



## Starters and Appetizers:

<b>Mac &amp; Cheese Bites</b> (8) with Chipotle Dipping Sauce. They make you happy!	<b>6.00</b>
<b>Cheese Quesadilla</b> Pepper Jack & Havarti served with Pico & House Salsa	<b>6.00</b>
Add chicken	<b>2.00+</b>
<b>Chicken Wings</b> Choose the sauce, served with celery, carrots & blue cheese dressing	<b>9.00</b>
1) Frank's Red Hot 2) Garlic Parmesan 3) Hot Sweet Thai Chili 4) BBQ 5) None	
<b>Pulled Pork Sliders</b> Three Apple Wood smoked pulled pork sliders on house made brioche buns, topped w/coleslaw, pickles, & BBQ sauce	<b>10.50</b>
<b>Baby Blue Cheese Sliders</b> Three 90/10 sirloin sliders on house made brioche buns topped w/pickles, arugula, fried onions, Harissa ketchup and blue cheese	<b>10.50</b>
<b>Pesto Turkey Sliders</b> Three pesto infused white meat turkey sliders on house made brioche buns, topped w/pickles, arugula, fried onions, Harissa ketchup and Cheddar cheese	<b>10.50</b>
<b>Chicken Strips</b> Breaded crunchy chicken strips served with Chipotle aioli	<b>10.50</b>
<b>Homemade Soups:</b> Choose either Vegan or Creamy Tomato, or Chicken Vegetable Served with a side of garlic bread	<b>5.50/7.50</b>
<b>Matzah Ball Soup:</b> Homemade chicken vegetable soup & matzah ball <b>Bowl only</b>	<b>8.50</b>

## Silver Lake Libations:

<b>Fruit Martinis: White Peach, Pear, Mango, Mandarin Orange</b>	<b>5.00</b>
<b>On Tap Draft Beer, British Pints:</b>	
Mission Blonde Light German Ale 5%	<b>6.00</b>
Strand Harvest Ball Orange Wittier Pale Wheat Ale, seasonal 5.5%	<b>6.00</b>
Golden Road Wolf Among the Weeds IPA 8%	<b>6.00</b>
Corona Light Bottled	<b>5.00</b>
<b>White Wines (by the Glass or Bottle)</b>	
Pinot Grigio Campagnola	<b>5.00/16</b>
Sauvignon Blanc Brander 2015	<b>6.00/18</b>
Chardonnay Fess Parker 2015	<b>6.00/18</b>
Champagne Wycliff Brut	<b>6.00/18</b>
<b>Red Wines (by the Glass or Bottle)</b>	
Cabernet Sauvignon Leese-Fitch 2014 Napa Valley	<b>6.00/18</b>
Malbec don Rodolfo 2015 Argentina	<b>6.00/18</b>
Pinot Noir Edna Valley 2014	<b>6.00/18</b>
<b>Additionally...</b>	
Orange or Lemon Mimosa	<b>6.00</b>
<b>Sangria - Homemade and Refreshing</b>	<b>6.00</b>
<b>Bloody Mary</b> house made, less salt, chipotle pepper, Soju (24%)	<b>6.00</b>

## Breakfast Anytime

<b>Farmers Breakfast</b>	14.50
Two eggs any style, blueberry or buttermilk pancakes or French toast, plus your choice of bacon, turkey sausage or lean ham steak. Oregon Red potatoes, real maple syrup. No toast.	
<b>Eggs Benedict</b> Our Mimosa plays well with Eggs Benedict or Eggs Florentine	14.50
Two poached eggs on a toasted English muffin with Canadian bacon covered with our Hollandaise sauce. Served with fresh grilled asparagus spears and our breakfast potatoes.	
<b>Eggs Florentine</b>	14.50
Two poached eggs on a toasted English muffin with sautéed fresh spinach covered with our Hollandaise sauce. Served with fresh grilled asparagus spears and our breakfast potatoes.	
<b>BBQ Rib Breakfast (You Do Not Need Glasses)</b>	15.50
There is just not enough BBQ in your life, and we are here to correct that. Four meaty baby back ribs which we slow roast and smoke right here at Modern Eats. Served with three eggs, breakfast potatoes and corn tortillas. This is a tasty breakfast you won't get at home!	
<b>Italian Breakfast Sandwich:</b> Two eggs over firm on toasted torta roll with bacon, Cheddar, tomato, fresh spinach, arugula aioli, and basil. Served with Oregon Red potatoes.	10.50
<b>Kentucky Eggs Benedict:</b> Biscuits Smothered with House Made Fennel Sausage Gravy Topped with Two Eggs Over Medium and Served with Oregon Red potatoes	11.50
<b>Steak and Eggs:</b> Char-Broiled 6oz Flat Iron with 2 Eggs Any Style, Red Potatoes and Your Choice of Toast	15.50
<b>BFF Lox &amp; Cream Cheese:</b> Toasted Torta Roll, Cream Cheese (or Goat Cheese), and Nova Lox Served with Mixed Greens, Tomatoes, Capers, Onions & Lemon on the Side	15.00
<b>Modern Veggie Hash:</b> 2 Eggs Over Medium on a Hash of Red Potato, Mushroom, Spinach, Asparagus and Your Choice of Toast	11.50

