

## refreshments

Shuga's Lemon-Ginger Tea (LGT)  
served hot or iced \$4 growler \$28



lavender lemonade \$3  
ginger lemonade \$3  
orange lime spritzer \$3  
mint lime spritzer \$3  
beet shrub + ginger beer \$3  
coconut ginger fizz \$3  
grapefruit spritzer \$3  
lemon dew soda \$3  
passionfruit palmer \$3  
sweet mint iced tea \$3  
chocolate italian soda \$3  
vietnamese style iced coffee \$4  
san pellegrino \$5

## trays • boards

**shuga's favorite cafe tray**  
a small taste of mediterranean fare  
salad niçoise. caprese bruschetta  
spicy shrimp soup. almond butter cake \$13  
sorry, no substitutions

**snack tray** marinated goat cheese  
smoked sausage. radish. apple  
cumin spiked cashews. grilled pita \$13

**mediterranean fare** olive tapenade  
hummus. goat cheese. served with  
grilled pita \$9

**upper left board** house smoked salmon  
red onion. cream cheese. hard boiled egg  
capers. served with grilled pita \$10

## bruschetta

\*smoked salmon. cream cheese. capers. red onion  
\*fresh mozzarella. tomato. basil  
\*goat cheese. bacon. tomato. greens  
\*mushroom. bleu cheese  
\*brie. apple  
\$3.75 pc \$13 for 4

2 bruschetta & cup of soup combo 11

## daily quiche

served with choice cup of soup, mac n cheese  
or mini any atwood salad \$9

jalapeño bacon mac n cheese \$8 / \$4

**kids cafe tray** choice grilled cheese pita  
or ramen noodles served with apples  
& caramel \$8

## dessert \$5

almond butter cake  
chocolate double diablo cake  
key lime pie  
du jour



## daily happy hour (4-6pm)

tiki mai tai \$7  
adult juicebox \$7  
hipster punch \$7

shot for shot : whiskey + LGT \$6  
\$22 carafes & \$25 bottles of wine

## soups

**spicy brazilian shrimp soup**  
shrimp. coconut milk. ginger. jalapeno  
peanut. cilantro. lime \$9 / \$5

**summer gazpacho**  
rotating selection. served cold \$8 / \$5

**ramen bowl**  
roasted pork. soft boiled egg. mushroom  
noodles. house dashi. nori \$13

## salads



add cup of soup or mac n cheese \$3.50

**aracelli niçoise**  
house-smoked salmon. hard boiled egg  
potato. capers. red onion. kalamata olives  
tomato. lemon caper vinaigrette \$10

**the parisian**  
applewood smoked bacon. tomato  
fried egg. avocado. spring greens  
sherry vinaigrette. goat cheese crostini \$9.50

**any atwood**  
fennel. grapefruit. orange. herbs  
walnut basil vinaigrette \$8.00

**chicken chopped salad**  
roasted chicken. toasted pine nuts  
sundried tomato. parmesan. lemon  
on bed of greens. pita wedge \$9.00



## sandwiches

add cup of soup, mac n cheese  
or mini atwood salad \$3.50

**hot roast beef**  
roast beef. mayo. sauteed mushrooms  
red onion. swiss. on toasted baguette  
with side of horseradish \$9.50

**brie BLT**  
applewood smoked bacon. brie. tomato. mayo  
avocado. greens. on toasted baguette \$9.50

**cuban mojo**  
roasted pork. ham. swiss. dill pickle. mustard  
mojo sauce. grilled on french bread \$9.50

**phellini**  
basil pesto. tomato. goat cheese  
grilled on salt rosemary bread \$9.00

**ponyo**  
jamon de paris. brie. apple  
grilled on salt rosemary bread \$9.50

**smørrebrød**  
house smoked trout. greens. cornichons  
avocado. red onion. lemon. creme fraiche  
served open on buttered rye \$9.50

**mortiki pita**  
hummus. red onion. cucumber. avocado  
greens. goat cheese. tomato  
crème fraîche. on grilled pita \$8.50

**brick chicken**  
chipotle marinated chicken. bleu cheese  
red pepper pesto. tomato. sauteed mushroom  
greens. crème fraîche. on grilled pita \$9.50