

BREAKFAST

Open - 3 P.M.

Breakfast Pastry

Butter Croissant with butter and Meinl jam | **2.50**

Chocolate Croissant | **2.50**

Meinl Almond Cream Croissant | **3.25**

Meinl Danish Blueberry-Almond, Topfen-Raspberry | **2.50**

Meinl Scone Blueberry-Lemon, Cranberry-Orange, Oatmeal-Raisin | **2.50**

Meinl Savory Scone Bacon-Cheddar | **2.95**

Meinl Cinnamon Roll | **2.50**

Meinl Turnover | **2.50**

Gugelhupf Austrian marble cake | **2.50**

Eggs

Meinl Baked Eggs Two oven baked eggs served with toast
Rösti potato pancake, caramelized onions, aged Parmesan, truffle oil | **9.75**

Smoked salmon, cream cheese, dill | **9.25**

Tomato, basil, goat cheese | **7.50**

Bacon or ham, Swiss cheese | **7.50**

Spinach, mushroom, feta | **7.50**

Pancetta, spinach, mushroom, feta | **7.95**

Austrian Breakfast Soft-boiled egg, Emmentaler cheese, toast

Black Forest ham | **6.50** Smoked salmon | **7.95**

Imperial Frühstück Melange coffee, orange juice, soft-boiled egg, croissant,
Emmentaler cheese | **8.25**

Quiche with side salad | **7.25** à la carte | **5.50**

Cereal & Granola

Hot Oatmeal Maple syrup, brown sugar, golden raisins, toasted walnuts | **4.95**

Yogurt and Granola Parfait Vanilla yogurt, house-made granola and fresh
berries | **5.75**

Granola Cereal House-made granola, dried cranberries, skim milk | **3.95**



BREAKFAST

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Crepes etc.

Nutella Crepes Two crepes, chocolate-hazelnut cream, whipped cream | **6.50**
with strawberries and bananas | **7.50**

Jam Crepes (Palatschinken) Two crepes, with choice of Meinl's cherry, raspberry, forest berry, apricot or blueberry jam | **5.75**

Brie and Ham Crepes St. Andre brie, Black Forest ham, Mornay sauce, mixed greens | **9.50**

Kaiserschmarren Austrian "pancake" with golden raisins, cinnamon, powdered sugar, Meinl plum compote | **6.50**

Baked Banana French Toast Brioche, cinnamon-scented vanilla custard, bananas in a sweet sauce | **7.25**

Light Bite

Meinl Savory Danish

Roasted potato, rosemary, caramelized onion, Emmentaler cheese | **3.95**
Oven roasted tomato, basil, goat cheese | **3.95**

Ham and Cheese Croissant Black Forest ham, Emmentaler cheese | **3.95**

Spinach and Cheese Croissant Spinach, Fontina cheese | **3.95**

Wiener Frühstück Melange coffee, fresh orange juice, toast | **6.25**

Seasonal Fruit Cup | **4.75**

Sides

Applewood Smoked Bacon | **3.00**

Black Forest Ham | **3.00**

Emmentaler Cheese | **2.50**

Soft or Hard Boiled Egg | **1.95**

Toast Wheat, Country Italian, Dark rye, Walnut, Multi-grain, Brioche, Raisin-sunflower | **1.75**



MENU

11 A.M. - 9 P.M.

Soup

Frittaten Austrian beef broth soup with herbed crepe noodles | **3.75**

Soup of the day | **3.75**

Salad

Warm Goat Cheese Salad with green beans, arugula, speck, candied hazelnuts, warm bacon vinaigrette | **8.25**

Harvest Salad House-roasted turkey breast, mesclun greens, apples, dried cranberries, applewood smoked cheddar, pumpkin seed oil vinaigrette | **8.25**

Pear with Blue Cheese Strudel Mesclun greens, fresh pear slices and caramelized hazelnuts with pear vinaigrette and warm blue cheese strudels | **8.25**

Chicken Salad with Fruit Scoop of our roasted chicken salad on Bibb lettuce, side of fresh seasonal fruit | **7.95**

Mediterranean Salad Mesclun greens, feta cheese, red onion, olives, cherry tomatoes, cucumbers, balsamic vinaigrette | **7.50**

Turkey Salad House-roasted turkey breast, mesclun greens, avocado, cucumbers, red onion, grape tomatoes, Emmentaler cheese, herbed buttermilk dressing | **7.95**

