

CAFE MEZZ

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BREAKFAST

Served 8am-11am

continental 30

seasonal fresh fruit plate with berries, la fermière yogurt, assorted breakfast pastries, freshly squeezed orange or grapefruit juice, freshly brewed and locally roasted coperaco coffee, tealeaves tea or hot chocolate

organic silken tofu 16

acacia honey, lime, mint

la fermière yogurt 10

choice of: plain, mango-passion, lemon, vanilla bean, raspberry-blueberry

goji berry bowl 12

with dried cherries, hemp seeds, buckwheat

hass avocado toast, piment d'espelette 18

basket of mini croissant, mini danish,

mini muffins 16

seasonal fruit plate with berries 18

mango, lime zest 18

ruby red grapefruit 18

toasted local bagels

sesame, plain, whole wheat, poppy or everything

choice of butter, cream cheese, nutella or peanut butter 10

catsmo smoked salmon, tomato, red onion, capers 25

BEVERAGES

SMOOTHIES

caribbean 12

coconut, mango, pineapple, la fermière yogurt

very berry 12

raspberry, blueberry, strawberry, blackberry, honey

green machine 12

green apple, spinach, kiwi, banana, apple juice

antioxidant 12

açai berry, blueberry, pomegranate, la fermière yogurt

add whey protein 3

ASSORTED JUICES 9

v8, apple, cranberry, tomato, pineapple

ORGANIC COLD PRESSED JUICES

red juice 12

raspberry, watermelon, pomegranate, hibiscus

green juice 12

green apple, kale, ginger, english spinach

FRESH-SQUEEZED JUICES

orange, grapefruit or carrot 12

BOTTLED WATER

san pellegrino 500ml 12 | 1 liter 16

acqua panna 500ml 12 | 1 liter 16

COFFEE, DAIRY & TEA

coffee pot small 8 | large 12

freshly brewed and locally roasted coperaco regular or decaffeinated coffee

espresso 8

cappuccino 9

latte 9

hot chocolate 9

glass of milk 6

whole, 2%, skim, soy, almond

tealeaves tea 9

black tea: organic breakfast, organic earl grey with lavender

green tea: organic long life green

herbal: organic peppermint, organic chamomile blossom

COCKTAILS

bitter orange & bubbles 19

aperol, san pellegrino arancia, prosecco

orange blossom & botanicals 19

gin, butterfly pea flower, orange blossom, lemon, club soda

ginger mint lemon 19

vodka, lemon, ginger, mint, soda

the yuzu & shiso 19

tequila, yuzu, lemon, agave, shiso

smoke & fire 19

mezcal, red pepper, cumin, lime, firewater tincture

apples & cinnamon 19

whiskey, carpano antica vermouth, pommeau, strega, cinnamon, aromatic bitters

non alcoholic cocktails 12

strawberry basil refresher

ginger mint lemonade

cucumber lime refresher

CAFE MEZZ

ALL DAY DINING

Served 11:30am-10pm

APPETIZERS

gulf shrimp 24
cocktail sauce, lime

charcuterie board 30

prosciutto di san danielle, soppressata, spicy capicola,
cornichons, maille wholegrain mustard

cheese board 30

local and imported farmhouse cheeses, quince paste,
dried cherries

SALADS

market green salad 18
hothouse cucumbers, locally
sourced cherry tomatoes,
hass avocado, easter egg
radish, candy cane beets,
white balsamic vinaigrette

caesar salad 19
gem lettuce, parmigiano-
reggiano, garlic croutons,
pancetta crisp

kale salad 18
aged goat cheese,
almonds, dried cranberries,
dijon dressing

mediterranean salad 19
radicchio tardivo, chickpeas,
kalamata olives, feta,
flat leaf parsley, sun dried
tomato dressing

add chicken or shrimp 8

SANDWICHES & BURGERS

blta 22
smoked bacon, lettuce,
tomato, hass avocado, garlic
aioli, white sourdough

grilled organic
chicken club 22
smoked bacon, hass avocado,
tomato, herb mayonnaise,
whole grain toast

shroomwich 24
portobello mushroom,
marinated eggplant,
sun-dried red peppers,
pesto, focaccia bread

pat la frieda blend short
rib burger 28
cheddar, onion relish, tomato,
house made soft bun

pat la frieda blend
cheeseburger 26
american cheese, lettuce,
tomato, onion, house made
soft bun

salmon burger 26
hass avocado, lettuce, citrus
yogurt, house made soft bun

*all sandwich and burger entrées are served with a choice of local mixed
green lettuce salad or french fries*

DESSERTS

tahitian vanilla crème brûlée 12
candied orange zest

new york cheesecake 12
organic strawberries

chocolate ganache cake 12
sicilian pistachio, chantilly cream

classic lemon meringue 12

WINE

By the glass

SPARKLING & CHAMPAGNE

prosecco, caposaldo, veneto, italy n.v. 14

veuve clicqout, brut "yellow label",
champagne n.v. 29

laurent perrier, brut la cuvee, tour-sur-marne,
champagne n.v. 22

laurent-perrier brut rose reserved,
tour-sur-marne, champagne n.v. 28

ROSÉ

mourvèdre, "ancient vines", cline, contra coasta,
california 2016 13

sancerre rosé (pinot noir), jean-paul balland,
loire, france 2016 16

WHITE

semi-dry riesling, hermann j. wiemer,
seneca lake, ny 2016 13

pinot grigio, bollini, trentino, italy 2016 14

RED

malbec, "classic", alta vista, mendoza,
argentina 2015 18

palacios remondo, rioja la montesa,
rioja baja, spain 18

pinot noir, tangley oaks,
willamette valley, oregon 21

SWEET/DESSERT (3OZ)

kracher auslese cuvée, burgenland, austria 2016 12

fonseca "bin 27", ruby port 13

taylor fladgate, 20 year tawny port
d'oliveiras bual madeira 1968 16

Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.