## Pancakes/French Toast    **LA Magazine Review: "Try Before You Die!"**

Made from scratch and they taste like it! Served with **Real Maple Syrup**, Butter, and Your Choice of Home-Made Fuji Apple Compote or Fresh Fruit on the Side

<b>Buttermilk or Blueberry Stack (4)</b>	9.00
<b>Buttermilk or Blueberry Short Stack (2)</b>	7.00
<b>Country Buttermilk French Toast (Gluten-Free Bread +\$1.50)</b>	9.00
<i>Extra Maple Syrup</i>	1.25
<b>Yogurt and Granola</b> Organic House Made Maple Granola with Strawberries & Straus Organic Vanilla Yogurt	8.00

## Omelets

**Our Three Egg Omelets are Served with Oregon Red Potatoes and Your Choice of Toast.**

**Toast Selection:** Sourdough, Buttermilk, Whole Wheat, Rye, Jalapeño or English Muffin

**Substitute:** *Homemade Biscuit, Croissant, Torta Roll or 2 slices of gluten-free toast:* 1.50

<b>Denver Omelet</b> Sautéed Onions, Peppers and Diced Lean Ham	10.50
<b>Gobbler Omelet</b> Chopped Turkey Sausage, Mushrooms and Three Cheese Blend	10.50
<b>Silver Lake Omelet</b> Tomatoes, Basil, Bacon and Smoked Mozzarella	10.50
<b>Firehouse Omelet</b> Soy Chorizo, Bell Peppers, Pepper Jack Cheese, Bacon, Cilantro, Topped w/ Sriracha	10.50
<b>Mushroom and Swiss Omelet</b> Sautéed Mushrooms with Swiss cheese	10.50
<b>Healthy Omelet</b> Egg Whites, Sautéed Mushroom, Tomato, Bell Pepper, Onion, Grilled Chicken and Smoked Mozzarella. Served with cottage cheese, dry toast, and house made preserves	10.50

## Eggs    **Our Bacon is Nitrate-Free**

**Served with Your Choice of Protein, Toast, and Oregon Red potatoes**

**Toast Selection:** Sourdough, Buttermilk, Whole Wheat, Rye, Jalapeño Bread or English Muffin

**Substitute:** *Homemade Biscuit, Croissant, Torta Roll or 2 slices of gluten-free toast:* 1.50

<b>3 Poached Eggs:</b> Served with Turkey Sausage, Bacon, Lean Ham or Veggie Chorizo	10.50
<b>2 Eggs Any Style:</b> Served with Turkey Sausage, Bacon, Lean Ham or Veggie Chorizo	9.50
<b>Lox, Onions and Eggs:</b> Scrambled Eggs, Sautéed Onions, Nova Lox Served w/Toasted Torta Roll & Cream Cheese	14.00
<b>Substitute Veggie Bacon</b>	1.00

## Burritos

<b>Steak and Eggs Burrito:</b> 6 oz. Flat Iron Char-Broiled/ Chopped, Scrambled Eggs, Cheddar, Oregon Red potatoes Pico and Salsa on the side. Choose Cottage Cheese or Fresh Fruit as a side	14.50
<b>Breakfast Burrito:</b> Scrambled Eggs, Cheddar, Chopped Bacon and Oregon Red potatoes Pico and Salsa on the side.	10.50
<b>Egg White Burrito:</b> Scrambled Egg Whites, Smoked Mozzarella, Grilled Chicken, Oregon Red potatoes Pico and Salsa on the side.	10.50
<b>Veggie Egg Burrito:</b> Scrambled Eggs with Soy Chorizo, Tomatoes, Oregon Red potatoes and Cheddar Cheese	10.50
<b>Vegan Breakfast Burrito:</b> Firm Tofu Scrambled, Soy Chorizo, Tomatoes, Oregon Red potatoes, Vegan Cheese	10.50
<b>Veggie Hash Burrito:</b> Scrambled Eggs, Mushrooms, Spinach, Asparagus, Bell Pepper, Red Onion Oregon Red potatoes and Swiss Cheese. Served with Arugula Aioli and a Side of Cottage Cheese	10.50