Pairing

Choose Two Bowl of soup, half salad or half sandwich | **8.25**

Smoked Salmon Sandwich Option | **9.75**

Kids

Austrian Mac & Cheese Spätzle, cheddar cheese | **4.75**

PBJ with Meinl strawberry and blueberry jam on wheat | **3.25**

Toasted Cheese Cheddar on wheat | **3.25** Add ham | **3.75**



MENU

11 A.M. - 9 P.M.

Sandwich

Chicken Salad Sandwich House-roasted chicken, red grapes, dried apricots, toasted walnuts, yogurt-tarragon dressing on toasted walnut bread | **8.50**

Turkey on Brioche House-roasted turkey breast, Meinl cherry jam, Italian Fontina cheese, garlic mayo, Bibb lettuce on toasted brioche | **7.95**

Turkey and Avocado House-roasted turkey breast, avocado, tomato, cucumber, Emmentaler cheese on toasted multi-grain | **7.95**

Pear and French Brie Fresh sliced Seedling Orchard pears, Saint Andre brie, tarragon aioli on raisin-sunflower bread | **8.25**

Roasted Vegetable Focaccia Fresh arugula, portabella mushroom, red pepper, red beet, zucchini, goat cheese and sun-dried tomato tapenade on house-made focaccia | **8.50**

Croque Monsieur Black Forest ham, Emmentaler cheese, Dijon mustard on brioche | **7.95**

Roasted Chicken with applewood smoked bacon, roasted red pepper, medjool date mustard, goat cheese, arugula on toasted country Italian | **8.75**

Roast Beef and Cheddar House-roasted beef, creamy horseradish sauce, cheddar cheese, lettuce, tomato on pretzel roll | **8.95**

Toasted Cheese Sharp cheddar, Emmentaler and fontina cheeses with caramelized onion and Mornay sauce on country Italian | **6.95**

Smoked Salmon with dill crème fraîche, sliced tomato, red onion, lemon, capers, open-faced on dark rye | **10.25**

Nutella Panini Chocolate-hazelnut cream and banana on brioche, fresh fruit garnish | **6.50**

Finger Sandwich Smoked salmon, chive cream cheese, dill and capers on dark rye; House-made pork rilette on toasted brioche; Fresh apple, quince marmalade on raisin-sunflower; Sliced cucumber and watercress | **9.50** Individual | **2.50**



MENU

11 A.M. - 9 P.M.

European Specialty

Roasted Lamb & Spätzle with caramelized pearl onions, wilted spinach and lamb sauce | **10.50**

Tartiflette Roasted potatoes, applewood smoked bacon, caramelized onions and Fleur de Alps cheese, white wine cream sauce, country Italian toast points | **8.25**

Veggie Tartiflette Roasted potatoes, carrots, parsnips and turnips, caramelized onions and Fleur de Alps cheese, white wine cream sauce, country Italian toast points | **8.25**

Austrian Goulash Spätzle, slow-cooked beef, paprika, caramelized onions, fresh chives | **10.25**

Käsespätzle Spätzle, Emmentaler cheese, onions, garlic, crisp bacon, fresh chives | **9.50**

Chicken and Fontina Crepes Roasted pulled chicken, natural jus, caramelized onion, mushroom, Swiss chard and fontina cheese | **9.50**

Brie and Ham Crepes St. Andre brie, Black Forest ham, Mornay sauce | **9.50**

Charcuterie and Artisan Cheese House-made pork rilette, salami, Artisan cheese, cornichons, grapes, nuts, baguette, Meinl jam | **10.95**

PASTRY

All pastries prepared by the Julius Meinl Patisserie

From the Kitchen

Mohr im Hemd Warm chocolate cake, rich chocolate molten center | **6.50**

Kaiserschmarren Austrian "pancake" with golden raisins, cinnamon, powdered sugar, Meinl plum compote | **6.50**

Nutella Crepes Two crepes, chocolate-hazelnut cream, whipped cream | **6.50**
with strawberries and bananas | **7.50**

Jam Crepes (Palatschinken) Two crepes, with choice of Meinl's cherry, raspberry, forest berry, apricot or blueberry jam | **5.75**

Seasonal Fruit Cup | **4.75**



PASTRY

All pastries prepared by the Julius Meinl Patisserie

Please see our pastry case for the current selection of house-made desserts.

