The Cafe

COFFEES
Classics by La Colombe

DRIP COFFEE $4.75
AU LAIT $4.25
ESPRESSO $4.25
LATTE $5.50
CAPPUCINO $5.50
AMERICANO $4.50
MOCHA $5.50
MACCHIATO $3.25
COLD BREW $5.50
HOT CHOCOLATE $5.50
ADDITIONAL ESPRESSO SHOT $1.00
SUBSTITUTE SOY OR ALMOND MILK $1.00

TEAS
by Les Palais des Thès

ICED TEA
To Go $5.50 | Kettle $8.50

HOT TEA
To Go $5.50 | Kettle $8.50

BLACK TEAS
BIG BEN
English Breakfast Blend of Black Teas from Yunnan (China) & Assam (India)

THÉ DES LORDS
Earl Grey, Pronounced Bergamot Flavor

MARGARET’S HOPE
Darjeeling Summer Flush, Great Body & Character

THÉ DES MOINES
Black & Green Teas from Tibet

CHAÏ IMPÉRIAL
Delicate Black Tea with a Rich Blend of Spices

GREEN TEAS
LONG JING
Single-Estate Green Tea from China

FLEUR DE GEISHA
Floral Green Tea & Cherry Blossom

THÉ DU HAMMAM
Rose Petals, Orange Blossom, Dates

MATCHA IMPERIAL
Powdered Japanese Green Tea

GRAND JASMINE CHUNG FENG TEA
Fine Jasmine Tea with a High Proportion of Tips

ROOIBOS & HERBAL TEAS
ROOIBOS DES VAHÎNÉS
Red Tea, Marigold, Vanilla, Almonds

INFUSION DE CHAMOMILE
Chamomile Flower Herbal Tea with Floral Flavor

INFUSION DE MENTHE
Herbal Tea made from Mint Leaves

*Dishes and prices may vary.
**SMOOTHIES**

**PROTEIN POWER $15**
Banana, Almond Milk, Flax Seeds, Peanut Butter, Local Honey

**GREEN GIANT $15**
Cucumber, Avocado, Almond Milk, Kale, Low-Fat Yogurt, Agave

**BEVERLY BERRY $15**
Strawberry, Blueberry, Raspberry, Chia Seeds, Greek Yogurt

**PAstry**

**BUTTER CROISSANT $4**

**ALMOND CROISSANT $5.50**

**PAIN AU CHOCOLATE $5.50**

**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**

**BREAKFAST**

7:00 am to 11:00 am

**SEASONAL FRUIT BOWL $14**

**GRANOLA $13**
Raspberry Coulis, Vanilla Greek Yogurt

**OVERNIGHT OATS $13**
Bananas, Almond Butter

**OATMEAL $13**
Bananas, Almond Milk, Blueberries

**CHALLAH BREAD TOAST $13**
Almond Butter, Banana, Blueberries, Honey

**FRENCH TOAST $15**
Pear Compote, Maple

**AVOCADO TOAST $12 with egg $16**
Whole Grain Toast, Radish, Alfalfa

**BACON, EGG & CHEESE SANDWICH $16**
Avocado, Spicy Harissa Aioli

**SHAKSHUKA $15**
San Marzano Tomato, Organic Egg, Niçoise Olives

**BAGEL & LOX $17**
Tomato, Cucumber, Capers, Pickled Onion, Dill

**SIDES $8**
APPLEWOOD SMOKED BACON
CHICKEN APPLE SAUSAGE
2 EGGS ANY STYLE

**LUNCH**

11:30 am to 2:30 pm

**POWER BOWL SALAD $15**
Organic Egg, Roasted Carrot, Avocado, Tomato, Alfalfa Sprout

**CHOPPED COBB SALAD $15**
Chicken, Bacon, Organic Egg, Tomato, Avocado, Blue Cheese Dressing

**ROAST BEEF SANDWICH $18**
Sundried Tomato, Horseradish Cream, Arugula, Pickles

**TURKEY SANDWICH $16**
Lettuce, Tomato, Bacon, Avocado

**HAM & CHEESE SANDWICH $16**
Ham, Gruyère, Truffle Butter

**WARM LOBSTER ROLL $39**
Coleman’s Mustard, Bibb Lettuce, Spicy Harissa Aioli

**SIDES $6**
FRENCH FRIES
SIDE SALAD

*Pastries are seasonal and subject to change. GF = Gluten Free.

