

[Beverage Menu](#)

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COFFEE SPECIALTIES

Intermezzo House Coffee... Proudly serving Dancing Goats coffee. Priced for each kännchen 4.00

Coffee Infusion... “French Press” infused at your table (about 3 cups; please wait 2 minutes to push the press). 5.00

Espresso... la crème de café ... The essence of pure, rich coffee 2.90

Espresso Doppio... Double espresso 4.00

Caffé Americano... Double espresso diluted with purified water 4.00

Turkish Coffee...

Pulverized light roast beans blended with cardamon and sugar, boiled 3 times, as served in Kolschitsky's Coffeehouse in Vienna from 1683, and throughtout Arab and Greek nations. In contradiction to the famous story of Mr. Kolschitsky, the first recorded coffee-serving privilege in Vienna was granted in 1685 to an Armenian merchant named Deodato.

(Notice: The grounds remain in the pot, some passing into your cup, making this extremely rich, sip slowly.) 6.00

Café Cubano... Double-rich espresso extraction with caramelized sugar 4.50

CHILLED COFFEES

Café Johannes... Espresso doppio over two scoops of vanilla ice cream, with Schlag 8.50

Caffé Alpine... Espresso, white chocolate and cream, all over ice 6.50

Granita Cappuccino... Granules of sugar and ice mixed with espresso, cream, cocoa, and Schlag 7.90 Add Vanilla Vodka +6.00

COFFEES WITH ALCOHOL

Bailey's Cappuccino... Espresso, *crème de café*, with steamed cream, Bailey's Irish Cream Liqueur and Schlag 12.50

Café Dolce Vita... Cappuccino with Irish Cream and hazelnut liqueurs, over ice 12.00

Café Nocciola... Cappuccino Italiano with coffee and hazelnut liqueurs 12.00

Café Royale... Intermezzo House coffee with brandy and Schlag 11.50

Café Salzburg... Espresso, milk, chocolate, vanilla, and Tuaca Vanilla/Herb Liqueur 12.00

Caffé Corretto... Espresso *crème de café* with 1 oz. Sambuca or Grappa served on the side 11.00

Caffé Light & Dark... Crème de Cocoa with espresso, cream and ice 11.50

Cappuccino La Scala... Cappuccino Italaino with chocolate and almond liquer 12.00

Cioccolate Calda Firenze... Hot Chocolate Deluxe with Tuaca Vanilla/ Herb liqueur. 13.00

Irish Coffee... Café Intermezzo House Coffee, Irish Whiskey and whipped cream. 11.50

The Joe Cartwright... V.S.O.P. Porten Advocaat

4 Menus Available

liqueur, vanilla ice cream, espresso, and vanilla syrup. Ponderously great! In honor of a wonderful friend! 13.00

Kahlua Coffee... Café Intermezzo House
Coffee with Kahlua coffee liqueur (with or without Schlag) 11.50

North Face... Hot Chocolate Deluxe with Peppermint Schnapps, in a large cup. 13.00

Page One... Cappuccino with Hazelnut-chocolate spread and Hazelnut liqueur 12.00

CAPPUCCINOS & CAFFÉ LATTES

Cappuccino Italiano... Espresso and steamed cream with froth.

Classico (Reg) 5.00 Generoso (Lrg) 8.50

Intermezzo Cappuccino... Espresso, the essence of coffee, with steamed cream, cocoa, all topped with fresh whipped cream & cinnamon.

