

# **Drinks Coffee Menu** (To-Go)

## Espresso-based, without milk

(Also available in decaf)

**Solo or Doppio** 

Ristretto	(s) \$2.50 / (D) \$3.25
Espresso	(s) \$2.50 / (D) \$3.25
Espresso Macchiato	(s) \$3.25 / (D) \$3.75
Espresso Con Panna  Espresso shots topped with whipped cream.	(s) \$3.25 / (D) \$3.75
Americano Espresso shots with added hot water.	(s) \$3.25 / (d) \$3.75
Long Black Espresso over hot water to preserve stronger aroma and taste.	(s) \$3.25 / (D) \$3.75

# **Drinks Coffee Menu** (To-Go)

# Espresso-based, with milk

(Also available in decaf)

**Small or Large** 

Latte  Espresso shots with steamed milk, topped with a layer of foam.	(s) \$3.50 / (L) \$4.50
Mocha  Espresso with cocoa powder and steamed milk topped with choose	
Cortado  Espresso mixed with an equal amount of warm milk.	(s) \$3.25 / (L) \$3.75
Cappuccino Espresso with half steamed milk, half foam.	(s) \$3.50 / (L) \$4.50
Caffe Breve  Espresso shot using steamed half-and-half topped with a layer of	. ,

# **Drinks Coffee Menu** (To-Go)

# Brewed or boiled, non espresso-based

(Also available in decaf)

**Small or Large** 

Daily Brew	(s) \$2.50 / (L) \$3.00
Café Vienna Strong black coffee topped with whipping cream and dusted wi	
Red Eye Strong black coffee with one shot of espresso.	(s) \$3.50 / (L) \$4.00
Black Eye Strong black coffee with two shots of espresso.	(s) \$4.00 / (L) \$5.00

# Hot Drinks Menu (To-Go)

#### **Small or Large**

European Hot Chocolate(s) \$3.25 / (L) \$4.00 Julius Meinl (Moro Ciok) Italian chocolate drink topped with homemade whip cream.
Julius Meinl Chai Tea Latte\$4.00  Julius Meinl organic Vanilla chai with steamed whole milk.
Julis Meinl Organic Tea

# Cold Drinks Menu (To-Go)

Tea on the Rocks / Julius Meinl Daily Brew......\$3.00 (Real Premium Leaf Tea / NO SUGAR / based on availability)

- Red Berry Temptation Fruit tea (Caffeine Free)
- Tropical Fields of Green Green tea
- Exotic Mango and Strawberry Black tea



## Whole Day Menu (To-Go)

## **Hot Croissant Sandwiches (To-Go)**

It is believed the birthplace of France's most famous breakfast pastry is actually Vienna, Austria. It was created by August Zang, a nineteenth-century Austrian entrepreneur and baker by trade. Try this authentic "Vienna" pastry in any one of these tasty combinations. Preparation time is approximately 7 minutes. Trust us. It's well worth the wait!

The Julius Meinl Croissant\$4.00
Taste the sensation of simplicity. Plain croissant, cut in pieces, and snowed with powder sugar.
Schafkäse Croissant\$8.50
Melted feta cheese on a crispy croissant outfitted with ripe tasty tomato and organic mixed greens.
The Rosmarinschinken und Mozzarella Käse Croissant\$9.00
Italian Rosemary ham, tomato, mozzarella cheese topped with organic mixed greens.
Schinken Freude und Schweizer Käse Croissant\$9.00
Smoked uncured ham garnished with fresh tomato, organic mixed greens, and Swiss cheese.
Truthahn und Schweizer Käse Croissant\$9.00
A taste of the Swiss Alps! A crispy croissant with sliced turkey, tomato, organic mixed greens, and melted Swiss cheese.
Harte Salami und Muenster Käse Croissant\$9.00
Classic German hard salami, tomato, organic mixed greens, and Muenster cheese.

