

# LE PAIN QUOTIDIEN

## Bakery & Restaurant

### Hot Organic Coffee & Teas

Organic whole, non-fat and soy milk available  
almond milk +.60

#### Pot of Coffee

0cal 4.00

#### Café au Lait

40-110cal 4.00 / 4.50

#### Espresso

0cal 3.50 / 4.00

#### Americano

0cal 4.25

#### Cappuccino

60-130cal 4.50 / 5.00

#### Latte

60-140cal 4.50 / 5.00

#### Belgian Mocha

170-300cal 5.25 / 5.75

#### Belgian Hot Chocolate

180-320cal 4.50 / 5.25

#### Pot of Tea

0cal 4.00

- English Breakfast
- Earl Grey
- Chunmee Green
- Moroccan Mint
- Chamomile

#### Pot of Fresh Mint Infusion

0cal 4.00

#### Hot Lemon Honey Ginger

100cal 4.95

#### Matcha Latte

60-140cal 4.95 / 5.50

### Cold Organic Coffee & Teas

#### Cold Brew Coffee

0cal 4.00

#### Iced Latte

30-110cal 4.50

#### Iced Belgian Mocha

170-310cal 5.25

#### Iced Matcha Latte

60-230cal 4.95

#### Iced Black Tea


0cal 3.75

#### Iced Green Tea


0cal 3.75

### Frescas, Lemonades & Juices


#### Lemonade

60cal 3.75 


#### Mint Lemonade

60cal 4.00 

#### Lemonade Iced Tea

40cal 4.00 

#### Raspberry Lemonade

90cal 4.25 

#### Fresh-Pressed Juices

250-400cal 5.95

- One a Day Green
- Immune Boost

#### Apple Juice

130cal 4.50

#### Orange Juice

120cal 4.50

#### Still or Sparkling Water

0cal 3.75


### Daily Blends

Freshly blended smoothies


#### Super Green

kale, celery, cucumber,  
pineapple, lemon, apple,  
ginger and mint 170cal 8.95

#### Almond Butter Berry

berries, banana, chia seeds,  
coconut milk and almond butter  
380cal 8.95 

 **Vegan**

 Sweetened with organic agave nectar or maple syrup

2,000 calories a day is used for general nutrition, but calorie needs vary.  
Additional nutritional information available upon request

Please let your server know if you have any food allergies.

# Wine

All of our wines are made with organic grapes

## Sparkling

Mimosa 8.00

Prosecco *Perlage Riva Moretta, Veneto, IT* 11.00 / 33.00

## White

Sauvignon Blanc, Sémillon *Les Hauts de Lagarde, Bordeaux, FR* 9.00 / 27.00

Pinot Grigio *Perlage, Veneto, IT* 8.00 / 24.00

Chardonnay *Badger Mountain, Columbia Valley, USA* 9.00 / 27.00

## Rosé

Grenache *La Marouette, Languedoc, FR* 11.00 / 33.00

## Red

Grenache, Carignan, Syrah *Domaine le Garrigon, Côtes du Rhône, FR* 8.00 / 26.00

Merlot, Cabernet Sauvignon, Cabernet  
*Les Hauts de Lagarde Franc, Bordeaux, FR* 9.00 / 27.00

Pinot Noir, Malbec *Badger Mountain, Columbia Valley, USA* 30.00 by the bottle only

# Beer

Stella Artois *Belgian Lager* 6.75

Saison Dupont *Organic Belgian Farmhouse Ale* 9.50

Hoegaarden *Belgian Wheat* 7.00

3 Daughters Brewing *Bimini Twist IPA* 8.00

Sandbar Sunday *Pale Wheat Ale* 8.00

Wine: glass 100-140cal, bottle 440-650cal • Beer: 150-220cal

# Desserts

Ask your server about our full bakery selection

Belgian Chocolate

Brownie

580cal 4.49

Chocolate Chip Cookie

700cal 4.29

Coconut Macaroon

220cal 2.49

Mini Belgian Chocolate Brownie

170cal 2.49

Apple Pie

530cal 5.99

 Organic Coconut  
Chia Pudding 

with raspberry compote  
530cal 6.49

Lemon Tart

420cal 5.49

Mixed Berry Tart

430cal 6.99