

HOUSE COCKTAILS 8

Sazerac • French 75 • Pimm's Cup • Hurricane
Mimosa • House Bloody Mary • Absinthe Ritual

AFFOGATOS 5

ice cream & espresso: salted caramel • chocolate • vanilla

FRIOS 6

Blended frozen drinks

raspberry green tea • horchata: cinnamon rice milk
thai tea with coconut milk • espresso: choose your flavor

SMOOTHIES 6

Choose a juice: apple • pineapple • orange juice
Choose fruits: banana • strawberry • mango • peach
blueberry • blackberry • raspberry †
Extras: spinach .5 • yogurt .5 • sub dairy for juice 1

Make it a daiquiri with Cruzan Rum! 3

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

Iced Tea Green or Black 3

Hot Apple Cider 3

Flavored San Pellegrino 2

San Pellegrino 3

Hot Loose Leaf Teas †

Rooibos, Black, White, or
Herbal 3

Green or Oolong 3.5

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

† Selection may vary with availability.

HOUSE LATTES

Ginger Nut 5
hazelnut, ginger

Rosemary's Baby 5
fresh rosemary, honey

Wisehopper 5
sage, mint, mocha

Coffee & Cigs 5
clove, vanilla, nutmeg

Samoa 5.5
coconut milk, chocolate, caramel

Add a shot of liquor! 3

ESPRESSO & LATTES

Latte espresso, steamed milk & foam 4

Cappucino 4

Americano espresso cut with water 2.5

Doppio two shots of espresso 2.5

Macchiato double espresso with a dollop of foam 3

Cubano double espresso with raw sugar 3

Con Panna double espresso & whip 3

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

Almond | Marshmallow | Mint | Vanilla | Cayenne | Cinnamon
Ginger | Lavender | Ghirardelli White Mocha | Ghirardelli Mocha
Clove | Sage | Rosemary | DaVinci: sugar-free vanilla, hazelnut, pumpkin spice

BREWED COFFEE

Drip Coffee sm 2 • reg 2.5 • 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 ALL DAY

Breakfast Bowl

choice of meat, scrambled eggs, seasonal veggies;
served with sourdough toast 12

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, 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

SANDWICHES

*Served with housemade chips.
Add a side salad or cup of gumbo 2
Add a cup of lobster bisque 3*

BLT

Bacon, tomato, spring mix, sundried tomato aioli,
toasted ciabatta bread 11

Turkey Avocado

turkey, avocado spread, pepperjack cheese,
toasted sourdough 10

Cuban Wrap

black forest ham, carnitas, swiss cheese,
dill pickle, mustard, tomato wrap 10

Coconut Shrimp Po'Boy

fried coconut shrimp, red cabbage, chipotle mango remoulade 12

VEGETARIAN SANDWICHES (v)

Apple Brie (v)

roasted apples, brie, walnuts, honey,
toasted ciabatta bread 10

Portabella Mushroom (v)

portabella mushrooms, spinach,
havarti cheese, basil pesto aioli, toasted sourdough 10

Caprese (v)

roasted tomatoes, mozzarella, basil pesto aioli,
toasted ciabatta bread 10

ADD ON TOPPINGS!

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

(v) denotes vegetarian item

VEGETARIAN PLATES (v)

Spinach Salad (v)

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

Greek Salad (GF) (v)

spring mix, kalamata olives, tomatoes, red onions,
aegan dressing 10

SIGNATURE BEIGNETS

Classic NOLA	one 2.5 • three 6 • six 9
Chocolate	3.5
Featured	4
Beignet Sliders	one 4 • two 7
Smoked Pulled Pork • Bacon, Egg & Cheese Spinach, Egg & Tomato (v)	

SMALL PLATES & SOUP

Cajun Crab Rangoon

housemade crab rangoon with real crab meat, cajun spices &
drizzled with made-from-scratch pineapple coulis 5

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

Gumbo (bowl) 5

House Made Potato Chips (v) 3