



## CAFÉ COCKTAILS & SPARKLERS

<b>Prosecco Sunrise</b>	Prosecco, Fresh Orange Juice, Grenadine	7.50 ea
<b>Maitai</b>	Orgeat, Lemon Juice, Orange Bitters, Lime Juice, Grenadine	
<b>The Violet</b>	La Marca Prosecco, House-Made Lemonade, Lavender, Lemon Wheel Garnish	
<b>Blood Orange Sangria</b>	Prosecco, Blood Orange Pellegrino, Muddled Blackberries, Blueberries, Simple Syrup	
<b>Café Bloody Mary</b>	Zing Zang, Sriracha, Smoked Applewood Bacon garnish	
<b>Traditional Mimosa</b>	Prosecco, Fresh Squeezed Orange Juice	
<b>Bellini</b>	Prosecco, Peach Puree	

## WINE / BEER

<b>Prosecco</b>	LaMarca, Italy	7.50 / 29.00 Glass / Bottle
<b>Pinot Grigio</b>	Luna Nuda, Italy '17	8.00 / 30.00
<b>Chardonnay</b>	Kendall Jackson, CA '15	8.50 / 32.00
<b>Sauv Blanc</b>	Matua, New Zealand '16	8.00 / 30.00
<b>Pinot Noir</b>	Gerard Bertrand, France '15	8.50 / 32.00
<b>Cabernet</b>	BV Coastal Estates, CA '16	8.00 / 30.00
<b>Beer</b>	Miller Lite 3.95    Sweetwater Goin Coastal IPA / Sweetwater 420 4.75	

## SMOOTHIES

*Kick Up Your Smoothie with Protein, Energy, or Immunity Boost 1.50*

<b>Strawberry Zinger</b>	Strawberry, Peach Yogurt, Orange Zest, Pineapple Juice	5.75 ea
<b>Kale Me Later</b>	Kale, Pineapple, Banana, Honey, Almond Milk	
<b>Blue-Van-Go</b>	Blueberry, Banana, Greek Yogurt, Mango, Vanilla, Lemon, Honey	
<b>Banana Oatmeal</b>	Cooked Oatmeal, Banana, Peanut Butter, Skim Milk	
<b>Acai Blast</b>	Acai, Blueberries, Banana, Strawberries, Pineapple, Pineapple Juice	

## COLD BEVERAGES

<b>Panna or Pellegrino Water</b>		3.00 / 5.50 Small / Large
<b>CC's Signature Blackberry Sage Iced Tea</b>		3.50
<b>CC's Signature Strawberry Mint Lemonade</b>		3.50
<b>Emerald Water</b>	Fresh Squeezed Lime, Spearmint, Cucumber	3.50
<b>Fresh Squeezed Orange Juice and Grapefruit Juice</b>		2.75 / 3.75
<b>Coca-Cola Fountain Sodas</b>	Original Coke, Coke Zero, Diet Coke, Sprite, Ginger Ale	3.25
<b>Abita Root Beer</b>		3.25

## CAFÉ COFFEES

<b>Pano's Private Reserve</b>	2.75	<b>Espresso</b>	2.55 / +1.00 Double Shot
<b>French Roast</b>	3.25	<b>Cappuccino</b>	3.50
<b>Eye Opener</b>	2.75	<b>Café Latte</b>	2.95
<b>Chai Latte</b>	2.95	<b>Mochaccino</b>	3.25
<b>Hot Chocolate</b>	3.25	<b>Macchiato</b>	2.95
<b>Hot Tea</b>	2.50	<b>Café au Lait</b>	2.75

## COLD BREW ICED COFFEE

<b>CC Classic Brew</b>	Pano's Private Reserve steeped 24 Hours	3.25	<b>Maple Almond</b>	3.50
<b>Hazelnut Shakerato</b>	Espresso, Hazelnut, Condensed Milk, Simple Syrup	3.50	<b>Coconut Vanilla</b>	3.50

## SEASONAL FAVORITES

<b>Tiramisu Latte</b>	Espresso, Tiramisu Syrup, Steamed Milk, Lady Finger & Cocoa Powder Garnish	4.25
<b>Apple Cider Chai</b>	Chai, Apple Cider, Steamed Milk, Cinnamon	4.25
<b>Frosted Mint Mochaccino</b>	Espresso, Chocolate, Frosted Mint Syrup, Steamed Milk, Whipped Cream	4.25
<b>Pumpkin Spiced Cocoa</b>	Chocolate, Pumpkin Spice, Steamed Milk, Marshmallows, Cinnamon	4.25

## FRENCH PRESS SERVICE

<b>Pano's Private Reserve</b>	3.95 / Small Pot	7.95 / Large Pot
<b>Ethiopian Fair Trade, Organic</b>	3.95	7.95
<b>Colombian Nariño "Reserva del Patrón"</b>	3.95	7.95
<b>Indian "Monsooned Malabar"</b>	3.95	7.95
<b>Sumatran Mandheling "Pawani Private Reserve"</b>	5.50	10.95
<b>Costa Rican Tarrazu "Hacienda La Minita"</b>	5.50	10.95
<b>Kenyan AA "Miricho Estate"</b>	5.50	10.95
<b>Hawaiian Kona Grown on the Big Island</b>	8.95	17.95
<b>Jamaican Blue Mountain World's Most Prized Coffee</b>	8.95	17.95