



international inspirations

peru

Without a doubt one of the most fascinating countries in all of South America.
A country rich in historic tradition, vibrant color, and excellent food above all.

ceviche de pescado

There could be no dish that Peru is better known for than ceviche.
A specially seasoned fresh fish salad with chopped red onion, spicy rocoto, refreshingly crisp ginger, and cilantro marinated '*al punto*' in fresh lime juice and served cold.
Served beside peeled baked potato and sweet camote.

\$10.75

lomo saltado

The time-honored traditions of Peru come alive in this flavorful classic. Seared strips of sirloin stir-fried in a sea of chopped onion, tomato, and cilantro.
Served atop a bed of fries with white rice on the side.

\$8.75

chaufa mixta

A Peruvian take on Chinese food, made popular during the heavy immigration following the country's independence. A heaping plate of stir-fried rice, beef, chicken, and chinese onion.
A touch of fresh ginger leaves a clean palette.

\$8.75

causa rellena

Shredded chicken enveloped in a spiced pastry of potato puree, freshly squeezed lime, and '*aji amarillo*' a spicy and flavorful native yellow pepper.
Served chilled over a bed of lettuce and garnished with red peppers and olive.

\$6.75

soups / salads

savory soups

savory vegetable, chicken, or beef soups made to order
served with a crispy butter croissant

\$4.75

tossed salads

(add sautéed sirloin or chicken for \$2)

dressings:

*italian, french, russian,
caribbean mango, honey dijon, bbq, teriyaki
creamy ranch, creamy caesar*

caesar salad - \$4.75

romaine with grated parmesan cheese and creamy caesar dressing

greek salad - \$5.75

mixed greens with feta cheese, plum tomato, black olives, red onion, and cucumber

california salad - \$5.75

mixed greens with parmesan cheese, plum tomato, bell pepper, red onion, and carrot

caribbean salad - \$5.75

mixed greens with plum tomato, green apple, mandarin, and caribbean mango dressing

italian salad - \$6.75

romaine with salami, smoked ham, mozzarella cheese, plum tomato, bell pepper, and olive

fruit salad

healthy bowl of fresh seasonal fruit blanketed in rainforest crunch
topped with creamy home-made yogurt and sweet honey

\$6.75

sandwiches / wraps

Wrap it up in a flour tortilla for a contemporary twist on a classic.

\$6.75

(add fresh-cut fries or house salad for \$2)

(add house soup for \$3)

wraps: *white, wheat*

breads: *white, wheat, rye*

rolls: *hard, ciabatta*

dressings:

italian, french, russian,

caribbean mango, honey dijon, bbq, teriyaki

creamy ranch, creamy caesar

ararat

sautéed chicken and melted cheese over fresh lettuce, tomato, and red onion

poas

sautéed sirloin and melted cheese over fresh lettuce, tomato, and red onion

saint helens

roast turkey breast and melted cheese over fresh lettuce, tomato, and red onion

arenal

smoked ham and melted cheese over fresh lettuce, tomato, and red onion

etna

white albacore tuna and melted cheese over fresh lettuce, tomato, and red onion

mauna loa

sizzling bacon and melted cheese over fresh lettuce and tomato

illimani

home-made hummus over fresh lettuce, tomato, and cucumber

vesuvius

blend of melted cheeses over fresh tomato

merapi

sautéed portobello mushroom and melted cheese over fresh tomato and red onion

breakfasts

Start or finish your day off right with a *hotspot* breakfast made to order.
All breakfasts are served hot and fresh all day.

\$6.75

american breakfast

2 eggs any style, bacon, ham or sausage, and toast
home fries on the side

mexican breakfast

fresh flour tortilla stuffed with 2 eggs, cheese, sautéed onions and peppers, tomatoes, and bacon
home fries, sour cream, and salsa on the side

french breakfast

fresh and fluffy 2 egg omelet with cheese, sautéed onions and peppers, tomatoes, and bacon
crispy butter croissant on the side

brasilian breakfast

healthy bowl of fresh seasonal fruit blanketed in rainforest crunch
topped with creamy home-made yogurt and sweet honey

your choice

Fill your plate just the way you like it...

\$2.25 choices

2 eggs (any style), 2 french toast, 2 pancakes,
ham, sausage, bacon,
seasonal fruit, rainforest crunch

+

\$1.75 choices

home fries, crispy butter croissant,
home-made yogurt

+

\$1 choices

buttered toast, sweet honey

personal pizzas

An exclusive on our delectable hand-tossed garlic herb crust.

\$6.75

tungarahua

pepperoni, sausage, ham

villarrica

sautéed chicken, bell peppers, fresh garlic

cotopaxi

sautéed sirloin, broccoli, fresh garlic

fuego

sausage, spicy hot cherry peppers, basil

sierra negre

mushrooms, artichoke hearts, fresh garlic

kalimantan

blend of olives, basil

your choice

Dream up your personal pizza any way you like and leave the rest to us...

\$4.75

home-made sauce and cheese

+

\$1 choices

extra cheese (mozzarella, cheddar, parmesan),
pepperoni, sausage, ham, bacon, chicken, sirloin,
tomato, mushroom, red onion, roasted bell pepper,
olives, artichoke hearts, broccoli,
basil, fresh garlic

beverages

*(float ice cream on any beverage for \$1)
(add Torani flavoring to any beverage for \$.50)*

fountain drinks

*pepsi, diet pepsi, cherry pepsi,
root beer, sierra mist, ginger ale,
bottled water*

\$1.75

flavored italian soda

*raspberry, cherry, mandarin, lemon, lime,
french vanilla, caramel, toffee, almond, hazelnut, irish cream*

\$2.25

gourmet teas

Large assortment of gourmet silk-sachet teas, steeped to order.

\$2.25

coffees and chocolates

Full-bean single-source organic & fair-trade varieties imported from around the world.
Freshly ground and brewed to order.

\$1.75 (house, americano, espresso)

\$2.50 (cappuccino, hot chocolate, iced coffee)

\$3 (french press, latte, mocha)

international specialties

A little something exotic and special.

\$3.25 (argentinian maté, indian chai)

fresh juices / smoothies

Squeezed and blended seasonal fresh fruits.
lemon, lime, orange, pear, apple, banana, strawberry, ...

\$3.25