## **AUBERGINE CAFE**

COFFEES & DRINKS	
ESPRESSO	2.5/3
AMERICANO	3/3.5
CAPPUCCINO/LATTE	3.5/4
MOCHACCINO	4/4.5
CAFE AU LAIT	2.55/3.05
GREEN TEA LATTE	3.5/4
CHAI SPICED LATTE	3.5/4
TEAS BARRY'S IRISH TEA, EARL GREY, PEPPERMINT, CHAMOMILE, JAPANESE SENCHA (G), TROPICAL GREEN, RED RASPBERRY	2/4
ICED TEAS	2.5/3
ICED GREEN TEA LATTE	4.25/5
ICED COFFEE	3.5/4
ICED CAPPUCCINO/LATTE	4.25/5
ICED MOCHACCINO	4.5/5.25
ICED AMERICANO	4.25/5.25
ICED ESPRESSO	3.25/4.25
GHIRADHELLI CHOCOLATE/MOCHA FRAPPE	5/6
MIXED BERRY YOGURT SMOOTHIE	5.5/6
STRAWBERRY BANANA YOGURT SMOOTHIE	5.5/6
STRAWBERRY LEMONADE	4.5/5.5
FRESHLY SQUEEZED LEMONADE	4/5
ARNOLD PALMER	4.5/5.5
FLAVORED SYRUPS	+0.50
EXTRA SHOT ESPRESSO	+1

PROUDLY SERVING IRVING FARM COFFEE AND HARNEY & SON TEAS BOTH FROM MILLERTON N.Y.

## EVENING AUBERGINE CAFE MENU

711 - 112-113	
SOUP MEAT OR VEGETARIAN, ASK YOUR SERVER FOR TODAY'S SELECTION	MP
HOMEMADE CHILI MEAT OR VEGETARIAN W/ STONEGROUND TORTILLA CHIPS	7/8
BRUSCHETTA	7
HUMMUS W/ TOASTED WHOLE WHEAT PITA POINTS	7
QUICHE & SALAD SPINACH & MUSHROOM, CHEDDAR & BROCCOLI OR QUICHE LORRAINE	8

JOIN US & THE SUNNYSIDE SINGERS CLUB EVERY
WEDNESDAY FOR A NIGHT OF IRISH AND AMERICAN
FOLK SONGS
FROM 8:00 PM
&
SUNDAY EVENING JAZZ
5:00 - 7:00 PM
W/ JEFF MCGREGOR & SANTIAGO LEIBSON

**EVENTS!** 

#### WINE

**APPETIZERS** 

RED: MERLOT, CABERNET SAUVIGNON, SHIRAZ

WHITE: PINOT GRIGIO, CHARDONNAY, SAUVIGNON BLANC

**ROSE:** WHITE ZINFANDEL

SEASONAL FAVORITE..... SANGRIA!! BY GLASS/PITCHER

#### BEER

LAGUNITAS IPA, GOOSE ISLAND IPA, SHOCK TOP PUMPKIN ALE,
STELLA ARTOIS, BUDWEIZER, GUINNESS (CAN),
ORIGINAL SIN APPLE CIDER (GF)

# **AUBERGINE CAFE**

HOUSEMADE BALSAMIC VINAIGRETTE

## **AUBERGINE CAFE**

FIELD GREENS, WALNUTS, GOAT CHEESE & ORANGE

SANDWICHES		PANINI	
SMOKED TURKEY & BRIE W/HONEY MUSTARD ON BAGUETTE	9	BLACK FOREST HAM W/BRIE, TOMATO & GARLIC BUTTER ON CIABATTA	10
GRILLED CHICKEN BREAST W/ROASTED RED PEPPERS, HERB MAYONNAISE & FIELD	9	CLASSIC PROSCIUTTO W/FRESH MOZZARELLA & PESTO ON CIABATTA	11
ROAST BEEF	10	SMOKED TURKEY W/BACON AND CHEDDAR ON COUNTRY WHITE BREAD	10
W/MOZZARELLA & SAUTEED ONIONS ON BAGUETTE  SMOKED SALMON  W/CUCUMBER, RED ONION & CREAM CHEESE ON HONEY	11	TUSCAN CHICKEN W/MOZZARELLA, TOMATO, FIELD GREENS & PESTO MAYONNAISE ON COUNTRY WHITE BREAD	10
WHEAT BREAD  FRESH MOZZARELLA  W/ROASTED RED PEPPERS, FRESH BASIL & OLIVE PASTE ON BAGUETTE	9	ROASTED VEGETABLE W/GOAT CHEESE & MIXED GREENS ON HONEY WHEAT BREAD	9
EGG SALAD	8	SALADS	
W/GREEN LEAF LETTUCE & TOMATO ON HONEY WHEAT BREAD	O	AUBERGINE CAFE SALAD FIELD GREENS, CUCUMBER, ALFALFA SPROUTS, TOMATOES &	9
TUNA MELT W/TOMATO & MELTED SWISS CHEESE ON HONEY WHEAT BREAD	8	SPRING ONIONS +CHICKEN +SMOKED SALMON	11 15
THE STRAY VEGETARIAN W/HUMMUS, AVOCADO, ALFALFA SPROUTS & GREEN LEAF LETTUCE ON HONEY WHEAT BREAD ALL OUR SANDWICHES AND PANINI ARE SERVED WITH A SIDE S (GLUTEN FREE BREAD +\$2)	9 SALAD.	COBB SALAD  FIELD GREENS, AVOCADO, BACON, ALFALFA SPROUTS,  EGG & CRUMBLED BLUE CHEESE  +CHICKEN  +SMOKED SALMON	14 17
SPECIALS - DAILY 4-8 PM		SMOKED SALMON PLATTER	15
"WINE DOWN"  ENJOY ANY BOTTLE OF WINE FOR ONLY \$20  (SHIRAZ & SAUVIGNON BLANC \$25)  "CHILI & BEER"  HOMEMADE BEEF/VEGETARIAN CHILI AND ANY  BOTTLED BEER \$12/\$11		FRESH MOZZARELLA, TOMATO & BASIL SALAD	11
		CLASSIC CAESAR SALAD +CHICKEN +SMOKED SALMON	10 12 16
SALAD DRESSINGS: CAESAR, BLUE CHEESE, HONEY MUSTARD &		PICKLED BEET SALAD	13