

Your Café Menu

Coffee & Espresso Specialities

	12 oz	16 oz	20 oz
House Special Drip Coffee	1.45	1.75	1.95
Cappuccino	2.45	2.95	3.35
Caffe Latte	2.45	2.95	3.35
Espresso	(s)1.25		(d) 1.75
Mocha	3.25	3.75	4.15
Caramel Latte	3.25	3.75	4.15
White Mocha	3.25	3.75	4.15

Teas & more

	12 oz	16 oz	20 oz
Hot Tea / Iced Tea	1.45	1.75	1.95
Chai Latte	3.25	3.75	4.15
Hot Cocoa	3.25	3.75	4.15
Fruit Smoothies			
<i>Strawberry, Mango, Piña Colada, Passion fruit</i>		3.00	4.00
Italian Soda	1.50	2.00	2.50

Breakfast Special

7 - 10 a.m.

Brand your restaurant by offering a "specials," which offer a customer a sense of "You can only get this here." Menu inserts also give your servers something to talk about and keep your menu fresh.

After Work Special

5 - 7 p.m.

Keep food descriptions short, and use white space effectively. White space allows the eyes to pause and rest.

* include signature items on your menu, which you offer and you are famous for.