## Anytime Entrées

<b>Baby Back Ribs Half-Rack or Full-Rack</b>	15/20
Lean, meaty and flavorful, house-smoked and slow-roasted at 225 degrees for 5 hours. We make our own BBQ sauce. Served sliced with homemade baked beans and French fries.	
<b>Char-Broiled Chicken Stack</b>	13.50
Grilled, char-broiled 8 oz. chicken breast French sliced and stacked on top of wok'd vegetables with fresh spinach. Drizzled with Hoisin sauce and topped with toasted almond slivers.	
<b>Breakfast Steak</b>	14.50
A lean 6 oz. NY Flat Iron. Served with our house French Fries, grilled asparagus and garlic bread.	
<b>Choice Flat Iron Steak</b>	17.00
We like to char-broil this thick 12 oz. steak sliced French style into thick strips. Served with our house French Fries, grilled Asparagus and garlic bread.	
<b>Salmon Filet</b>	17.00
A tasty 8oz salmon filet seared and sealed in herb butter. Served with brown rice, southwest pepper sauce, and your choice of stir-fry veggies, grilled asparagus or broccoli.	

## Burgers

Burgers are char-broiled and served on a homemade brioche bun with lettuce or arugula, tomato, dill pickles, grilled or raw onion, your choice of cheese. Served with French fries and a side of coleslaw.

<b>Cheese choices:</b> American, Cheddar, Swiss, Smoked Mozzarella, Havarti, Pepper Jack, Feta	
<b>Substitute For Fries:</b> Sliced Tomatoes, Cottage Cheese, BBQ Beans, Side Salad or Fruit Cup	N/C
<b>Substitute For Fries:</b> Sweet Potato Fries or Onion Rings with chipotle sauce	2.25
<b>Add Avocado</b>	1.25

<b>Modern Burger:</b> Sirloin 90/10, 1000 Island, choice of cheese	11.50
<b>Mushroom Burger:</b> Sirloin 90/10, arugula aioli, sautéed mushrooms & Swiss cheese	12.50
<b>Bacon Cheddar Burger:</b> Smoked bacon, Cheddar cheese, arugula aioli	12.50
<b>Turkey Burger:</b> Pesto infused 100% lean white meat turkey, arugula aioli, choice of cheese	11.50
<b>Veggie Burger:</b> Chipotle black bean burger, arugula aioli, brioche bun, choice of cheese	10.50
<b>Vegan Burger:</b> Sourdough bread or torta roll, vegan cheese, vegan mayo, and sliced tomatoes	10.50

## Sandwiches

<b>Substitute For Fries:</b> Sliced Tomatoes, Cottage Cheese, BBQ Beans, Side Salad or Fruit Cup	N/C
<b>Substitute For Fries:</b> Sweet Potato Fries or Onion Rings with chipotle sauce	2.25
<b>Add Avocado</b>	1.25

<b>Classic Tuna Salad Sandwich:</b> chopped egg & onion slivers, buttermilk bread, lettuce, tomato & fries	11.50
<b>Classic Tuna Melt:</b> Tuna salad with chopped egg & onion, Cheddar cheese, tomato and fries on sourdough	12.50
<b>Sriracha Tuna Salad Sandwich:</b> Spicy Sriracha tuna on buttermilk bread, w/lettuce & tomato with fries	11.50
<b>Sriracha Tuna Melt:</b> Spicy Sriracha tuna & tomato on grilled Jalapeño bread with Cheddar cheese and fries	12.50
<b>Turkey Melt:</b> Roast Turkey and Tomato on Grilled Jalapeño Bread w/Swiss cheese, cranberry mayo, & fries	13.50
<b>Turkey Sandwich:</b> Roast Turkey on sourdough w/lettuce, tomato, mayo, & fries	11.50
<b>Pulled Pork BBQ:</b> lean, slow roasted in-house w/pickles, coleslaw, and BBQ sauce on brioche bun. Choose fries or baked beans for your side.	12.50
<b>BBQ Brisket:</b> Slow-smoked in-house on our brioche bun served with BBQ beans and fries	13.50
<b>Philly Cheese Steak:</b> Our BBQ Brisket, Provolone, sautéed mushrooms, peppers, onions, garlic aioli on French roll. Served with fries and coleslaw.	13.50
<b>Chicken Breast:</b> Char-broiled chicken breast with Smoked Mozzarella, arugula aioli, lettuce, tomato, and dill pickles. Served with fries and coleslaw.	12.50

