

PARISI CAFÉ

OPEN DAILY 7:00AM

BREAKFAST

EVERYTHING BAGEL SANDWICH 6.50
Scrambled eggs, sausage, Gouda cheese, bacon, spinach, tomatoes and chipotle mayonnaise on an everything bagel

BREAKFAST SANDWICH 5.50
Build your own breakfast sandwich with scrambled egg, sausage or bacon and a selection of cheeses; served on a biscuit, waffle, bagel or croissant

CHORIZO BURRITO 6.50
Scrambled eggs, bell peppers, onions, potatoes, cheese, zesty pork chorizo or soy chorizo in a tortilla

WARM QUINOA BREAKFAST BOWL 6.00
Quinoa porridge, shaved coconut, dried fruit, bananas and almond milk

WHIPPED GREEK YOGURT 6.00
Greek yogurt, vanilla bean, berry compote, balsamic glaze and house-made granola

ROASTED POTATOES 2.75
With onions & peppers

SEASONAL FRESH FRUIT 3.75

SALADS & BOWLS

KALE CAESAR 6.50
Shredded kale, lemon zest, toasted bread crumbs, shaved Parmesan and creamy house-made Caesar dressing

HOUSE SALAD 6.50
Baby greens, roasted red peppers, goat cheese, toasted pine nuts and house-made balsamic vinaigrette

QUINOA & CHICKPEA BOWL 8.00
Red quinoa, chopped olives, roasted tomatoes, spinach, capers, roasted garlic, shaved Parmesan and house-made citrus vinaigrette

Add a grilled salmon fillet (\$4.00) or a grilled chicken breast (\$2.50) to any salad

PASTRIES

ASSORTED MUFFINS 3.50

ASSORTED CROISSANTS 3.25-3.50

ASSORTED COOKIES 2.75

ASSORTED SCONES 3.50

CINNAMON ROLLS 3.50

BROWNIE 3.00

COFFEE CAKE 3.50

SANDWICHES

TRE CARNE 9.75
Genoa salami, mortadella, capicola ham, fontina, mozzarella and roasted tomatoes on ciabatta

TURKEY BACON AVOCADO 9.75
Smoked turkey, Gouda cheese, mayonnaise, bacon, spinach and avocado on croissant

CAPRESE 8.00
Mozzarella, roasted tomatoes, basil pesto, arugula, extra virgin olive oil and balsamic glaze on ciabatta

Add avocado \$1.75

SANDWICHES

GOAT CHEESE TOAST 7.50
Goat cheese spread, basil pesto and tomatoes on multi-grain bread with balsamic glaze and roasted pistachios

AVOCADO TOAST 7.75
Goat cheese spread, Mashed avocados, arugula, chilies and garlic, on multi grain bread.

Add egg \$1*

SMALL PLATES

CHEESE PLATE 9.75
A selection of specialty cheeses accompanied by fresh and dried fruits, crostini, crackers and nuts

GRAB & GO

SALADS 8.00-12.00

SANDWICHES 8.75-9.75

BOTTLED BEVERAGES 1.50-4.25

SIDES 2.75-4.50

ESPRESSO

CAFÉ LATTE Espresso with steamed milk	3.25 3.75 4.25
FLAVORED CAFÉ LATTE Latte elevated with your choice of house-made syrup	3.75 4.25 4.75
CAFÉ MOCHA Espresso, steamed milk and house-made chocolate	3.75 4.25 4.75
CAPPUCCINO TRADIZIONALE Espresso, steamed milk and foam in equal proportions	3.00
ESPRESSO Double shot	2.75
SINGLE ORIGIN ESPRESSO Double shot	MARKET PRICE
AMERICANO Espresso and hot water	3.00 4.00 4.00
CORTADO Equal portions of espresso and steamed milk	3.25
MACCHIATO Espresso with a touch of milk foam	3.00
CON PANNA Espresso with whipped cream	3.50

ICED

ICED LATTE Espresso with milk over ice	4.25 4.75
ICED FLAVORED LATTE Iced Latte with your choice of house-made syrup	4.75 5.25
ICED MOCHA Espresso, milk and house made chocolate over ice	4.75 5.25
ICED AMERICANO Espresso and cold water over ice	4.00 4.00

SLOW BAR

UGANDA RWENZORI NATURAL 3.30

BREW METHOD: ICED KALITA WAVE

With notes of guava, walnut and tropical flavors that are open to interpretation from each guest, this coffee has a smooth, nectar-like body and finish.

SUMATRA KERINCI HONEY 4.75

BREW METHOD: KALITA WAVE

A honey process, in which coffee cherries' skins and pulps are removed but dried without washing the sticky-sweet outer layer of the fruit; this results in a smooth, sweet cup with notes of strawberry, vanilla and soft pineapple.

MEXICO CHIAPAS WASHED 4.00

BREW METHOD: BONAVIDA IMMERSION

This coffee offers a sweet base with notes of caramel and roasted peanuts, with additions of nougat and chocolate at the finish.

BREWED

BREWED COFFEE Our daily coffee selection	2.00 2.75 3.50
CAFE AU LAIT Brewed coffee with steamed milk	2.50 3.25 4.00
COLD BREW Smooth house cold brew	2.75 4.25
FEATURED COLD BREW Featured single origin	MARKET PRICE
COLD BREW SHANDY Cold brew mixed with fresh lemonade and house-made vanilla	2.75 4.25

TEAS & TREATS

CHAI LATTE Blend of spiced black tea and milk	3.75 4.25 4.75
ICED CHAI Blend of spiced black tea and milk over ice	4.25 5.25
HOT TEA Your choice of Jasmine, Green, Breakfast, Earl Grey, Peppermint, Chamomile Citrus or Hibiscus Berry	2.50 2.50 2.50
ICED TEA Your choice of iced black, green or seasonal teas	2.25 3.25
HOT CHOCOLATE House-made hot chocolate and steamed milk	2.50 3.00 3.50
STEAMER Steamed milk with your choice of house-made syrup	2.50 3.00 3.50
ITALIAN SODA Sparkling water with your choice of house-made syrup	2.75 3.25
AFFOGOTO A shot of espresso served over a generous portion of vanilla gelato	5.00

FRAPPE

CREAM FRAPPE Frozen blended beverage, sans coffee	4.25 5.00
DOUBLE SHOT FRAPPE Frozen blended beverage with a double shot of espresso	5.25 6.00

COCKTAILS

CARAJILLO {Car-a-he-yo} 4.00
Our spin on a Spanish classic, this cocktail is an infusion of our house cold brew coffee with Licor Cuarenta y Tres, which creates a uniquely blended cocktail with notes of vanilla, sweet spice and black tea. Salud!

SPIKED SHANDY 7.00
Our house-made cold brew shandy, a wonderful balance of cold brew, pressed lemonade and house-made vanilla, infused with locally produced Rieger Dry Gin.

THE SICILIANO 8.00
A tribute to our Italian heritage, the Siciliano is a delicate dance of an Aperitif, house-made cold brew concentrate, Sweet Vermouth and sparkling water. Gently bitter with savory sweetness and notes of blood orange, this refreshing cocktail is not to be missed.

ADD-ONS

EXTRA DOUBLE SHOT 1.00	MILK ALTERNATIVE .75
FLAVOR SHOT .50	WHIPPED CREAM .50
VANILLA	WHITE CHOCOLATE
SUGAR-FREE VANILLA	HAZELNUT
CHOCOLATE	LAVENDER
CARAMEL	STRAWBERRY
HONEY CINNAMON	AMARENA CHERRY

ASK ABOUT OUR SEASONAL FEATURE