

## cold drinks

### Smoothie 4.35

strawberry, mango, or strawberry-mango  
add fresh banana .50

### Breakfast Smoothie 4.45

strawberry purée, fresh banana & fresh orange juice

### Italian Soda 3.00

banana, blueberry, cherry, coconut, green apple,  
lemon, mango, orange, passion fruit, peach, pineapple,  
pomegranate, raspberry, strawberry, vanilla,  
sugar-free vanilla, or sugar-free raspberry

### Vienna Ice-Cream Coffee 3.75

meinl espresso poured over vanilla ice cream  
topped with whipped cream

### Vanilla Frappé 4.50

a frozen blend of vanilla & meinl coffee

### Mocha Frappé 4.50

a frozen blend of meinl coffee & meinl european cocoa

### Mint Mocha Frappé 4.50

a frozen blend of meinl coffee, meinl european cocoa,  
crushed peppermint pieces & mint flavor

### Toffee Praline Frappé 4.50

a specialty frappé made with meinl coffee,  
real toffee pieces & praline flavor

### Chai Frappé 4.50

a chai tea smoothie blend

### Lemonade 3.00

### Flavored Lemonade 3.50

cherry, green apple, mango, orange, peach, pineapple,  
pomegranate, raspberry, or sugar-free raspberry

### San Pellegrino 2.75

## iced coffee

### Iced Coffee 2.95

### Iced Americano 2.95

### Iced Latte 3.80

### Iced Mocha 3.95

### Iced Tea 2.25

### Iced Chai Tea Latte 3.90

## desserts

### Apple Strudel 6.00

apples, cinnamon & golden raisins wrapped in a flaky pastry

### Opera Torte 6.50

three layers of almond cake drenched in meinl  
espresso, layered with rich meinl espresso buttercream  
& chocolate ganache

### Milk Chocolate Bavarian Cake 6.50

cream puffs filled with vanilla bavarian cream,  
enveloped in light & creamy milk chocolate mousse

### Topfen Strudel 6.00

sweet cheese & golden raisins wrapped in a flaky pastry

### Chocolate Buttercream 6.95

chocolate sponge cake & valrhona chocolate buttercream

### Esterhazy 6.95

six layers of hazelnut dacquoise & rich hazelnut cream,  
topped with fondant in a classic chevron design

### Black Forest 6.95

flourless chocolate cake, kirsch mousse, brandy cherries  
& chocolate mousse covered in a dark chocolate glaze

### Mozart Torte 6.50

dark chocolate & pistachio cream sprinkled  
with caramelized pistachios, atop chocolate cake  
finished with dark chocolate mirror glaze

### White Chocolate Cake 6.00

vanilla chiffon cake topped with white chocolate mousse, coated  
in white chocolate ganache with white chocolate sprinkles

### Turtle Cheesecake 6.00

creamy caramel cheesecake iced in chocolate ganache  
with a chocolate shortbread crust topped with chunks  
of pecans & drizzled with caramel

### Key Lime Cheesecake 6.00

cheesecake iced with key lime scented cream cheese  
& vanilla shortbread crust

### Carrot Cake 6.00

rich, moist carrot cake layered and frosted with  
sweetened cream cheese & walnuts

### Black & White Cake 6.00

a layer of vanilla chiffon cake, white chocolate mousse, chocolate  
chiffon cake & chocolate mousse, topped with a layer of ganache

### Flan 6.00

creamy vanilla custard with a rich & dark caramel sauce

### Assorted

cookies 1.50 brownies 2.95 cupcakes 3.95

All prices subject to change



# JOLANE'S café

## Take Out Menu

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ASK ABOUT OUR  
DAILY SPECIALS