#### **More Hot Croissant Sandwiches (To-Go)**

Brie Française Käse Croissant\$9.00
Brie cheese cheese on our crispy signature croissant, accompanied with fresh tomato and organic mixed greens.
Scharfe Italienische Salami und Mozzarella Käse\$9.50
Our hot croissant loaded with spicy Italian salami, tomato, organic mixed greens, and topped with no other than real Italian mozzarella cheese
Weißer Fisch Muenster Käse Croissant\$9.50
Kosher smoked whitefish smoked salad Comes with sliced tomato, organic mixed greens, and special Old School German Muenster cheese!
special old school definan Maenster cheese:
Lachs und Brie Käse Croissant\$10.00

We spread a generous portion of chicken salad made with all white meat, cranberries, pecans,

honey mayo, and topped with tomato, organic mix greens and melted mozzarella cheese.

Hühnchensalat und Mozzarella Käse Croissant......\$10.00



# Breakfast Menu (To-Go)

(Served until 11:30am)

## **Hot Croissant Desserts (To-Go)**

Please enjoy these delicious dessert croissants.

The Julius Meinl Croissant\$4.00	
Taste the sensation of simplicity. Plain croissant, cut in pieces, and snowed with powder sugar.	
Julius Meinl Croissant (Drizzle up)\$5.50	
Sometimes you're just up for a "little something" for the sweet tooth. Try a crispy croissant sliced and drizzled with a flavored syrup of your choice, and powdered with sugar.	
Syrups: Himbeere (Raspberries), Ribislsirup (Black Currant), Waldbeere (Forest Fruit), Heidelbeere (Blueberries), Orangien (Orange), Ahornsirup (Maple), Kondensmilch (Condensed Milk)	
Haselnusscreme Croissant\$6.50	
Croissant filled with Nutella and sprinkled with crushed hazelnuts. The simple things in life that bring joy!	
Dunkle Schokolade und Walnüsse Croissant\$6.50	
Croissant filled with Belgian dark chocolate and topped with condensed milk and walnuts.	
Mandelbutter Croissant (Almond Butter)\$6.50	
Croissant smeared with "Slightly" salty organic almond butter and topped with lite powdered sugar.	

Erdbeermarmelade Croissant (Strawberry)\$7.50
Hot crispy croissant filled with Organic strawberry marmalade, topped with powder sugar and a dab of homemade whip cream. "a little dab'll do you!
Orangenmarmelade Croissant (Orange)\$7.50
Organic European Orange marmalade tucked inside the Julius Meinl Croissant and decorated with powder sugar and a dab of homemade whip cream.
Marillenmarmelade Croissant (Apricot)\$7.50
The Apricot is believed to be originated in Europe. (Armenia) Dive into this croissant filled with apricot marmalade and dusted with white powdered sugar. A tasty, delightful wonder from the Old Country.
Gemischte Beeren Marmelade Croissant (Mixed Berries)\$7.50
A mix of organic berries inside our hot signature croissant, snowed with powder sugar, and a dab homemade whip cream.
Powidelmarmelade Croissant (Plum)\$8.00
An Eastern European grandmother's specialty. A generous serving of Plum butter lathered inside of our Crispy hot croissant, dusted with powder sugar, accompanied with a dab of homemade whip cream. Grandma doing what she does best. Putting smiles on faces.
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coconut flakes, and topped with walnuts.

## Breakfast Menu (To-Go)

(Served until 11:30am)

#### Oatmeal Bowls with Oats & Flax (To-Go)

If you're a daily health breakfast eater we have a perfect bowl for you. Certified USDA organic oatmeal complimented with carefully selected ingrediencies which gives our oatmeal the right twist of rich flavorful combinations.

Harmony in a Bowl\$8.00
Organic dry Goji berries together with sliced almonds, a shake of brown sugar all on top of hot Organic oatmeal.
Divine Tropical Heaven\$8.00
Hot oatmeal topped with coconut cashew, dry coconut flakes, and maple syrup.
Macadamia's Mania\$8.00
Organic oatmeal with macadamia nuts, golden raisins, drizzled with raspberry syrup, and topped with crushed raspberries.
Touch of Sunrise\$8.00
Organic oatmeal with dried organic cranberries, sliced almonds, orange syrup, and cinnamon.
Chocolate Fusion\$8.50
Bowl of oatmeal where "Belgian" chocolate chunks meet together with fresh blueberries,