Classico (Reg) 5.90 Generoso (Lrg) 9.00

Caffé Latte... Espresso *crème de café* with steamed milk Classico (Reg) 5.00 Generoso (Lrg) 8.50

Caffé Intermezzo... Espresso with steamed cream, essence of almond, cocoa powder and almond slices. Classico (Reg) 6.30 Generoso (Lrg) 9.50

Caramel Cappuccino... Espresso *crème de caffé* with steamed cream and caramel, topped with Schlag. Classico (Reg) 6.30 Generoso (Lrg) 9.50

Cioccoloccino... Rich, pure Dutch Chocolate steamed in cream, added to espresso with Schlag and cocoa powder
Classico (Reg) 6.70 Generoso (Lrg) 9.80

Cioccoloccino Bianco... Dutch White chocolate steamed in cream and milk with espresso and Schlag.
Classico (Reg) 6.70 Generoso (Lrg) 10.00

Cubano Latte... Café Cubano with steamed milk. Classico (Reg) 5.00 Generoso (Lrg) 8.50

Cappuccino Gianduja... (pronounced “John-do-ya”) Espresso with frothed cream, cocoa and hazelnut spread. Classico (Reg) 7.20 Generoso (Lrg) 10.25

Cappuccino L’Amore... Cappuccino with flavors of brandy and rum plus fresh Schlag and cocoa powder. Classico (Reg) 6.30 Generoso (Lrg) 9.50

Capúchio Brio... espresso steamed cream, cinnamon, sugar, vanilla, almond oil, brandy and rum flavors, and orange extracts with Schlag. “Capuchio Brio” means “happy toga” which emanates from Capuchin Monks, after whom cappuccino was named. Classico (Reg) 6.30 Generoso (Lrg) 9.50

Caffé Bach... Espresso with steamed cream and butterscotch, topped with Schlag and butterscotch. Classico (Reg) 6.50 Generoso (Lrg) 9.50

Caffé Mozart... Double espresso with fresh whipped cream and chocolate chips. Classico (Reg) 5.50

HOT CHOCOLATES

Hot Chocolate DeLuxe... Rich steamed cream and milk, Dutch chocolate, fresh Schlag, and shaved dark chocolate 7.90

Intermezzo Hot Chocolate... Rich steamed cream, Dutch chocolate, fresh Schlag, and the essence of almond 7.00

Hot Chocolate Berlin... Hazelnut-chocolate spread with steamed cream 8.50

White Hot Chocolate DeLuxe... Steamed cream and milk with Dutch white chocolate and vanilla 7.90

Mexican Hot Chocolate... Semi-sweet dark chocolate, mexican vanilla, milk and cinnamon. 8.00

Hot Chocolate Deluxe Truffle... Hot Chocolate Deluxe with caramel syrup 8.00

Chocolate Peanut Butter Cup... Steamed cream, Dutch chocolate, and peanut butter with fresh Schlag 7.90

SODAS AND JUICES

Coca-Cola... bottle 8 oz. classic (*regular or diet*)
2.75

Sprite... 8 oz. bottle 2.75

**Iced Tea... House recipe blended and brewed
with fresh leaf teas, unsweetened or sweetened
2.95**

Orange Juice... 3.00

**Panna Water, (still), Italy, 500 ml. 4.25, 1 liter
6.50**

San Pellegrino Water, 500 ml. 4.25, 1 liter 6.50

BEERS

Stella Artois, Belgium, 12 oz. 5.25

**SweetWater 420 Extra Pale Ale, Atlanta, 5.6 %,
12 oz. 5.50**

Blue Moon Belgian White, Denver, 12 oz. 5.90

**Erdinger Hefe-Weizen, (Wheat), Germany, 11.2
oz. 7.50**

Peroni, Nastro Azzuro, Italy, 11.2 oz 6.00

**Guinness Pub Draught, Ireland (Nitrogen can)
14.9 oz. 6.50**

Heineken 0.0 Non-Alcoholic 11 oz. 6.25

**Athletic Brewing Upside Dawn 0.0 Non-
Alcoholic Beer 12 oz. 6.50**

TEAS

A pot of hot tea freshly infused to your order
from whole leaf tea 4.25.