## Modern BLT'S Our Bacon is Nitrate-Free, Served with House Fries and Coleslaw

<b>Wild &amp; Crazy BLT:</b> Jalapeño bread, bacon, goat cheese, lettuce, tomato, sundried tomato spread	12.50
<b>The Modern BLT:</b> Sourdough, bacon, Smoked Mozzarella, lettuce, tomato, sundried tomato spread	11.50
<b>Plain &amp; Simple BLT:</b> Sourdough, bacon, lettuce, tomato, mayo	11.50
<b>VLT!! Vegetarian BLT</b> We substitute veggie-bacon strips on any of the above	1.00
<b>Substitute gluten-free bread</b>	1.50+

## It's a Wrap! Sundried Tomato Tortilla Served with House French Fries

<b>Steak and Field Greens Wrap:</b> 6oz Flat Iron Char-Broiled/Chopped, w/avocado and Balsamic vinaigrette	15.00
<b>Turkey Wrap:</b> Roast turkey, avocado, chopped lettuce, diced tomato and arugula aioli	12.50
<b>BBQ Chicken Wrap:</b> Grilled white meat chicken, house BBQ sauce, chopped lettuce, tomato, coleslaw with Smoked Mozzarella	12.50
<b>Chicken Strip Wrap:</b> Sliced chicken strips, chopped lettuce, tomatoes and homemade Ranch dressing	12.50
<b>Salmon Wrap:</b> Grilled flaked salmon filet, chopped lettuce, tomato and coleslaw	15.00
<b>Veggie Wrap:</b> Grilled squash, eggplant, roasted bell pepper, chopped lettuce, tomato, Swiss cheese and arugula aioli.	10.50
<b>Vegan Veggie Wrap:</b> veggie's from above, vegan cheese, vegan mayo, & sliced tomatoes in place of fries	10.50

## Odd & Unusual Things that don't fit in the other sections, but are yummy.

<b>Chicken Strip Plate:</b> 8 oz. of thinly breaded crispy natural chicken with fries and coleslaw	<b>12.50</b>
<b>Chicken Wings Plate:</b> Choose the sauce, served with celery, carrots, blue cheese, fries and coleslaw	<b>12.00</b>
1) Frank's Red Hot 2) Garlic Parmesan 3) Hot Sweet Thai Chili 4) BBQ 5) None	

<b>Grilled Cheese N' Soup</b> Cup of Homemade Tomato or Chicken Vegetable Soup, or Fries	<b>11.50</b>
<b>Choose Your Bread:</b> Buttermilk, Sourdough, Jalapeno, Wheat or Rye	
<b>Choose Your Cheese:</b> Cheddar, Havarti, Smoked Mozzarella, Swiss, Pepper Jack or American	
<b>Add-on:</b> Avocado, Tomato-Basil, Sautéed Mushroom	<b>1 each</b>
<b>Add-on:</b> Nitrate-free Bacon, Vegetarian Bacon, Goat Cheese	<b>2 each</b>

## Homemade Soups: also available hot or cold in pints or quarts to-go

<b>Tomato:</b> vegan or creamy tomato served with garlic bread	<b>Cup or Bowl 5.50/7.50</b>
<b>Chicken Vegetable:</b> just like you wish your mom made! A best seller	<b>Cup or Bowl 5.50/7.50</b>
<b>Matzah Ball:</b> Homemade chicken vegetable and a nice soft homemade matzah ball	<b>Bowl only 8.50</b>