#### More Oatmeal Bowls with Oats & Flax (To-Go)

Pistachio Licious Bowl\$8.50	
Hot oatmeal topped with crashed pistachios drizzled with honey, white sesame seeds drizzled with honey and decorated with crashed raspberries.	
Strudel in a Bowl\$8.50	
Hot oatmeal with fresh cut apples, chilled blackberries, organic honey drizzle, and cinnamon.	
Divinity Skorpios Island\$8.50	
Hot oatmeal with a scoop of real Greek yogurt and surrounded by varieties of berries and	

sprinkled with chia seeds.



#### Breakfast Menu (To-Go)

(Served until 11:30am)

#### Secret's in a Mason Jar (To-Go)

Tree Hugger's Delight in a Jar. A perfect serving of things that will power your day and put bark on your chest, body, and bones. We created simple menu options full of delicious nutrition and energy. A meal that you don't have to share with a single soul. It's for you and you alone. ©

Coconut Chia Delight\$8.00
Don't hesitate to start digging into the layers of Greek yogurt, organic coconut, chia granola, with an array of bountiful berry fruits.
Robinson Crusoe Exotic Fruit\$7.50
Premium European exotic fruit Muesli with dried dates, cranberries, sunflower seeds, pumpkin seeds, almonds, crushed pecans, dried raspberries, coconut chips, and mango covered with whole milk.
Cherrie Berry Buster\$7.50
Treat your body to our Berry & Cherry European Muesli soaked in whole milk with blackcurrant, raspberries, sour cherries, and blueberries.
Frangipane Upside Down (Gluten Free)\$7.00
Here is your chance to taste certified gluten free oats, almonds, apples, flex seeds, and organic honey Granola floating in whole milk. You may start your own cook book after you devour this jar!

It's a collection of certified gluten free oats, cashews, cranberries, flax seeds, and organic honey granola soaked in whole milk.

..\$7.00

Wicked Cranberry Passion (Gluten Free).....



## Breakfast Menu (To-Go)

(Served until 11:30am)

## European Plates of Eggomania (To-Go)

Step up to the plate! Enjoy one of our European inspired egg breakfasts. Enjoy you favorite Julius Meinl coffee with one of these tasty plates accompanied by a hard boil egg. The center piece of the plate.

Bonjour Meaux\$9.50	
Chilled hard-boiled egg, silky French brie, rosemary ham, and a crispy warm croissant.	
Goedemorgen Amsterdam\$9.50	
Hard-boiled egg, hard salami, and authentic Dutch gouda cheese nestled next to a Julius Meinl Croissant.	
Dobro Jutro Beograd\$9.50	
Try this Mediterranean dish. A cold hard-boiled egg, with a stack of sliced mozzarella cheese, tomato with a balsamic drizzle, and a hot tasty croissant.	
Godmorgen Copenhangen\$10.50	
Meet the combination of a hard-boiled egg, Swiss, Havarti and aged Cheddar cheeses, accompanied by roast beef, and a hot croissant.	
Buongiorno Milan\$10.50	
Our white plate is dressed with Italian hard salami, Italian provolone, a cold hard-boiled egg, and our celebrated flaky croissant.	



# Sandwiches Menu (To-Go)

Vegging Out on a Bun\$11.50
A crispy baked ciabatta bread, sprinkled with organic balsamic glaze, layered with thick slices of mozzarella cheese, tomato, cucumber, mixed organic greens and extra balsamic glaze. (Served with veggie straws)
Gobble Gobble on a Garden\$12.00
A European ciabatta bread smeared with pesto sauce, topped with sliced turkey meat, tomato, German pickles, and handful of organic mixed greens. (Served with veggie straws)
Hamming it Up (Naughty)\$12.00
Crispy ciabatta bread, garden mustard, uncured ham, tomato, European pickles, and organic mixed greens. (Served with veggie straws)
Honey Mother Clucker\$12.00
Crispy ciabatta with honey mustard, sliced chicken meat, tomato, pickles, and mix greens. (Served with veggie straws)
BeefitUp\$12.00
Toasted ciabatta bread, spiced with horseradish mustard, fresh tomato, European pickles, and
organic mixed greens. (Served with veggie straws)

