

# CAFÉ MENU

WEEKDAYS 8AM - 7PM SAT & SUN 4PM - 7PM SUN - THURS: 8AM-10PM FRI & SAT: 8AM-11PM

#### Sandwiches, Toasts & Skillets

Avocado & Egg Toast
Ham & Pimento Cheese Melt
Chicken Salad Sandwich
Pimento Cheese Sandwich
Roasted Turkey Club Sandwich
Cheddar Biscuit Sandwich Plate
Shakshuka
Grilled Cheese & Tomato Bisque

#### 

Fresh Fruit • 4



Crushed Potatoes • 3

Chips • 1<sup>50</sup> Tomato Bisque • 4<sup>50</sup> Mac & Cheese • 3<sup>50</sup> Potato Salad • 3 Tossed Arugula Salad • 3

Ultimate Cinnamon Roll ......6

Limited Availability.

Warm and oversized, a scratch-made buttermilk brioche roll layered with buttery cinnamon brown sugar and smothered in rich cream cheese frosting.



#### Salads & Bowls

Heirloom Grain Bowl  Quinoa tossed with golden raisins, toasted almonds and tomato confit, top with warm roasted cherry tomatoes and rosemary potatoes, sliced avocad sous vide egg and a pickled onion garnish.	ped
Berry Bacon Spinach Salad  Applewood-smoked bacon, fresh strawberries, raspberries, blackberries, blueberries, and feta cheese on a bed of baby spinach with house-made croutons and warm bacon Dijon vinaigrette on the side.	. 15
Mediterranean Salad  Tomato and cucumber tossed in a Greek vinaigrette, feta cheese, olives and pickled red onions on a bed of baby spinach and hummus.  Add marinated chopped chicken [+4] or smoked salmon [+6]	



#### The Tower Returning Soon



### A sharable selection serving 2 people......25

Available daily after 4:00pm

Manchego Cheese • Goat Cheese • Flatbread Crisps Green Grapes • Mom's Icebox Pickles

Mini Chicken Salad Sandwiches on croissant Mini Garden Vegetable Sandwich on croissant Greek Salad

Financiers, coated in Ruby chocolate Peanut Butter Frosted Cookie Strawberries & Cream Frosted Cookie Chocolate Salted Caramel Brownie Squares

#### Wine, Beer & Concoctions

#### CONCOCTIONS

#### Red Sangria .....9 Cabernet Sauvignon with floral blanc

vermouth steeped with citrus, honey and cinnamon. Nitrogen-infused for a velvety smooth finish.

## Herb Sparkling Wine.....9

Fresh mint, rosemary, thyme and lavender in sparkling white wine.

Mimosa ......9 Orange, Strawberry Lemonade, Blood Orange, Spiked Cherry

#### **RED WINE**

#### **Angeline** Pinot Noir..... 12 | 42

Acumen

Red Blend ...... 18 | 68

Paul Hobbs CrossBarn

Cabernet Sauvignon . . . . . . 13 | 46

Textbook

Cabernet Sauvignon ...... 18 | 68

### WHITE & ROSÉ WINE

### Sea Pearl

Sauvignon Blanc........... 11 | 40 Rombauer Sauvignon Blanc...... 15 | 60

Miner

Chardonnay ...... 13 | 48

Rombauer

Chardonnay ...... 16 | 32 | 65

Figuière Le Saint André

Rosé......12 | 42

Whispering Angel Rosé...... 14 | 28 | 52

## **BUBBLES**

**BEER** 

#### N/V Simonet Blanc de Blanc Brut...... 10 | 30

#### See case for current selection

## Classic Cakes

#### Enjoy by the slice or a whole, 4-layer cake serving 12-14 people.

Southern Red Velvet9	7	5
Vibrant red, cocoa-infused cake layered with delectable cheesecake and ri	ch	
cream cheese icing, then topped with our own house-made buttercream a garnished with a swirl of gilded sprinkles and edible 23-karat gold flakes.	nd	

Wonderfully spiced carrot cake layered with house-made pineapple jam, rich cream cheese icing, then finished with a wisp of our own house-made buttercream and embellished with a crescent of vibrant flowers and edible 23-karat gold flakes.

