

Klatch Espresso Bar Menu:

HOT DRINKS

Coffee or Loose Leaf Tea

Café au Lait 2.00 2.50 12 oz. & 16 oz

Espresso 2.50 3.00

Americano 2.00 2.50

Macchiato 2.50 3.00

Latte or Cappuccino 3.00 3.50

Chai Latte 4.00 4.50

Mexican Hot Chocolate 4.25 4.75

Caramel Apple Cider (*in season*) 2.50 3.00

2.50 3.00

Extra Espresso Shot

Soy Milk 0.50

0.50

COLD DRINKS

Iced Coffee & Tea

Iced Rooibos Tea 2.75 3.25 16 oz. & 20 oz

Iced Green Maté Tea 3.00 3.50

Iced Tea Lemonade 3.00 3.50

Fresh Squeezed Orange Juice 3.50 4.00

Iced Espresso 2.50

Iced Americano 2.50 3.00

Iced Latte 3.00 3.50

Iced Chai Latte 4.75 5.25

5.00 5.50

TO EAT

Assorted Pastries & Baked Goods

muffins, croissants, scones, sticky buns,

breakfast bars, cookies, brownies, bundt

cake

from \$2.50 to \$4.00 *items change daily*

Fresh Fruit Yogurt & Granola Parfait

Cia Bella Gelato & Sorbetto Cups 4.50

Banana or Apples (*in season*) 3.00

0.75

NYS Sales Tax Included

Limited Menu

Served Early and Late Season, and Cool Weather Days

Hebrew National hot dog with or without sauerkraut \$2.77-

Chicken Nuggets served on a bed of lettuce \$3.69

Old Bay French Fries or Plain French fries \$3.69

Mesclun Salad with marinated plum tomatoes and house vinaigrette \$6.46

The **i** Burger \$10.15

The Veggie **i** Burger 10.15

Char Grilled, served w/ French Fries on a sesame seed roll with lettuce, tomato,
onion and pickle;

Choice of Cheddar, Swiss, Bleu or American Cheese

NYS Sales Tax will be added to all items

Beverage Menu

Soft Drinks

Kids Juice Box .92
Soda 1.85
Poland Spring Water 1.85
Fresh Squeezed Blueberry Lemonade \$2.77

Juice 1.85
Snapple /Ice Tea 1.85
Vitamin Water \$2.77

Beer

New Castle Dark,
Coors Light,
Corona,

Sam Adams Summer
Blue Moon,
Corona Light

\$5.54 glass / Pitcher \$22.15
Duvel \$7.38

Wine

White Wine

Pinot Grigio
Sauvignon Blanc
Chardonnay

Red Wine

Pinot Noir
Malbec
Syra

By Glass \$7.38 By Bottle: \$29.53

Sancerre / By Bottle \$41.52

Barolo / By Bottle \$45.21

White Wine Sangria

made with fresh fruit & berries
glass \$7.38 Pitcher \$32.30

Sparkling Wine

Prosecco Glass \$8.30 / Bottle \$32.30
Mimosa Glass \$8.30

Cocktails

Mixed Drinks range \$7.38 to 10.15
Key Lime Time: \$8.30
Blue Lemon \$8.30

Frozen Drinks

Non Alcoholic Fresh Fruit Frozen Drinks w/ Fresh Fruit \$5.54
Alcoholic Frozen Drinks w/Fresh Fruit \$9.23

NYS Sales Tax will be added to all items

Full Menu

Small Plates

Hebrew National Hot Dog with or without sauerkraut \$2.77

Old Bay French Fries \$3.69

Plain French Fries \$3.69

Sweet Corn w/paprika parsley butter \$3.69

Grilled Flat Bread w/ herbed extra virgin oil \$2.77

Watermelon & Cucumber Gazpacho \$6.46

Black & White Bean Salsa and Tortilla Chips
w/ sweet corn, red bell peppers, sour cream & pineapple salsa \$8.30

Chicken Wings w/ creole orange mustard sauce & blue cheese \$12

Ecuadorian Shrimp Cocktail w/diced baby greens & lemon wedge \$12.92

Salad Plates

Mesclun Salad w/ plum tomatoes and house vinaigrette \$6.46

Grilled Portobello Mushroom
asparagus, red & yellow grape tomato w/ pecorino and shaved almonds \$9.23

Chicken Walnut & Red Grape Salad w/curried mango dressing \$11.07

Pistachio Goat Cheese Salad w/ arugula, endive, radicchio, red & yellow beets,
roasted pecans, balsamic vinaigrette \$12

Classic Caesar Salad, romaine hearts and herbed croutons \$10.15
add Grilled Chicken \$13.84 add Grilled Shrimp \$15.69

Casual Plates

The **i** Burger \$10.15

The **i** Veggie Burger \$10.15

Char Grilled, served w/ french fries on a sesame seed roll with lettuce, tomato,
onion and pickle; choice of cheddar, swiss, bleu or american cheese

Served on a sesame seed roll with tomato, lettuce ,onion &pickle

Choice of cheddar, swiss, blue or american cheese

Tuscan Grilled Chicken Sandwich

w/pesto mayo, plum tomatoes and greens on foccacia \$12

Vegetarian Burrito; Black & White Beans & Grilled Corn
served w/ tortilla chips and mint sour cream \$10.15

Maine Lobster Roll on a toasted roll w/ sour pickles & French Fries \$18.46

Main Plates

Chicken nuggets over greens \$6.46

Spaghettini w/ San Marzano tomato basil sauce
& cubes of fresh mozzarella \$12.92

Fish and Chips, Boston Scrod in beer batter
w/ shoestring fries and homemade tartar sauce \$14.77

Atlantic Salmon w/ brown sugar mustard glaze and avocado tartar
\$15.69- lunch \$18.46 dinner

Ribeye Steak w/roasted shallots and goat cheese and pommes frites
\$18.46 lunch \$22.15dinner

Kids Plates

Chicken Nuggets served on a bed of lettuce \$4.61

Spaghetti w/ butter and grated cheese \$4.61

Dessert plates

Kid Bar Ice Cream \$2.77

Ben & Jerry \$3.69

Homemade chocolate mousse torte \$5.54

Seasonal fresh fruit with homemade whipped cream \$6.46

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