

UP ON MARKET

DESSERTS & PASTRIES

<i>Fraisier Cake - Génoise & Diplômât créma</i>	\$12.90
<i>Paris Brest - Pate choux w/hazelnut mousseline filling</i>	\$12.90
<i>Moelleux, House-made whipped cream and berries</i>	\$11.90
<i>Macaroons (assorted flavors)</i>	3 for \$11.90
<i>Almond Cake (Gluten-free)</i>	\$10.90
<i>Fruit Tartelettes</i>	\$ 9.90
<i>Honey Cake</i>	\$ 9.90
<i>Éclair</i>	\$ 8.90
<i>Toasted Coconut Rock or Apple Turnover</i>	\$ 6.90
<i>Almond Croissant</i>	\$ 5.90
<i>Pain au Chocolat</i>	\$ 4.90
<i>Baguette</i>	\$ 3.90
<i>Butter Croissant</i>	\$ 3.90

BEVERAGES

<i>Americano</i>	\$ 3.50
<i>Espresso</i>	\$ 2.90
<i>Double Espresso</i>	\$ 5.00
<i>Latte/Café au Lait: Single Espresso w/ Steamed Milk</i>	\$ 4.50
<i>Cappuccino: Single Espresso w/ Steamed Milk and Foam</i>	\$ 4.50
<i>Macchiato: Single Espresso w/ only Milk Foam</i>	\$ 4.50
<i>Extra Shots - Espresso or Flavored Syrup</i>	\$ 1.90
<i>Alcoholic:</i>	
<i>Irish Coffee - Irish Whiskey, 5 Farms Irish Cream Liqueur</i>	\$13.50
<i>Keokí Coffee - Kahlúa, Crème de Cacao, Brandy Floater</i>	\$14.50
<i>Hot Teas: Earl Grey (regular and decaf), English, Mint, Lemon, Miscellaneous Spiced, Floral</i>	Pot \$ 5.90
<i>Iced Tea - Black or Hibiscus</i>	\$3.50
<i>Hot Chocolate: 70% Dark Chocolate w/ Steamed Milk</i>	\$4.95
<i>Saratoga Bottled Waters: Still, Sparkling</i>	\$2.99