A pot of hot water 1.50

*Sugar and cream are available upon request at no charge.
Add Honey \$1*

BLACK

4 Menus Available

HERBAL

Cochin Masala Chai
Decaffeinated Chai
Earl Grey
English Breakfast
Indian Spiced Chai
Lemon Ginger
Mango Mango
Night of the Iguana Chocolate Chai
Peach
Vanilla Chai

Berry Berry
Caramel Cream
Casablanca
Egyptian Chamomile
Ginger Bounce Rooibos
Green Rooibos
Lemon Mango
Peppermint
Rooibos Provence
Rooibos Chai
Rosehip

GREEN

Jasmine
Sencha Kyoto Cherry Rose

CHAMPAGNE COCKTAILS

Champagne Flight 22

Choose 3 from any of the following champagne cocktails

Mimosa... Orange juice and sparkling wine 10

Bellini... Peach nectar and sparkling wine 10

Hawaiian Mimosa... Pineapple juice, coconut rum and sparkling wine 10

Buona Fortuna... Strawberry puree, Strawberry schnapps with sparkling wine 10

Cara Mia... Mango nectar and sparkling wine 10

Festa Limone... Sparkling wine and Limoncello 10

Kir Royale... sparkling wine with Creme de Cassis 10

London Special... sparkling wine with bitters and sugar 10

CHAMPAGNES & SPARKLING WINES

Lunetta, Prosecco Brut,
Italy, 187ml. 16 750ml. 59

Santa Maria, Prosecco,
Italy. Bottle 750 ml. 38

Prince de Richemont, Brut Blanc de Blancs,
France, . Glass 9.25 Bottle 750ml. 32

Villa Pozzi, Sicilla Moscato, Italy,
Glass 10.50

Innocent Bystander Pink Moscato...
Glass 11

Domaine Chandon Brut...
Califronia, 187 ml. 19

Freixenet Cordon Negro Brut...
Spain, 187ml. 12 750ml. 42

Veuve de Clicquot 375 ml. 92

Moët e Chandon 750 ml. 162

Mirabello Prosecco, Italy, Bottle 750ml. 35

COCKTAILS

The Bill Naegle Watertower Deluxe Martini...

A delicious concoction of Baileys Salted Caramel, coffee liqueurs, white and dark chocolate liqueurs, and vanilla vodka. Shaken with lots of ice, like the attitude of its namesake, who is a great friend of Brian Olson, and who provided opportunities which helped build the foundation of Cafe Intermezzo. 14

Espresso Martini... Vanilla vodka, coffee liqueur, chocolate liqueur, and fresh espresso. 13.5

French 75... Lemon, sugar, and Tanqueray Gin are shaken, strained and topped with champagne to recreate this timeless World War I era cocktail 15

Peach Martini... Citrus vodka, peach schnapps, and peach nectar, topped with champagne. 13

Sazerac... A New Orleans classic recreated with Redemption Rye, sugar, Peychaud's bitters, and, of course, an absinthe rinse. Served neat. 14

Aviation... Empress gin, maraschino liqueur, creme de violette, lemon juice, lemon peel. 14

Old Fashioned... Sugar, bitters, orange slice, and cherry are paired with Michter's Small Batch bourbon. 16

B'Old Biddy... Bulleit Rye, paired with fresh lime juice, mint, cucumber, and St. Germain Elderflower liqueur. A refreshing cocktail that showcases the fresh ingredients and rye whiskey wonderfully. Served over ice. 14.5

4 Menus Available

Paris on Fire... Grand Marnier, Chambord,

pineapple juice, cranberry juice, and orange juice all over ice. 14

Roasado Del Sol... Ron Zacapa Dark Rum, blackberry brandy, lemon juice, simple syrup, and a splash of orange juice 13

Vi Olson “Inside Out”... A favorite of Brian Olson’s mother: a half lemon with a teaspoon of sugar, submerged in Tanqueray gin, muddled until its inside out, so that its essential oils flavor this delightful cocktail. 14

Pimm’s Cup... Pimm’s #1, lemon, lime, orange, cucumber, and strawberry all muddled. 14

Cucumber Martini... Hendrick’s gin, cucumber, lime and sugar. Stirred and strained. Crisp, bright and refreshing. 15

Sidecar... Hennessy VSOP, orange liqueur, lemon and sugar. Shaken twice, strained, and served up. 18