## coffee

### Coffee 2.10

### French Press Coffee 3.95

### Café au Lait 2.95

### Vienna Ice-Cream Coffee 3.75

meinl espresso poured over vanilla ice cream  
topped with whipped cream

### Melange 3.45

meinl espresso sprinkled with meinl european cocoa

### Cappuccino 3.80

meinl espresso, steamed milk & a generous amount of foam

### Americano 2.95

meinl espresso stretched with hot water

### Espresso 2.50/3.25

meinl's caffè del moro espresso

### Kleiner 2.75

meinl espresso in a small cup with cream

### Grosser 3.50

double portion in a large cup with cream

### Latte Macchiato 3.80

meinl espresso shot layered with steamed milk & foam

### Caffè Latte 3.80

meinl espresso with steamed milk

### Caffè Mocha 3.85

## hot specialties

### Hot Chocolate 3.80

### Mint Hot Chocolate 4.05

### Chai Tea Latte 3.90

oregon chai with steamed milk

### Steamed Milk 3.55

with flavor shot

### Syrups .50

almond, amaretto, caramel, cinnamon, vanilla, chocolate mint,  
hazelnut, irish cream, coconut, macadamia nut, mint, praline,  
raspberry, cherry, sugar-free caramel, sugar-free vanilla,  
sugar-free hazelnut, or sugar-free raspberry

## tea

We have a full menu of Julius Meinl tea

# appetizers

## Crêpes 10.00

select one of the following:

- Coconut Curry Chicken  
crispy crêpes filled with grilled chicken, golden raisins, caramelized onions, toasted cashews, fresh cilantro & finished with a coconut curry sauce
- New Mexico  
crispy crêpes filled with slow cooked brisket, roasted jalepeños, monterey jack cheese finished with a salsa verde & tequila lime cream

## Thai Chicken Lettuce Wrap 11.00

chicken, scallions, water chestnuts, roasted cashews, portabella & shitake mushrooms over a bed of crunchy rice noodles & julienne carrot, served in iceberg lettuce

## Vegetable Mixed Grill 7.00

portabella mushrooms, yellow squash, asparagus & red onions marinated then grilled, finished with a balsamic reduction

## Pulled Pork Sliders 10.00

slow roasted pork, homemade hickory BBQ sauce, crispy sweet onion strings on toasted hawaiian rolls

## Crunch Shrimp 12.00

crunchy batter-dipped shrimp tossed with bell peppers & a sweet & tangy passion fruit-ginger sauce

## Johnny's Shrimp and Scallops 13.00

spice dusted black tiger shrimp, seared scallops, edamame, sweet grape tomatoes, fresh arugula & a citrus emulsification

## Mango Bacon Scallops 12.00

alaskan scallops wrapped in apple smoked bacon served with sautéed spinach and mango beurre blanc

# pairings

## Quiche of the Day or Half Sandwich (except burgers & wraps) 9.95

paired together with your choice of a cup of soup or side salad

# soups

## Traditional Soup 4.00

homemade veal broth, crepe noodles & chives

## Today's Selection 4.00

a different, fresh soup everyday

## Homemade Chili in a Bread Bowl 8.00

available without bread bowl 6.00 (seasonal)

# sandwiches

## Chicken Salad Sandwich 8.50

served on toasted dark rye

## Pear & French Brie Sandwich 7.95

with tarragon aioli & dijon mustard on raisin pecan bread

## Vegetable Foccacia 8.50

fresh spinach & arugula, sautéed mushroom, zucchini, goat cheese & sun-dried tomato pesto on herbed foccacia bread

## Turkey & Avocado 7.95

with tomato, cucumber & monterrey jack cheese on multigrain bread

## Roast Beef & Cheddar 8.95

with creamy horseradish sauce lettuce & tomato on pretzel roll

## Black Forest Ham Panini 8.50

with aged holland gouda, dijon mustard & tomato on dark rye

## Harvest Tuna Salad Sandwich 8.95

with garlic aioli, lettuce & tomato on a pretzel roll

## Roasted Chicken Sandwich 9.95

with bleu cheese, caramelized onions, bacon, arugula pesto, lettuce & tomato on herbed foccacia

## Grilled Black Angus 7.95

with lettuce, onion & tomato on toasted pretzel roll  
add cheese for 1.00

## Grilled Turkey Burger 7.95

with red onions, lettuce, tomato & dijon mustard sauce on pretzel roll

# european specialties

## Traditional Austrian Goulash 10.25

slow cooked beef, paprika, caramelized onions & fresh chives served over egg dumpling with a side of mixed greens

