

UP ON MARKET

DESSERTS

<i>Moelleux</i> , (petite French chocolate cake w/ ganache center) w/ house-made whipped cream and berries	\$12
<i>Almond Cake</i> (Gluten-free) OR <i>Honey Cake</i>	\$12
<i>Tartelettes</i> - Fruit or Nut	\$11
<i>Mixed Berries & Whipped Cream</i> (house-made)	\$11
<i>French Macaron Trio</i> (assorted flavors)	\$11
<i>Éclair</i>	\$ 9
<i>Apple Turnover Trio</i>	\$ 9
<i>Toasted Coconut Macaroon</i>	\$ 7
<i>Pain au Chocolat</i> , <i>Almond Croissant</i> OR <i>Madeleine</i> (creme brûlée)	\$ 6
<i>Palmier</i>	\$ 5
<i>Sorbetto</i> (mango, raspberry, coconut) OR <i>Ice Cream</i>	\$ 6

BEVERAGES

<i>Americano</i>	\$ 4
<i>Espresso</i>	\$ 4
<i>Double Espresso</i>	\$ 6
<i>Franz Josefkaner mit Schlag</i> : Triple Espresso, w/ Whipped Cream	\$ 9
<i>Latte/Café au Lait</i> : Single Espresso w/ Steamed Milk	\$ 5
<i>Cappuccino</i> : Single Espresso w/ Steamed Milk and Foam	\$ 5
<i>Macchiato</i> : Single Espresso w/ only Milk Foam	\$ 5
<i>Iced Coffee</i>	\$ 5
<i>Extra Shots</i> - Espresso or Flavored Syrup	\$ 3
<i>Decaf Coffees & Milk Alternatives</i>	Add, \$ 1.50
<i>Alcoholic</i> (after 10AM on Sundays):	
<i>Irish Coffee</i> - Irish Whiskey, 5 Farms Irish Cream Liquor	\$14
<i>Keokí Coffee</i> - Kahlúa, Crème de Cacao, Brandy Floater	\$15
<i>Carrajillo</i> - Espresso & Licor 43, on Ice	\$13
<i>Caffè Corretto</i> - Espresso w/ splash Grappa, Sambuca or Brandy	\$11
<i>Hot Teas</i> : Earl Grey or English (regular and decaf), Mint, Lemon, Miscellaneous Spiced, Floral	Pot \$ 6
<i>Chai Tea</i>	\$ 5
<i>Iced Tea</i> - Black or Hibiscus	\$ 5
<i>Hot Chocolate</i> : 70% Dark Chocolate w/ Steamed Milk	\$ 6
<i>Saratoga Bottled Waters</i> : Still, Sparkling	\$ 4