



Sweet Savory Crepes \$200
Enjoy an elegant start to your day with a choice of sweet or savory fillings and toppings of your choice.



Farm Fresh Egg Choices
Lemon Tarragon Benedict
Spinach/Cheese Poached Egg Bowl
Poblano Poached Egg Bowl \$220



Veggie or Bacon Quiche \$240
You really have to try this. Made with fresh eggs, spinach, cheese, creme, butter and baked in a delicious pastry shell.



Tostada Francesa \$190
French Toast at its very finest. Thick cut Artisan bread bathed in cinnamon honey custard and toasted to a rich caramel brown. With bacon \$230



Our "New Belgian" Waffle \$210
This waffle is unlike anything you may have tasted. Made with French pastry and loaded with buttery goodness inside and out.



Avocado Egg Toast \$200
A hardy, healthy and savory taste sensation with avocado & tomatoes on Focaccia bread. With bacon. \$240



Hot & Spicy Peanut Pasta \$200
We start with tender noodles, add a rich peanut sauce, sesame, chili, ginger, and fresh veggies. Served cold
With chicken \$230, With shrimp \$250



Fruit, Granola & Yogurt \$180
A healthy way to start your day. Fresh fruit of the day, toasted granola, and rich, creamy yogurt.



Our CLASSIC HOUSE SALAD
Start with fresh lettuce, spinach and an assortment of fresh veggies of the day and choose from our list of accompaniments. from \$150



Acai Bowl \$190
From your very first taste, you will sense the cool, refreshing and energizing power of our berry, granola and fruit bowl.



Braised Cabbage Roll \$250
(Grandmother Approved) Tender cabbage, minced pork & beef, onions and rice, and slowly braised in our Latin inspired salsa.



Our 42 Signature Sandwiches \$230
Babaganoush (Egg Plant), Breakfast Ham, eggs & cheese, or Tuna Ponzu.



Tomato Basil Bruschetta \$180
Rich Roma tomatoes with fresh Mozzarella cheese drizzled with our special pesto and served on toasted Focaccia bread.



Suizas Tomatillos \$200
A Mexican and Swiss inspired wrap baked with tender chicken, cheese and creme in a rich and spicy green tomato sauce.



Smoked Salmon Toast \$230
A savory breakfast or lunch treat made with smoked Atlantic Salmon, cream cheese, red onion, capers on our rich Focaccia bread.

*Slow cured Deli meats
and home baked breads
brought to you by our
amazing chefs at Cafe 42.*

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42
Deli From 9:30 am

*All Sandwiches include
Kettle Chips
House Potatoes or
Salad*



FRESH CAPRESE VEGGI 210
With Chicken 240

Fresh tomato and Mozzarella
with a creamy basil sauce
and a balsamic glaze.



THE BIG BOAR-B-B-Q 240

Succulent pulled pork in
a rich BBQ sauce piled
on a fresh ciabatta bun.



ARGENTENIAN CHORIZO 230

An amazing sandwich with grilled
chorizo with a spicy Chimichurri
sauce.



GRILLED CHEESE & BEEF 240

with caramelized onion and
Au Jus dip.



A SLOW COOKED REUBEN 275

Tender corned beef, home made
sauerkraut, melted Swiss and
special sauce on caraway Rye.



OUR BOLD & BEAUTIFUL BLT 230

Made with fresh lettuce, tomatoes,
thick cut hickory smoked bacon and
creamy mayo.



ROAST BEEF N CHEDDAR 240

Slow roasted beef drizzled
with creamy cheese sauce,
on an onion rye bun.



TOMATO BASIL BRUSCHETTA 210

Rich Roma tomatoes with fresh
Mozzarella & Pesto on Focaccia.



THE 42 PB & J 140

Kid approved and just
plain good.



FRESH SALADS MADE DAILY

Garden Salad 160
Deluxe 42 Salad 240



COFFEE & BISTRO

BEVERAGES & TREATS



HOT BEVERAGES

Espresso	\$60
Americano	\$60
Capuccino	\$75
Latte	\$75
Moka	\$75
Chai	\$75
Tea	\$70



CHILLED BEVERAGES

Iced Coffee	\$95
Chai	\$95
Cold Brew	\$95
Juice orange/green	\$110
Iced tea	\$75
Soda pop/water	\$40



TREATS

Banana frozen yogurt	\$170	Smoothies	\$110
Ice cream	\$100	Sweet Breads & Pastry	\$__

ALCOHOLIC BEVERAGES

Cafe Maya	\$160	Mimosa	\$160
Baileys Espresso	\$160	Bloody Mary	\$160
Wine	by label	Mojito	\$160
Cocktails	by label	Margarita	\$160