Chocolate Caramel Tart Chocolate ganache, salted caramel, pecans | **3.50**

Pear Tart Pears, orange-chocolate almond cream, sliced almonds | **5.50**

Lemon Tart | **5.50**

Crostata Apples, dried cranberries, walnuts, Calvados | **4.25**

Cupcake Ask about today's selection | **2.95**

Caramel Apple Mousse Caramel cremeux, cinnamon chiboust, caramel poached apples, Linzer tart base | **5.75**

Winter Spice Cake Dark chocolate spice cake, milk chocolate-cinnamon-nutmeg-clove mousse, whipped cream with a touch of rum | **5.50**

White Chocolate Mousse Raspberry cream, mango gelée, white chocolate mousse, almond shortbread | **6.00**

Black Forest Kirsch mousse, flourless chocolate cake, brandied cherries, chocolate mousse | **6.00**

Milk Chocolate Bavarian Sacher sponge cake, milk chocolate mousse, cream puffs filled with vanilla Bavarian cream | **5.50**

Mozart Chocolate Sacher cake, pistachio cream, chocolate cream, caramelized pistachios, dark chocolate glaze | **5.50**

Chocolate Cake Chocolate buttermilk cake, chocolate ganache, chocolate buttercream | **6.00**

Opera Espresso-drenched almond cake, espresso buttercream, dark chocolate ganache | **6.00**

Vienna Flourless chocolate-almond cake, apricot glaze, marzipan, dark chocolate ganache | **5.50**

Esterhazy Hazelnut dacquoise, hazelnut cream, fondant | **6.00**

Dobos Torte Vanilla cake, chocolate-hazelnut buttercream, caramel top | **5.50**

Apfelstrudel Apples, golden raisins, cinnamon, baked in flaky pastry | **5.25**

Topfenstrudel Topfen cheese, golden raisins, baked in flaky pastry | **5.25**

Gugelhupf Austrian chocolate-vanilla marble cake | **2.50**

Cookie Oatmeal-Chocolate-Coconut, Peanut Butter, Sablé Breton, Double Chocolate, Chocolate-dipped Coconut Macaroon | **1.50** Biscotti | **1.25**



DRINKS

Coffee & Espresso

Coffee | 2.06

French Press Coffee Please allow five minutes. | 3.95

Café au Lait Meinl coffee, steamed milk | 2.65

Vienna Eiskaffee Meinl espresso, vanilla ice cream, whipped cream | 2.95

Melange Meinl espresso, equal parts steamed milk and foam, dusting of Meinl European cocoa | 2.90 Large | 3.80

Cappuccino Meinl espresso, steamed milk, generous foam | 2.90 Large | 3.80

Americano Meinl espresso stretched with hot water | 2.95

Kleiner Brauner Meinl espresso, side of cream | 1.70

Grosser Brauner Double portion of Meinl espresso, side of cream | 2.20

Meinl Latte Macchiato Presentation in three layers: Meinl espresso, steamed milk, foam | 3.80

Caffè Latte Meinl espresso, generous steamed milk | 3.80

Caffè Mocha Meinl espresso, Meinl European cocoa, steamed milk, whipped cream | 3.95

Hot Specialty

Hot Chocolate Meinl's European cocoa, steamed milk | 3.55

Mint Hot Chocolate Meinl's European cocoa, steamed milk, mint flavor, whipped cream | 4.05

Chai Tea Latte Oregon Chai, steamed milk | 3.95

Steamed Milk with flavor shot | 3.55

Syrups Almond, Caramel, Vanilla, Hazelnut, Irish Cream, Coconut, Macadamia Nut, Mint, Praline, Raspberry, Cherry, Sugar-free Caramel, Sugar-free Vanilla, Sugar-free Hazelnut, Sugar-free Raspberry | 0.50

SUBSTITUTE ORGANIC MILK | 0.50

SUBSTITUTE SOY MILK | 0.50



DRINKS

Drink of the Month

Cinnamon White Mocha Created by Kaffeemeister Iva R.
Meinl espresso, steamed milk, white chocolate, cinnamon, whipped cream | **4.45**

Seasonal Specialty

Black Forest Mocha Meinl espresso, Meinl European cocoa, steamed milk, cherry flavor, whipped cream | **4.45**

Macadamia Nut Mocha Meinl espresso, Meinl European cocoa, steamed milk, macadamia nut flavor, whipped cream | **4.45**

Frosted Mint Mocha Meinl espresso, Meinl European cocoa, steamed milk, mint flavor, whipped cream, peppermint pieces | **4.45**

