

Bananas, Almond Butter

OATMEAL \$13

Bananas, Almond Milk, Blueberries

AVOCADO TOAST \$12 with egg \$16

Whole Grain Toast, Radish, Alfalfa

HAM & CHEESE CROISSANT \$16

Ham, Gruyère, Truffle Butter

BACON, EGG & CHEESE SANDWICH \$16

Avocado, Spicy Harissa Aioli

BAGEL & LOX \$17

Tomato, Cucumber, Capers, Pickled Onion, Dill