## **More Sandwiches (To-Go)**

Just Beet it, Beet it\$12.50
Crunchy Ciabatta with chunky goat cheese, soft red beets, fresh tomato and organic mixed greens. (Served with veggie straws)
Arsotaliano\$13.00
Ciabatta sandwich with aioli mayonnaise, Italian dry salami, European pickles, tomato, and organic mixed greens. (Served with veggie straws)
Ba-Le-To Turkey\$12.00
It's a BLT. Fresh hot ciabatta smeared with organic mayonnaise, layered with crispy Turkey bacon, tomato, organic greens, and European pickles. (Served with veggie straws)
Piccanti Amichetto Italiano Tramezzino\$13.00
A ciabatta smeared with BBQ mayonnaise, spicy Italian salami, pickles, tomato and organic mix greens. (Served with veggie straws)
Chipotle Harte-On\$13.00
Hot ciabatta, chipotle mustard, Hard Salami, pickles, tomato, and organic mixed greens. Your Harte-On dilemma is gone with this choice. (Served with veggie straws)
Clucker Mix Sammie\$13.50
Our crispy hot ciabatta gives justice to our chicken mixed salad that is a combination of white chicken breast chunks, cranberries, pecans and honey. Topped with fresh tomato, European pickles and organic greens. (Served with veggie straws)
Salmon Explorer (This one will smoke you)\$13.50
Enjoy our special hot ciabatta with a generous portion smashed avocado, sliced pink smoked salmon, tomato, and organic mixed greens. (Served with veggie straws)

#### **Sandwich Addons**

Crispy Turkey Bacon	\$2.50
Double The Meat	\$3.00
Sliced Hard Boiled Egg	\$2.00

#### **Sandwich Cheese Addons**

Brie Cheese	.\$2.50
Feta Cheese	.\$2.00
Mozarella Cheese (Slice)	.\$1.00
Swiss cheese (Slice)	.\$1.00
Provolone (Slice)	.\$1.00
Muenster cheese (Slice)	\$1.00



walnuts.

# Salads Menu (To-Go)

## Salade (Salads) (To-Go)

The etymology of the English word "salad" comes the French word Salade. Salads date all the way back to the Ancient Empires of Roman, Greece, and Persia. Try one of these salads where the Ancient fuses with the Modern.

Athena's Bed\$12.00
Let us prepare a nice bed of greens for you topped with classical ingredients like fresh tomato, Kalamata olives, real chunks of feta cheese, diced cucumbers, and Greek vinaigrette.
Bet on the House\$11.50
Organic mixed greens, spiralizer cucumbers, sliced almonds, dried cranberries, blue cheese crumbles, and House dressing.
Short Man's Complex\$12.00
A generous portion of organic mixed greens as a base, layered with the most silky, creamy, French Brie, sprinkled with crushed walnuts, and bathed in a balsamic vinaigrette to your liking.
La dolce vita a Divine Napoli\$11.50
Organic mix greens, fresh tomato, raspberry vinaigrette, and topped with milky sliced mozzarella cheese.
Free Range Mother Clucker\$12.00
Fresh organic mixed greens, generous scoops of chicken salad, chopped tomato and crushed

#### More Salads (To-Go)

Big Bird's Favorite	\$12.00
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Green organic mixed salad with seeds! Sunflower and pumpkin mix to be exact, dried cranberries, blue cheese, and a ginger vinaigrette.

Minaj e tua pleasier.....\$11.50

Organic mixed salad with sliced, Swiss, Mozzarella and Provolone cheeses, topped with well-done Turkey Bacon bits and a three-cheese garlic vinaigrette.

Heart Beeter Machine.....\$12.00

Green organic mixed salad, topped with sliced red beets, crumbled goat cheese, crushed walnut's, and a red beet balsamic dressing.

#### **Salad Addons**

<b>Chilled Hard-boiled</b>	l Egg	.\$2.00
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Hot Grilled Chicken.....\$4.00

Hot Crispy Turkey Bacon.....\$3.00