## Brie & Ham Crepes 9.50

st. andré brie & black forest ham with mornay sauce, served with mixed greens

## Asparagus & Mushroom Crepes 9.50

with caramelized onions, goat cheese & mornay sauce, served with mixed greens

## Lox Sandwich 10.95

with dill crème spread, tomato, red onions, lemon, capers & croissant

## Tea Sandwiches

individual finger sandwich 2.95

one of each of the following 8.95

cucumber & goat cheese · pear & st. andré brie · curry chicken salad

# entree salads

## Jolane's Chopped 10.95

romaine, grilled chicken, avocado, tomatoes, broccoli, bleu cheese, bacon, corn, crispy tortillas & roasted almonds with balsamic vinaigrette  
side portion - 6.95

## Harvest Salad 10.95

mixed greens, roasted turkey, dried cranberries, green apples, roasted pumpkin seeds, walnuts, sliced avocado & smoked cheddar with a walnut vinaigrette  
side portion - 5.95

## Orchard Salad 9.95

mixed greens, grilled chicken, broccoli, jicama, cucumber, carrots, wonton strips, roasted pecans with a sesame ginger vinaigrette  
side portion - 5.95

## Meinl Shopska Salad 8.95

chopped tomatoes, cucumbers, roasted red peppers & bulgarian feta cheese served with oil & vinegar  
side portion - 5.95

## Mediterranean Salad 8.95

mixed greens, feta cheese, red onion, olives, grape tomatoes, cucumbers with a balsamic vinaigrette  
side portion - 5.95

## Gorgonzola Salad 10.50

mixed greens, grilled chicken, avocado, bacon, red onion, gorgonzola cheese, herb ranch dressing  
side portion - 5.95

## Chicken Salad with Fruit 8.95

chicken salad with a side of fresh fruit & raisin pecan bread

## Romaine Hearts Caesar 8.95

homemade caesar dressing, croutons, & parmesan  
side portion - 5.95  
add grilled chicken - 3

## Grilled Salmon Salad 14.00

spice rubbed norwegian salmon filet served over a bed of baby spinach, orange segments, grape tomatoes, red onions finished with a citrus ginger vinaigrette

## Southwest Salad 12.00

crisp romaine hearts, fresh corn, grilled marinated chicken breast, red bell peppers, smoked cheddar, apple wood smoked bacon & avocado tossed with a chipotle-ranch dressing and served in a crunchy tortilla bowl

## Homemade Dressings

balsamic vinaigrette, creamy fresh herb ranch, sesame ginger, fat free raspberry vinaigrette, homemade caesar, walnut vinaigrette, oil & vinegar

# entrees

available after 4:00pm

served with your choice of soup or salad and 1 side

## Pan Seared White Fish 19.00

broiled filet served with tarragon tarter sauce

## Ocean Raised Salmon 18.00

pan-seared norwegian salmon served with a fresh tomato basil sauce

## Tuscan Chicken 16.00

marinated organic chicken breast, hand-torn garlic bread, grape tomatoes, red onions, fresh basil & balsamic vinaigrette

## Chicken Schnitzel 17.00

panko-breaded chicken cutlet, finished with lemon caper sauce

## Chicken Pot Pie 15.00

flaky puff pastry filled with roasted chicken & vegetables in a parmesan cream sauce served with butternut squash

## Braised Austrian Beef Brisket 16.00

homemade austrian goulash & spaetzle noodle, hungarian paprika-coriander sauce

## Slow Braised Short Rib 18.00

braised for 12 hours, served on top of garlic lemon orzo, cremini mushrooms & scallions finished with a natural au jus

## Black Angus Burger 12.00

lettuce, onion & tomato on toasted pretzel roll

## Grilled Turkey Burger 12.00

lettuce, tomato with honey dijon mustard on toasted pretzel roll

## St. André Burger 15.00

triple creme french brie, roasted roma tomatoes, fresh arugula, applewood smoked bacon, balsamic reduction

## Romesco Burger 15.00

smoked white cheddar, avocado, fire roasted green chilis, sweet pickled red onion & romesco on kaiser roll

# sides

available with entree or a la carte \$4.00

- Garlic-Parmesan Fries
- Grilled Broccoli
- Sweet Potato Fries
- Fresh Grilled Asparagus
- Mashed Red Potatoes
- Butternut Squash
- Wild Rice Pilaf
- Sautéed Sesame Green Beans

# side salads

available with entree only

- Italian Mixed Greens
- Beet Salad
- Caesar Salad
- Field Green Salad