Chocolate .......9 | 75 Incredibly moist layers of rich chocolate cake, filled with house-made

chocolate buttercream, enveloped in fine, dark chocolate flakes.

Zesty lemon sponge cake filled with house-made blueberry buttercream, topped with our lemon buttercream then finished with fresh Florida blueberries

## Signature Cakes

and edible 23-karat gold leaf.

#### Available as a whole cake serving 8-10 people.

Berries and Cream ......50 Fluffy strawberry cake intertwined with bright raspberry pâte de fruit jelly, zesty

lemon curd and house-made strawberry jam veiled in a light vanilla bean white chocolate mousse and an elegant white chocolate glaçage topped with fresh strawberries, blueberries, raspberries, a chocolate curl and edible 23-karat

### Petite Cakes

Classic yellow cake layered with house-made buttercream, finished with a chocolate candle, celebration sprinkles and a gold-dusted chocolate star.

Chocolate Salted Caramel ......10 Velvety chocolate buttermilk cake layered with our house-made salted caramel

buttercream finished with a chocolate glaçage and toffee crunch.

## Daily Baked Goods

Croissants • Spinach Pastry • Tomato & Feta Knot Oatmeal Cream Pie • Pop Tart • Big Wheel Brownie • Cookies

Plus, other selections changing daily, so please check our bakery case!

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#### Pastries

#### Tiramisu ......9 Layers of chocolate coffee crunch, smooth mascarpone cream, Onyx Coffee-soaked lady fingers and rich coffee cream, finished with a chocolate disk and dusting of cocoa powder.

#### Strawberry Chocolate Cream Puff .......9

A light, choux pastry stuffed with our house-made chocolate brownie, strawberry jam, a rich chocolate crunch and house-made strawberry mousse, finished with a dried berry crisp.

Paris-Brest ......9

Circles of pâte à choux filled with smooth caramel hazelnut mousse and silky chocolate crémeux, aarnished with mini chocolate kisses, praline crumble and gold lustered hazelnuts.

Chocolate Onyx ...... 9

A smooth, Onyx Coffee-infused pastry cream center, touched with salted caramel and a delicate coffee crunch atop a chocolate biscuit beautifully encased in a dark chocolate mousse.

Berries and Cream ......9

Fluffy strawberry cake intertwined with bright raspberry pâte de fruit jelly, zesty lemon curd and house-made strawberry jam veiled in a light vanilla bean white chocolate mousse and a vibrant, red-colored white chocolate glaçage.

Selections vary seasonally -

Please ask team member for current flavors.

## Coffee

Complimentary Milks: Whole, Skim, Soy, Coconut, Oat, Almond Syrups (+\$1): Vanilla Bean, Hazelnut, Toasted Caramel

Brewed Coffee (free refills)  $\,\ldots\,3^{50}$ Latte ...... 5Mocha..... 5<sup>50</sup> Cold Brew Coffee ......  $5^{50}$ Espresso ...... 3<sup>50</sup> | 4 Nitro Cold Brew ..... 6 Cortado ...... 4 Cappuccino ......  $4^{50}$ Crème Brûlée Cortado ..... 550 Lavender Vanilla Cinnamon Latte .......6

Affogato ...... 6 Your choice of Vanilla or Chocolate Gelato with a shot of Monarch Espresso.

### Other Drinks

## Chai Latte ..... 5

House-made chai, featuring loose leaf Rishi Brand black tea and spices, cut with milk. Hot or iced.

Matcha Latte.....5 Matcha green tea with steamed

milk. Hot or iced. Hot Chocolate ......3

Decadent house-made dark chocolate blend with milk.

Featuring Mighty Leaf: Black or

Iced Tea ...... 3 Passion Fruit.

Juice..... 3<sup>50</sup> Orange or Strawberry Lemonade.

Hot Tea ..... 3 Jasmine, Jade Cloud, English

Breakfast, Earl Grey, Peppermint Sage, Chamomile Medley.

Arnold Palmer..... 3<sup>50</sup>

Equal parts Mighty Leaf Black tea and Lambeth Groves fresh lemonade.

Lemonade...... 6 Your choice of Hibiscus Rose or

Lavender.