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

ROSE
HALTER RANCH ROSÉ  $16
Paso Robles, California 2017

DOMAINE ALPHONSE MELLOT SANCERRE $15
Loire Valley, France 2016

RED
AU CONTRAIRE PINOT NOIR  $17
Sonoma Coast 2013

LE VOLTE DELL’ORNELLAIA TOSCANA  $17
IGT, Italy 2015

MARCHESI MAZZEI ‘PHILIP’ TOSCANA ROSSO $21
Tuscany, Italy 2012

ALEKSANDER RED BLEND  $28
Paso Robles 2011

LE MARQUIS DE CALON SEGUR  $24
Saint-Estephe, Bordeaux, France 2014

ROBERT CRAIG ‘AFFINITY’ CABERNET SAUVIGNON  $26
Napa Valley 2014

MAISON SAINT VIVANT  $21
Cote de Nuits-Villages, Burgundy, France 2014

reserve wines by the glass

DOMAINE JEAN GRIVOT  $57
Les Charmois Nuits-Saint-Georges, Burgundy 2013

THE MASCOT CABERNET SAUVIGNON  $62
Napa Valley 2011

GAJA “PIEVE SANTA RESTITUTA”  $54
Brunello di Montalcino, Italy 2012

‘PASTOURELLE’ DE CLERC MILON  $34
Pauillac, Bordeaux, France 2009

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WINES BY THE GLASS

SPARKLING
VILLA SANDI ‘IL FRESCO’ PROSECCO  $16
Veneto, Italy 2017

G.H. MUMM BRUT “CORDON ROUGE”  $25
Champagne, France NV

RUINART BRUT ROSE  $36
Champagne, France NV

DOM PÉRIGNON P2  $125
Hautvillers, Champagne, France 2000

WHITE
BIBI GRAETZ ‘CASAMATTA’  $17
Tuscany, Italy 2015

DR. LOOSEN RIESLING KABINETT ‘BERKANSTELER LAY’ $19
Mosel, Germany 2017

PASCAL JOLIVET SANCERRE $19
Loire Valley, France 2018

CAPTURE SAUVIGNON BLANC  $17
Napa Valley, California 2016

JORDAN CHARDONNAY  $21
Sonoma Coast 2016

DOMAINE CHRISTIAN MORÉAU PÈRE & FILS CHABLIS $19
Burgundy, France 2016

reserve wines by the glass

DOMAINE RAMONET CHASSAGNE-MONTRACHET $52
Burgundy, France 2014

KENZO ‘ASATSUYU’ SAUVIGNON BLANC $50
Napa Valley, California 2015
**Cocktails**

**Signature Cocktails**

**Apéritif**

- **International Spritz** $18
  - Berry Infused Aperol Pimm's, Prosecco, Aquafaba

- **Bubbling Rubies** $18
  - Strawberry & Lemon Infused St. Germain, Simple Syrup, Prosecco

**Mediano**

- **Oaxacan Smash** $21
  - Mezcal, Tequila Blanco, Cucumber, Mint

- **Ryno** $21
  - Bulleit Rye, Amaro Nonino, Orange Bitters, Chocolate Covered Bacon

- **Watermelon Party** $21
  - Absolut Elyx Vodka, Lime Juice, Mint,
  - Simple Syrup, Fresh Watermelon

- **Montage Old-Fashioned** $22
  - Montage Single Barrel Knob Creek Reserve Bourbon
  - Angostura & Orange Bitters

**Digestif**

- **Piemonte at Midnight** $21
  - Barolo Chinato, Prosecco, Chocolate Bitters, Chocolate Truffles

- **Simple Pleasures** $17
  - Nocello, Carbonated Water, Fresh Lime Juice

**Beer**

- **Chimay Cinq Cent** 750mL, Belgium $22
- **Coedo Shikkoku**, Japan $20
- **Saison Dupont**, Belgium 500mL $15
- **Peroni**, Italy $7
- **Old Speckled Hen**, England $10

**Bar Bites**

**3:00 pm to 9:00 pm**

- **Parker House Rolls** $5
- **Chips & Guacamole** $18
  - Pickled Fresno, Cilantro

- **Spicy Tuna on Crispy Rice** $17
  - Harissa Aioli

- **Crispy Oyster and Bacon Sliders** $12
  - West Coast Oysters, Remoulade

- **Beef Sliders** $15
  - Cabot Cheddar, Crispy Shallots

- **Crab Cakes** $15
  - Preserved Lemon Aioli

- **Tuna Tartare** $20
  - Brown Rice Crisp, Avocado, Black Garlic, Sesame,
  - Meyer Lemon Paste, Cilantro

**East & West Coast Oysters**

- ½ dozen $18 / 1 dozen $36

- **Shrimp Cocktail** $24
  - Cocktail Sauce & Yuzu Aioli

**Artisan Cheeses**

- Seasonal Garnishes & Accompaniments
  - $26 four slices / $8 one slice

- **Mezze Trio** $21
  - Beet Hummus, Eggplant, Labne,
  - Za’atar Spiced Pita, Vegetables

- **Caesar Salad** $15
  - Little Gem, Garlic Croutons,
  - Parmigiano Reggiano Artisan Cheeses

- **Chicken Wings** $16
  - House Made Buffalo Sauce and Ranch

- **Turkey Club** $21
  - Tomatoes, Avocado, Bacon, Herb Aioli

- **The Bar Burger** $27
  - Cabot Cheddar, Bacon, Sunny Egg, Crispy Shallots,
  - Choice of Bibb Lettuce or Fries

- **Truffle Jambon & Gruyère Panini** $16

- **Warm Lobster Roll** $39
  - Coleman’s Mustard, Bibb Lettuce, Spicy Harissa Aioli

**Dessert**

- **Strawberry Rhubarb Cheesecake** $12
  - Peanut butter cookie, strawberry meringue

- **Assortment of Ice Cream and Sorbet** $14
  - 3 Scoops

@montagebh #TheCafeBH