

Refreshing Chilled Beverages

Organic Tea

Berried Treasures Iced Tea **Med.** 1.85 **Lg.** 2.00

Passion Fruit Green Iced Tea

*Try it Sweet Add a shot of Vanilla .45

Coffee

Iced Coffee (sweet or un-sweet) 2.00

Iced Latte **Med.**3.40 **Lg.** 3.70

Soda

Coke, Diet Coke, Sprite 1.15

Captain Eli's Rootbeer 2.25

Izze Sparkling Juices:

Blackberry, Blueberry, Clementine, Grapefruit,

Lemon, Pear, Pomegranate,

Bottled Water 1.99

Frozen Beverages

Med. **Lg.**

Yak 3.60 4.10

Frozen coffee with a hint of chocolate & vanilla

Chai Chai 3.90 4.35

Oregon Chai blended with milk or soy

Brando 4.35 4.80

Chai Chai w/ raspberry

Chunkey Monkey 3.90 4.35

Frozen coffee with chocolate & banana

Artic Mocha 3.90 4.35

Frozen coffee with chocolate

Caramel Frost 3.90 4.35

Frozen coffee with caramel

Domestic Beer

Budweiser, Bud Light 3.00

PBR 2.00

Imports

Heineken, Kirin 3.50

Guinness 4.00

Organic Samuel Smith 4.50

Paulaner Hefe-weizen

Microbrews

Please see our display case for selection 3.50

Mississippi Mudd 6.00

All Austin Coffees are fresh roasted, fair trade, shade grown & organic, and all beverages are made fresh daily without preservatives!

What's your milk fancy? Skim, Whole, Half & Half or Soy

Coffee, Brew of the Day

Coffee for All Your Co-workers, & Friends

Sm. Med. Lg.

1.70 1.85 2.00

Box of Hot Coffee

8.95

Espresso, Regular or Decaf

Traditional, Cuban or Americano

Single Double Triple

1.60 1.95 2.35

Lattes & More

Latte, Cappuccino, Chai Latte, Hot Chocolate

Sm. Med. Lg.

2.85 3.40 3.70

Spice things up with a shot of flavor for only \$0.45

Almond, Amaretto, Banana, Black Berry, Butterscotch, Caramel, Chocolate, Chocolate Mint, Coconut, English Toffee, Hazelnut, Irish Cream, Macadamia Nut, Praline, Peppermint, Raspberry, Vanilla, White Chocolate
Sugar free: Caramel, Chocolate, Hazelnut, Irish Cream, Vanilla, White Chocolate

Organic Tea

Masala Chai, Darjeeling, Earl Grey, Ginger Peach, Moroccan Mint, Passion Fruit Green, Yerba Matte,
Decaf: Fire 'N Ice, Chamomile, Winter Mint Rooibos, Ginger Cinnamon Spice

*Premium or Healing Teas Add \$1.00: True Life, Iron Goddess of Mercy (Oolong)

**Rare Tea Add \$2.00: Jasmine Pearls

Med. 1.85

Lg. 2.00

Tea pot 2.00

Orchard Tea Pot \$3.50

Ginger Cinnamon Spiced Tea Steeped in Apple Juice

Lite Bites

Hummus & Pita Chips Platter	6.50
1/2 Order Hummus & Pita Chips	4.50
Mango Salsa & Organic Tortilla Chips	3.99
Garlic Cheese Bread w/ Dipping Sauce	4.50
Just Chips	1.50
Just Pita Chips	1.50
Side of Pasta Salad	1.50

Baked Goods

Bagels	1.50
(+\$.50 for cream cheese or jelly)	
Chocolate Chip Cookie	1.99
White Chocolate Macadamia Nut Cookie	1.99
Vegan Chocolate Chip Cookie	1.99

Pastries

Croissants, Muffins, Scones,	2.50
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Homemade Dessert

Apple Pie, Cheesecake	3.50
Berry and Peach (seasonal)	3.50
Chocolate Cake	3.50
Biscotti	1.50

Wines

<u>Whites</u>	<u>Glass</u>	<u>Bottle</u>
Chardonnay	5.00	20.00
Riesling	5.00	20.00
<u>Reds</u>		
Merlot	5.00	20.00
Cabernet Sauvignon	5.00	20.00

* All of our wines are organic & sustainable.

