COFFEE

Double Espresso 2.00
Cappuccino 3.00
Cortado 3.50
Flat White 3.50
Pour Over 2.50
French Press 3.00
Drip Coffee 2.00
Café Au Lait 2.50
Americano 2.75
Red Eye 3.00
Café Latte 3.50
Café Mocha 4.00
Café Breve 4.00
Baristas Choice Varies

OTHER and ADDITIONS

Hot Chocolate 2.50
Lemonade 2.25
Juice 2.25
Fruit Smoothies 5.00
Extra Espresso (Double) 1.00
Extra Toddy (Cold Brew) 0.75
Add Whipped Cream 0.50
Sub Non-Dairy/Breve 0.50
Add Flavor 0.50

BREAKFAST

Scone 1.50
Coffee Cake 1.75
Muffin 1.75
Fruit Danish 1.75
Cinnamon Roll 2.00
Breakfast Sandwich 3.50
Fresh Fruit Parfait 3.50
Breakfast Combo 6.00

RISHI TEA

London Fog 3.00
Chai Latte 3.50
Matcha Latte 3.50
Iced Tea 2.25
Hot Tea 2.00

LUNCH

Chicken Salad on a croissant with mixed greens 5.00
Chicken Caesar Wrap Spinach, chicken, Caesar dressing, parmesan, red onion in a tortilla 5.75
Mediterranean Veggie Wrap Zucchini, mushroom, quinoa, chickpeas, feta cheese, sun dried tomato, kalamata olive, spinach and tzatziki sauce in a tortilla 5.25
Italian Ham, capicola, provolone, arugula, and pesto mayo on a ciabatta, available cold or toasted 5.50
Turkey Sandwich Roasted Turkey, Red Pesto Mayo, Swiss, Greens on wheat. Available cold or toasted 5.75
Reuben Sandwich Corned Beef, swiss cheese, sauerkraut, thousand island dressing on rye 6.00
Lunch Combo Any of the above with a side and drip coffee, tea or lemonade 8.00

SIDES

Chips Original, Salt and Vinegar or BBQ 1.75
Cup of Fruit Seasonal mixed fruit 2.50
Veggies & Dip Fresh vegetables with house made hummus 3.50

Please see display case for flavor varieties and product availability

Our food is prepared on site at Course Restaurant by Culinary and Baking Students