

FALL / WINTER MENU

Breakfast

Assorted Pastries - 1.50 / 2.50

Fresh Fruit Bowl - 3.50  

Seasonal cut fruit and berries.

Steel Cut Oats - 4.00 

Warmed with fresh milk of choice (whole, non-fat or almond) topped with shaved coconut, dried fruit, nuts, fresh berries, cinnamon and honey drizzle.

Greek Yogurt Parfait Cups - 5.00 

Layered with fresh berries, seasonal fruit compote and crunchy granola.

House Waffles - 5.00

Buttermilk-quinoa waffles dusted with powdered sugar and served with seasonal fruit compote.

Salads

Add grilled chicken to any salad for \$1.00 more

Caesar Salad - 7.00

Chopped hearts of romaine, garlic croutons, parmesan cheese, grape tomatoes and caesar dressing.

Teriyaki-Sesame Salad - 7.00  

Shredded iceberg lettuce, crisp noodles, chopped peanuts, mandarin oranges and teriyaki-sesame dressing.

Hot Sandwiches

All sandwiches come with a seasonal side and can be served cold upon request

Waffle Monte Cristo - 9.00

Country ham, roasted turkey breast and swiss cheese pressed between a buttermilk-quinoa waffle served with seasonal fruit jam.

Pesto Chicken - 9.00

Roasted, shredded, chicken breast mixed with basil pesto and sun dried tomato, topped with melted provolone served on ciabatta.

Albacore Tuna Salad Melt - 9.00

Albacore tuna with lemon zest, celery and mayo topped with melted white cheddar cheese, and pickled onions served on ciabatta.

Fire Roasted Vegetable Wrap - 9.00

Fire roasted seasonal vegetables with artichoke, tomato, feta spread on a spinach tortilla wrap.

Classic Comforts

All classics come with a seasonal side

PB&J - 3.50

Organic peanut butter and seasonal fruit jam on whole wheat bread.

Ask to have it warmed up "panini style" for an extra treat!

Grilled Cheese - 5.00

Melted white cheddar and havarti cheese on buttered whole wheat bread.

Sweets

Seasonal Desserts - 3.50 / 4.50

House Baked Cookies - 1.50

Cloud BISTRO

Weekly Seasonal Specials

See our board for descriptions or ask one of our friendly staff

Housemade Soup - 3.00 / 5.00

Served with warmed sliced bread.

Vegetarian Chili - 3.00 / 5.00

Served with warmed sliced bread.

Add beef short rib for \$1.00 more

Seasonal Salad - 8.00

Served with warmed sliced bread.

Hot Sandwich Special - 9.00

Served with seasonal side.

Hot Entree Special - 9.00

Served with seasonal side.

Artisanal Coffee

De La Paz

Drip Coffee - 2.00 / 2.25 / 2.50

Espresso - 2.25

Macchiato - 2.75

Americano - 2.25

Cappuccino - 3.25

Latte - 3.75

Mocha - 4.25

Seasonal - 4.50

Four Barrel - Pour Over

Seasonal Single Origin - 4.00

Seasonal Premium Single Origin - 4.50

Tea

Assorted Numi Teas - 2.00

Juices

OJ - 2.50

Apple - 2.50

Cranberry - 2.50

Milk

Whole Milk - 2.00

Non-Fat Milk - 2.00

Soy Milk - 2.50

Almond Milk - 2.50

Chocolate Milk - 2.50

Iced Beverages

Add 2 pumps of flavored syrup for .50 more

Iced Tea - 2.50

Lemonade - 3.00

Arnold Palmer - 2.75

Hibiscus-Mint Arnold Palmer - 3.25

House Sodas

Cherry Cola - 3.00

Raspberry "Mojito" - 3.00

Citrus Agua Fresca - 3.00

Seasonal - 3.00

Soda Water - 2.00

Beer / Wine Menu

Wine - 9.00

Annabella Cabernet Sauvignon

Sequoia Grove Chardonnay

Bottled Beer - 5.00

Blue Moon Belgium Wheat

Lagunita's Czech Pilsner

Stone IPA

Allergen Key:



Gluten Free Vegan