## Entree Salads

**Dressings:** Ranch, 1000 Island & Caesar      **Vegan:** Balsamic Vinaigrette, Lemon Italian, Asian Vinaigrette

<b>Grilled Ahi Salad:</b> A generous portion of wild Ahi grilled medium rare on a bed of Savoy Cabbage, carrot slivers, edamame, daikon sprouts, house Asian vinaigrette	<b>16.00</b>
<b>Steak Salad:</b> Char-broiled Flat Iron steak (6oz) over field greens, Romaine, croutons, tomatoes & Pecorino curls	<b>15.00</b>
Balsamic vinaigrette	
<b>Chopped Chicken Strip Salad:</b> Char-broiled or Fried, Romaine, grilled corn, tomato, hard-boiled egg, Ranch	<b>12.50</b>
<b>Classic Caesar:</b> Char-broiled warm or chilled chicken breast, Romaine hearts, Parmesan and house-cROUTONS	<b>13.50</b>
<b>Substitute:</b> Warm grilled salmon or cold sliced lean BBQ brisket for chicken	<b>16.00</b>

## Kids Menu

<b>Grilled Cheese</b> with French fries and fruit dish	<b>7.00</b>
<b>Natural Chicken Strips (4)</b> with French fries and fruit dish	<b>7.00</b>
<b>Pancake</b> buttermilk or blueberry with fruit dish	<b>7.00</b>
<b>French Toast</b> with fruit dish	<b>7.00</b>
<b>Scrambled Egg</b> with Oregon Red potatoes and fruit dish	<b>7.00</b>
<b>2 Burger Sliders</b> with American Cheese and Fruit	<b>7.00</b>

## Add-Ons/Sides/Substitutions

<b>Add Avocado</b>	<b>1.25</b>
<b>Substitute Egg Whites for whole eggs</b>	<b>1.25</b>
<b>House Made Biscuit, Croissant, or Torta Roll</b>	<b>2.75</b>
<b>Two Eggs, Oregon Red Potatoes, Sliced Tomatoes, Fresh Fruit, Vanilla Yogurt, or Cottage Cheese</b>	<b>3.25 ea</b>
<b>Side of Nitrate-Free Smoked Bacon or Organic Turkey Sausage Links</b>	<b>4.50</b>
<b>Baked Beans:</b> House Made white Navy beans in our own BBQ sauce (Vegetarian)	<b>3.00</b>
<b>Grilled Asparagus</b>	<b>4.50</b>
<b>Steamed Broccoli</b>	<b>4.00</b>
<b>Fresh Fruit Cup OR Fresh Fruit Cup with Organic Vanilla Strauss Yogurt</b>	<b>3.25</b>
<b>Fresh Fruit Bowl with Strauss Organic Vanilla Yogurt</b>	<b>5.00</b>
<b>Substitute Fresh Broccoli for Oregon Red potatoes</b>	<b>1.25</b>
<b>Substitute Cottage Cheese, Sliced Tomatoes, BBQ Beans or Side Salad for Oregon Red potatoes</b>	<b>N/C</b>

## Other Sides

<b>House Side Salad</b> Mixed greens, tomatoes, carrots tossed with House Balsamic dressing	<b>5.50</b>
<b>Caesar Side-Salad</b> Romaine lettuce, Parmesan, house croutons tossed with Caesar dressing	<b>5.50</b>
<b>Sweet Potato Fries</b>	<b>4.50</b>
<b>Garlic Parmesan Fries</b>	<b>5.00</b>
<b>Onion Rings</b>	<b>4.00</b>
<b>House French Fries</b>	<b>3.00</b>
<b>Sliced Tomatoes</b>	<b>3.00</b>
<b>Biscuit &amp; Gravy:</b> Scratch biscuit smothered in house made fennel sausage gravy	<b>7.50</b>
<b>Garlic Bread</b>	<b>3.00</b>



## Limited Time: Modern Eats Turkey Chili

We have been working on our chili for weeks. Tasting chilies with and without beans, thick and thin, beef, turkey, Texas Ortega's, New Mexico Hatch Chilies, masa flour, corn meal, local chili powder, direct from Texas chili powder, we have tried them all.

In Texas chili is a religion but for the rest of us it's a concept, and there are many versions of chili. Real Texas chili contains no beans, and that's where we started with our chili too, but we missed the richness beans contributed. So, we added a small amount of Cannellini and Black beans to our chili. We also substituted lean natural turkey for ground beef. We import our ground chilies from Texas. This is not grocery store chili. It has a little bite, and a rich deep chili essence which will leave you wanting more. It is filling, and savory, while still being very low in fat.

