

<u>Hot Drinks</u>

S: single shot | M: double shot | L: triple shot

Brewed Coffee

Our proprietary house blend from Odd Box Coffee in Santa Fe; regular or decaf *to-go: 2.50 | 2.75 | 3 for-here mug: \$3 with free refills*

Espresso Shot

2 3 4

Macchiato Espresso marked with a dollop of foam on top $2.50 \mid 3.50 \mid 4.50$

Latte

Espresso with steamed milk and a dollop of foam $3 \, | \, 4 \, | \, 5$

Cappuccino Espresso with half steamed milk and half foam 3 | 4 | 5

Mocha Espresso with hot chocolate and whipped cream 3 | 4 | 5

Americano

Espresso with hot water $3 \mid 4 \mid 5$

Hot Chocolate Milk, cocoa powder and whipped cream 3 | 4 | 5

Hot Teas Earl Grey, English Breakfast, Green Tea, Ginger, Chamomile, Mint 2.50 | 3 | 3.50

Chai Latte A blend of black tea, honey, vanilla and spices, steamed milk 3|4|5

London Fog Earl Grey tea, vanilla syrup and steamed milk 3 | 4 | 5

Hot Apple Cider Hot steamed cinnamon apple cider

Specialty Hot Drinks

S: single shot, \$4 | M: double shot, \$5 | L: triple shot, \$6

Twix Bar

Espresso, cocoa, caramel syrup, whip cream, caramel drizzle

Snow Flake

Espresso, steamed milk, vanilla syrup, white chocolate syrup, whipped cream, white chocolate drizzle

Oatmeal Cookie

Espresso, steamed oat milk, cinnamon bun syrup, whipped cream, cinnamon sprinkle

Toffee Crunch Espresso, steamed milk, praline syrup, whipped cream, chopped toffee bits

Lavender Haze

Espresso, steamed milk, lavender syrup, whip cream

Peppermint Bark

Espresso, hot chocolate, mint syrup, whipped cream, chocolate sprinkles

Almond Joy

Espresso, steamed coconut milk, almond syrup, whipped cream and chopped toffee bits

Specialty Cold Drinks

All served over ice M: \$4, 16 oz | L: \$5, 24 oz

Prickly Pear Lemonade Desert prickly pear syrup blended with sweet lemonade

Italian Cream Soda A soft drink made from soda water, cream and flavored syrup <u>Flavors:</u> *Strawberry; Blackberry; Mango, Lavender*

Add a scoop of gelato, +\$2

Chilled Chai Latte Black tea, honey, vanilla and spices mixed with whole milk

Tropical Green Tea Fresh brewed green iced tea blended with mango syrup and pineapple juice



1789 Central Avenue, Suite 1 Los Alamos, NM 87544 (505) 551-8011

Sweet Pastries

Butter Croissant, \$3.75 Chocolate Croissant, \$4 Almond Croissant, \$4 Apricot Croissant, \$4 Apple Strudel, \$4 Pumpkin Muffin, \$4 Blueberry Muffin, \$3 Lemon Poundcake Muffin, \$3

Savory Pastries

6" Cheddar Bacon Quiche, \$8 6" Arugula & Swiss Quiche, \$8 Bacon & Brie Croissant, \$4 Pesto, Arugula & Feta Croissant, \$4

Tarts & Treats

Crème Brûlée, \$6 Brownie, \$34 Chocolate Chip Cookie, \$2 Macarons, \$2 (Chocolate, Vanilla, Raspberry, Salted Caramel, Pistachio)

<u>Gelato</u>

One scoop, \$4 | Two scoops, \$6 Waffle Cone, +\$1 | Toppings, +\$1

Gelato Flavors

Dark Chocolate, Sicilian Pistachio, Sea Salt Caramel, Hazelnut Crunch, Madagascar Vanilla, Raspberry Sorbet, Mocha Chocolate Chip, Mango Sorbet, Banana Dulce de Leche

Toppings

Chocolate Sprinkles, Toffee Pieces, Caramel Sauce, Oreo Crumbs, Gummy Bears, Whipped Cream, Marshmallows, Jelly Beans, Rainbow Sprinkles, White Chocolate Sauce, Chocolate Sauce, Strawberry Sauce



SUGAR Ö CREAM



Lemon Tart, \$4.50 Cherry Cheesecake, \$6 Coconut Cream Pie, \$6.50 Vegan Chocolate Mousse Tart, \$2.50 Peach & Almond Cream Tart, \$4.50

<u>Lunch</u>

Sandwiches, \$14

Cuban Sandwich

Garlic-roasted pork loin, honey-cured ham, Swiss cheese, mustard, pickles, hoagie, panini pressed; sea salt chips *(nut-free)*

Hot Pig + Fig Sandwich

Honey-cured ham, spinach, brie and fig jam on ciabatta, panini pressed; sea salt chips (*nut-free*)

Turkey + Cheddar on Croissant

Oven-roasted turkey breast, cheddar and lettuce on a fresh baked butter croissant; sea salt potato chips *(nut-free)*

Cup of Soup, \$6

Tomato Basil Soup

Roasted tomatoes, fresh basil, shallots, garlic, parmesan, and heavy cream (*vegetarian, gluten-free, nut-free*)

Italian Stew

Stew of Italian sausage, white beans, and vegetables simmered in a hearty garlic tomato broth (gluten-free, dairy-free, nut-free)

Butternut Bisque

Butternut squash, ginger, sage, coconut milk and maple syrup blended into a creamy bisque; roasted salted pepitas *(gluten-free, dairy-free, vegan)*

<u>Make it a Combo, \$18</u> Your choice of sandwich, a cup of soup and a side of sea salt potato chips