Pikant Mocha Meinl espresso, Meinl European cocoa, steamed milk, cinnamon, cayenne pepper, whipped cream | **4.45**

Pikant Schokolade Meinl European cocoa, steamed milk, cinnamon, cayenne pepper, whipped cream | **4.30**

White Chocolate Mocha Meinl espresso, Monin White Chocolate Syrup, milk, white chocolate whipped cream | **4.45**

Earl Grey Vanilla Latte Steamed or iced: Earl Grey tea, milk, vanilla | **4.30**

Drei Maderl Haus Triple layered European specialty with Meinl espresso, sweetened condensed milk and whipped cream | **3.25**

Iced Coffee & Tea

Iced Coffee | **2.06**

Iced Latte | **3.80**

Iced Americano | **2.95**

Iced Tea | **2.65**

Iced Mocha | **3.95**

Iced Chai Tea Latte | **3.90**

Vienna Eiskaffee Meinl espresso, vanilla ice cream, whipped cream | **2.95**



DRINKS

Frappé & Smoothie

Smoothie Yogurt base, fruit puree: Strawberry, Mango or Strawberry-Mango | 4.35 Add fresh banana | 0.50

Breakfast Smoothie Yogurt base, strawberry puree, banana, orange | 4.50

Vanilla Frappé | 4.35

Mocha Frappé | 4.50

Chai Frappé | 4.30

Cold Beverage

Pago Spritz Pago fruit juice, soda water, on ice | 3.25

Pago Fruit Juice Mango, Peach, Multivitamin Tropical Cocktail, Orange-Carrot-Lemon | 2.50

Italian Soda Banana, Blueberry, Cherry, Coconut, Ginger, Green Apple, Lavender, Lemon, Mango, Orange, Passion Fruit, Peach, Pineapple, Pomegranate, Raspberry, Rose, Strawberry, Vanilla, Violet, Sugar-free Vanilla, Sugar-free Raspberry | 3.00

Apple Juice | 3.00

Orange Juice 6 oz. | 2.25 12 oz. | 3.00

Lemonade | 3.00

Flavored Lemonade Blueberry, Cherry, Green Apple, Mango, Orange, Passion Fruit, Peach, Pineapple, Pomegranate, Raspberry, Strawberry, Sugar-free Raspberry | 3.50

Milk Whole, skim | 2.35 Organic | 2.85

Chocolate Milk | 2.50

San Pellegrino | 2.75



LOOSE-LEAF TEA

Black Tea

- Assam Gentleman's Tea** India black tea, full-bodied | **3.95**
- Assam Harmutty** Moderate body, golden tips, fine leaf | **3.30**
- Ceylon Nuwara Eliya** From Sri Lanka highlands, typical orange Pekoe, red-golden cup | **3.95**
- Chai** Assam tea, cinnamon, ginger, cardamom, cloves, black pepper | **2.95**
- Darjeeling Top Second Flush** Fine, delicate India black tea | **3.95**
- Darjeeling Puttabong** Delicate first flush tea, aromatic and flowery | **3.95**
- Earl Grey** Ceylon, China and Darjeeling teas, Bergamot orange | **3.30**
- English Breakfast** India and Ceylon teas, strong, dark blend | **3.30**
- Exotic Mango** Ceylon tea, mango pieces, sunflower blossoms | **2.95**
- Highland Toffee** Ceylon tea, brittle pieces, creamy Scottish toffee flavor | **3.30**
- Keemun** Smooth, winery, fruity, one of "The Ten Great Chinese Teas" | **2.95**
- Lapsang Souchong** Black tea, smoky aroma | **3.95**
- Lemon** Black tea, lemon peels, natural flavor | **2.95**
- Monk's Tea** Ceylon tea, jasmine blossoms, vanilla, spicy notes | **2.95**
- Nutcracker** Chinese oolong, hazelnut brittle, cacao peel, mullen blossom | **3.95**
- Pu Erh** Special fermented Chinese tea, typical earthy, light sweet taste | **3.95**
- Strawberry Cream** Black tea, strawberry pieces, blackberry leaves | **2.95**
- Vanilla Bourbon** Ceylon blend, vanilla pieces | **3.30**
- Wild Cherry Black** Black tea, sour cherry pieces | **3.30**
- Yunnan** Chinese tea with golden tips, earthy, fruity and sweet | **3.30**
- Bagged** Assam, Ceylon, Darjeeling or Earl Grey | **2.10**