### Chili Starters:

**House Made French Fries** smothered in chili, cheese & onions. Great for sharing. **9**  
**Mac & Cheese Bites** covered in chili. This is decadent, and don't you deserve it! **9**

### Chili Breakfast:

**Chili Cheese Omelet** Stuffed with, topped with, chili & cheese with breakfast spuds & toast **13**  
Add onions and/or sour cream n/c

### Chili Bowl or Cup:

**Chili Bowl** served with grated Cheddar, onions, and a dollop of sour cream **10**  
**Chili Cup** **6**

### Chili Burgers:

**Chili Cheese Burger** not super messy! With fries and coleslaw **13**

**Don's Knife & Fork Chili Cheese Burger** Cut in half with fries in the middle covered with chili and cheese. Onions and sour cream optional n/c. Just order it loaded, and you get it all! **15**

**Desserts:** These have nothing to do with chili, but are the perfect end to a chili experience!

**Strawberry Shortcake** Homemade biscuit, ice cream, fresh strawberries, whipped cream. **6.50**  
**Tapioca pudding with whipped cream** **4.50**

## Desserts

<b>Strawberry Shortcake:</b> Our homemade biscuit, ice cream, fresh strawberries & whipped cream-SHARE!!	<b>6.50</b>
<b>Vanilla Bean Sundae:</b> Two generous scoops Vanilla Bean, Ghirardelli Chocolate, chopped Oreos, whipped cream	<b>5.00</b>
<b>Big Cookie</b>	<b>1.75</b>
<b>Homemade Muffin</b>	<b>2.75</b>
<b>Ice Cream</b> Two generous scoops of our 21% Vanilla Bean	<b>4.25</b>
<b>Tapioca pudding with whipped cream</b>	<b>4.50</b>

## Beverages:

<b>Cappuccino, Latte, Mocha Latte</b> Served in a traditional Italian breakfast cup	<b>4.25</b>
<b>Filter Coffee</b> Third Wave, our finest blend of Cameroon and Yirgacheffe	<b>3.25</b>
<b>Iced Coffee</b> Cold Brewed, low in acidity, yet strong and flavorful	<b>3.25</b>
<b>Iced Tea Black or Green, or an Arnold Palmer</b>	<b>3.25</b>
<b>Iced Latte, Iced Mocha, Iced Chai Latte</b>	<b>4.25</b>
<b>Americano</b> Our Neapolitan Espresso and Hot Water	<b>3.25</b>
<b>Espresso Shot</b> Choose a 14 Gram or 21 Gram shot	<b>2.25/2.65</b>
<b>Chai Latte</b> Spiced Sweetened Indian Tea with Cardamom and a Hint of Pepper in Steamed Milk	<b>4.25</b>
<b>Cold Milk</b>	<b>2.75/3.75</b>
<b>Café Au Lait</b> Filtered coffee with steamed milk	<b>3.75</b>
<b>Hot Tea Service:</b> 13 choices below	<b>3.25</b>
Breakfast Blend, Black Tea Chai, Rooibus Herbal Chai, Vanilla Black Tea, Earl Grey Black, Hibiscus Orange Chamomile, Sencha Green Tea, Jasmine Green, Darjeeling, Pomegranate White Tea, White Ginger, Orange Blossom Oolong, Moroccan Mint	
<b>Soy or Almond Milk</b>	Extra <b>.50</b>
<b>Monin Natural Syrups: Hazelnut, Caramel, Vanilla and Sugar-Free Vanilla</b>	Extra <b>.50</b>
<b>Soda:</b> Jones Real Cane Sugar Soda with refills	<b>3.25</b>
Jones Cola, Orange Cream Soda, Root Beer, Lemon/Lime, Blueberry Lemonade & Diet Coke	
<b>Orange Juice, Apple, Cranberry or V8</b>	<b>3.25/5.25</b>
<b>House Made Fresh Lemonade</b>	<b>3.25</b>
<b>San Pellegrino Sparkling Water</b>	<b>4.00</b>
<b>Milk Shakes:</b> Vanilla, Chocolate, Strawberry, Peanut Butter, Oreo and Root Beer Float	<b>5.25</b>
<b>Our coffees, filter, espresso &amp; decaf are available by the pound.</b>	<b>12.00</b>
<b>Large to go pot (96 oz.) 10 cups, cream and sugar</b>	<b>17.00</b>
<b>Minimum table charge per person</b>	<b>7.50</b>

Our ingredient lists contain no high fructose corn syrup or aluminum baking powder.

We use unsalted butter and virgin olive oil.

Our owner, Euro Coffee, sources and roasts the finest coffees in the world.

**We now offer Gift Cards starting at \$20.00!**