

HOUSE COCKTAILS 8

Sazerac
rye whiskey, Peychaud bitters

French 75
gin, lemon juice, prosecco

Pimm's Cup
Pimm's No. 1, Sprite, lemon, cucumber

Hurricane
Rum, Pat O'Brien's
Hurricane Mix

Mimosa
prosecco & orange juice

House Bloody Mary
house bloody mary mix, vodka, pickled vegetable garnish

Absinthe Ritual
absinthe, sugar cube, cold water, classic French preparation

BEVERAGES

- without coffee -

Wines by the glass † 6

Malbec, Merlot, Cabernet
Sauvignon, Pinot Grigio,
Riesling

Cathedral Square Beers

22oz. Holy Moly!, Gabriel 9
12oz. Belgian Abbey Ale,
White Ale, Hail Mary IPA 5

Build A Fruit Smoothie † 6

Choose your fruit* & juice,
Add Spinach, Soy Milk,
Almond Milk, or Yogurt 1

Iced Tea Green or Black 3

Hot Apple Cider 3

Hot Loose Leaf Teas †

Rooibos, Black or Herbal 3
White, Green or Oolong 3.5

Flavored San Pellegrino 2

San Pellegrino 3

Pineapple Juice 2

Apple Juice 2

Orange Juice 2

Tomato Juice 2

Soft Drinks 2.5

Coke, Diet Coke, Sprite,
Dr. Pepper, Diet Dr. Pepper

Fiji Spring Water 3

* raspberry, blueberry, strawberry, mango, peach OR blackberry †

† Selection may vary with availability.

HOUSE LATTES 5.5

Mole Mocha
mocha, cayenne

Wisehopper
sage, mint, mocha

Rosemary's Baby
fresh rosemary, honey

Coffee and Cigarettes
clove, vanilla, nutmeg

Ginger Nuts
ginger, hazelnut

Add a shot of liquor! 3

ESPRESSO & LATTES

Latte espresso with steamed milk & foam 4

Cappucino 4

Americano espresso cut with water 2.5

Doppio two shots of espresso 2.5

Doppio Macchiato double espresso with a dollop of foam 3

Doppio Cubano double espresso with raw sugar 3

Doppio Con Panna double espresso & whip 3

Doppio Cortado double espresso cut by half with milk 3

Green Tea Latte or **House Chai Latte** med 4.5 • lg 5.5

Latte, Cappucino, Americano can be made a 16oz Quad +1.5

ADD YOUR FAVORITE FLAVORS! .5

rosemary | sage | ginger | cayenne | cinnamon | clove mocha
vanilla | hazelnut | caramel | white chocolate
pumpkin spice | mint | lavender | almond

BREWED COFFEE

Drip Coffee sm 2 • reg 2.5 • lg 3 • bottomless 4 • refills .5

Café Au Lait 4

Chicory Coffee 4

Chicory Au Lait 5

Cold Brew Coffee 4

French Press 5 ask barista for menu

Decaf available for French Press, Espresso & Lattes only



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BREAKFAST

Served all day.

Smoked Salmon Bagel

smoked salmon, caper & red onion cream cheese 8
add extra salmon 4

Breakfast Beignet Sliders

Your choice of Chef's Special "Slider" sandwiches served on Louisiana-style Beignets, made fresh every day. one 4 • two 7

Bacon, Egg & Cheese • Spinach, Egg & Tomato (v)

Breakfast Burritos

Steak, bell pepper, onion, monterrey jack cheese, egg 9

Chicken, bell pepper, onion, monterrey jack cheese, egg 8

Black Bean (v), corn, onion, red salsa, monterrey jack cheese, egg 8

Omelettes (GF)

Plain (v) monterrey jack cheese, salt, pepper, egg 5

Veggie (v) mushroom, tomato, spinach, onion, monterrey jack cheese, egg 6

Greek (v) goat cheese, tomatoes, onion, olive, egg 6

Meat Your choice of one meat (ham, bacon, turkey or paleo pork sausage), monterrey jack cheese, egg 7

The Works Your choice of one meat (ham, bacon, turkey or paleo pork sausage), mushroom, tomato, spinach, onion, monterrey jack cheese, egg 8

(v) denotes vegetarian item

SANDWICHES 10

Served with housemade chips.

Substitute small side salad or cup of soup 3

BLT

Bacon, spring mix, tomato aioli, toasted ciabatta bread

Turkey Avocado

turkey, avocado spread, pepperjack cheese, toasted sourdough

Mister Crunch

black forest ham, swiss cheese, mustard, toasted sourdough

Cuban Wrap

black forest ham, carnitas, swiss cheese, dill pickle, mustard, tomato wrap

VEGETARIAN SANDWICHES (v) 10

Apple Brie (v)

roasted apples, brie, walnuts, honey, toasted ciabatta bread

Portabella Mushroom (v)

portabella mushrooms, spinach, havarti cheese, basil pesto aioli, toasted sourdough

Caprese (v)

tomato, mozzarella, basil pesto aioli, toasted ciabatta bread

ADD ON TOPPINGS!

Make it the way you want, just ask barista! *Additional charges apply.*
Egg, Cheese, Avocado Spread, Sour Cream & more!

VEGETARIAN PLATES (v)

Spinach Salad (v)

spinach, roasted apples, brie, pecans, balsamic vinaigrette 10

Greek Salad (GF) (v)

spring mix, olives, tomatoes, red onions, goat cheese, aegean dressing 10

Hummus (v)

House made hummus served with toasties & crudités 8

NEW ORLEANS STYLE BEIGNETS

Classic	one 2.5 • three 6 • six 9
Chocolate	3.5
Featured	4

SMALL PLATES & SOUP

Beignet Sliders

Your choice of Chef's Special "Slider" sandwiches served on Louisiana-style Beignets, made fresh every day. one 4 • two 7

Smoked Pulled Pork • Bacon, Egg & Cheese
Spinach, Egg & Tomato (v)

Side Salad (v)

spring mix, red onion, tomato, goat cheese, choice of dressing 5

Lobster Bisque (bowl) 6

Soup of the Day (bowl) 5

House Made Potato Chips (v) 3

(v) denotes vegetarian item