Gourmet Sandwiches

Served with a pasta salad & chips (add pita chips for \$0.99) Try it on a Pita, or Wrap!

Panini's

Hot pressed sandwiches, grilled to order

Chipotle Chicken on Ciabatta 7.50

Mozzarella, tomato, red onion, pesto & chipotle sauce

Rubens

***Smoked Turkey Ruben on Rye** 6.99

Bavarian sauerkraut, Swiss cheese, Russian dressing

***Vegetarian Rye on Rye** 6.99

Bavarian Sauerkraut, tofu, tomatoes, Swiss cheese,
Russian Dressing

Cuban on Ciabatta 6.99

Smoked pork tenderloin, sliced ham, Swiss cheese, sliced
dill pickle inside, chipotle sauce & stone ground mustard

Portabella & Mozzarella on Ciabatta 6.99

***VEGETARIAN**

Portabella mushrooms marinated in balsamic vinaigrette
with tomatoes, fresh mozzarella, red onion & pesto

Marinated Tempeh on Whole Wheat 7.99

***VEGAN**

Soy Ginger marinated tempeh, black olives, red onion,
vegan American cheese, romaine lettuce, stone ground
mustard & veganaise

Pacific Northwest Pear Sandwich 6.99

Grilled Pears, Blue cheese crumbles, Havarti cheese, &
sour cream

Grilled Tofu on Ciabatta 7.50

*** Vegetarian**

Soy Ginger marinated tofu, red onion, roasted red
pepper, tomato, mozzarella, pesto

Open Faced Primavera Sandwich 7.50

***Vegetarian**

Zucchini, squash, carrot, red onion, red pepper, broccoli,
mozzarella, pesto, balsamic vinaigrette, Spike Seasoning

Cool & Crisp

Zesty Vegetarian Pita 6.50

Tomato, cucumbers, onion, black olives marinated in sun
dried tomato dressing, hummus, romaine lettuce

Grilled Chicken Wrap 6.99

Pesto, field greens, tomato, red onion & balsamic
vinaigrette

Smoked Turkey & Swiss on Ciabatta 6.99

Swiss cheese, romaine lettuce, tomato, red onion & mayo

Eggless Egg Salad on Wheat 6.50

***VEGAN**

Tofu, Austin's original eggless egg salad, celery, lettuce,
tomato, salt and pepper.

Add Soy Bacon Bitts .35

Quiche

The best naturally **LOW-CARB**, organic, vegetarian quiche in town

Feta & Spinach 4.99

Vegan Quiche

Quiche & Half Salad 8.50

Greens & Things

Ranch, Balsamic Vinaigrette, Russian, Caesar,

Sun dried Tomato, Raspberry, Sesame Ginger

Add chicken or turkey to your salad for only \$1.99

Caesar 5.99

Romaine lettuce, fresh Parmesan cheese & homemade croutons

Natasha's Favorite Tofu Salad 8.99

Soy ginger marinated tofu, spring greens, cucumber, strawberries, sliced almonds, sesame seeds, and sesame ginger dressing

Greek 7.99

Romaine lettuce, tomatoes, Kalamata olives, red onions, pepperoncinis & feta cheese ***LOW-CARB**

Raspberry Walnut 8.50

Spring greens, caramelized walnuts, dried raspberries, cucumber, grape tomatoes, feta cheese, and raspberry walnut vinaigrette.

954 Salad 8.99

Spinach, grilled pears, blue cheese crumbles, seedless grapes, pecans, red onion, homemade honey vinaigrette dressing

Oriental Chicken Salad w/ Asian Slaw 8.99

Soy ginger marinated chicken, spring greens, broccoli, carrot, red pepper, cucumber, fried onions, sesame seeds and sesame ginger vinaigrette.

**Try it Vegetarian Style substitute Tempeh for .50 cents more

Chef's Special