Decaffeinated Black Tea

- Decaf Darjeeling** India black tea, fine and delicate | **3.50**
- Decaf Earl Grey** with Bergamot orange | **3.50**
- Decaf English Breakfast** Strong, dark India and Ceylon teas | **3.50**



LOOSE-LEAF TEA

Green Tea

- Bio Green Manjulai** South Indian organic green tea | **3.95**
- Blue Sky** China Sencha tea, rose petals, mallow flowers | **2.95**
- China Jasmine with Flowers** China Sencha tea, jasmine flowers | **5.95**
- China Yunnan Green** Yunnan Province tea, sweet spicy notes | **2.95**
- Decaf Green China** Decaffeinated green tea | **3.30**
- Green Earl Grey** China Sencha tea, Bergamot orange | **3.30**
- Green Grapeberry** China Sencha tea, rose petals, sunflower blossoms, mallow flowers | **2.95**
- Green Kimono** China green tea, pineapple, spicy ginger notes | **3.50**
- Japan Sencha Gyokuro** Second flush, delicate aroma | **5.50**
- Rolling Clouds** Yunnan tea hand-rolled into a ball, pleasant, dry | **5.50**
- Sunny Sencha** China Sencha, sunflowers, rose petals, cornflowers | **3.30**
- Bagged** Classic, Jasmine, Lemon or Peach | **2.10**

Black/Green Tea Blends

- Frühlingszauber** Ceylon black and China green teas, daisies, strawberry pieces, forest berry and tangerine notes | **2.95**
- Kashmir Chai Walla** Strong blend of black and green teas, cinnamon, cloves, orange peels | **3.95**

Oolong Tea

- Oolong Fancy Formosa** Smooth, slightly fermented tea | **4.95**

White Tea

- Bio Lemon Vanilla** Organic Indian white tea, lemongrass, lemon myrtle, vanilla pieces | **3.95**
- Bio Strawberry White** Organic Indian white tea, strawberry pieces | **3.95**
- Pai Mu Tan** Mild China white tea | **3.95**
- Silver Cloud** China white tea, exotic cactus fig aroma | **3.95**



LOOSE-LEAF TEA

Rooibos Tea

Rooibos Original Full-bodied South-African red leaf tea | **2.95**

Rooibos Caramel Red leaf tea, caramel pieces | **2.95**

Rooibos Fitness Tea Red leaf tea, verbena, lemongrass, blackberry leaves, balm herb, sunflower blossoms, liquorice root, cornflowers | **2.95**

Rooibos Nougat Zabaione Red leaf tea, lemongrass, mullen flowers | **2.95**

Rooibos Orange-Quince Red leaf tea, orange, quince, sunflowers | **2.95**

Rooibos Rising Sun Green rooibos, sunflowers, rose petals, cornflowers | **2.95**

Rooibos Strawberry Cream Red leaf tea, strawberry pieces | **2.95**

Rooibos Vanilla Red leaf tea, smooth vanilla | **2.95**

Rooibos Wildkirsche Red leaf tea, rose petals, wild cherry notes | **2.95**

Herbal Tea

Chamomile | **2.95**

Honey Bush South African tea, light honey notes | **2.95**

Peppermint | **2.95**

Fruit Tea Infusions

Berry Cocktail Apple pieces, hibiscus, rosehip flowers and peels, currants, elderberry, raspberry pieces, blackberry, sour cherry pieces | **2.95**

Evening Blend Blackberry leaves, raspberry leaves, lavender, orange peels, rose petals, sunflower blossoms, rosehip peels | **2.95**

Forest Berry Fruit Apple pieces, rosehip, elderberry, blackberry, raspberry pieces, strawberry pieces | **2.95**

Ginger Lemon Spearmint, ginger, lemongrass, lemon peels, liquorice | **2.95**

Kir Royal Hibiscus, papaya pieces, red and black currant, bilberries, elderberries, rose petals, raspberry, strawberry | **2.95**

Oriental Apple Apple, apple pomace, blackberry leaves | **2.95**

Peach Apricot Apricots, peaches, rosehips, hibiscus, citrus peel | **2.95**

Raspberry Rosehip, hibiscus, apple, orange peel, raspberry | **2.95**

Wild Cherry Fruit Hibiscus, rosehip, apple, orange peel, sour cherry | **2.95**

Bagged Assorted Fruit, Apple Cassis, Wild Cherry, Forest Strawberry | **2.10**

