

Salads

Made with organic leaf vegetables and served with our homemade dressing on the side

Protein add-on options:

Smoked Salmon (raw fish)	\$5.00
Smoked Turkey or Ham	\$3.00
Organic Spiced Tofu	\$2.00
Organic Chick Peas	\$1.00

Mandarin \$9.50

Romaine with mango, jicama, cherry tomatoes, almonds, mandarin orange and wonton crisps.

Served with a spicy rice wine vinaigrette.

Recommended pairing: Riesling or Wittekerke Wheat Ale

Beets & Nuts \$11.00

Spring mix with organic beets, walnuts and goat cheese.

Served with an orange vinaigrette.

Recommended pairing: Pinot Noir or La Chouffe Strong Pale Ale

Superfood Salad \$12.50

Organic quinoa, beets and chickpeas; edamame, dried cranberries and toasted pecans over kale, spinach, and romaine. {Vegan}

Served with a spiced citrus dressing.

Recommended pairing: Pinot Grigio or Cigar City Hotter than Helles Lager

La Solidor \$15.00

Lump crab, shrimps, avocado, grapefruit and tomatoes with spring mix and romaine.

Served with a lemon crème fraîche dressing.

Recommended pairing: Chardonnay or Reissdorf Kolsch

Side Salads

Small Side Salad \$2.00

Tossed with balsamic vinaigrette.

Small Side Salad topped with Gorgonzola \$2.75

Tossed with balsamic vinaigrette.

NO substitutions, please. To customize your crêpe, please see 'Create Your Own' sections.

Parties of 6 or more will incur an 18% service charge.

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness – especially if you have certain medical conditions.

Savory Crêpes & Galettes

Choice of Organic Buckwheat or Traditional White Flour Crêpe

Beef, Poultry & Pork

New Yorker Choice of smoked ham or turkey, with egg and Havarti cheese. Topped with sliced tomato. Recommended pairing: Cabernet Sauvignon or Castelain Blonde Ale	\$8.00
Texan Lean ground beef and black beans in a chorizo-spiced tomato sauce. Topped with a sunny side up egg. Recommended pairing: Malbec or Duvell Golden Ale	\$9.50
La Tarragon Chunks of chicken breast and organic mushrooms in a creamy tarragon sauce. Sprinkled with parmigiano-reggiano. Recommended pairing: Cabernet Sauvignon or Cigar City Maduro Brown Ale	\$10.50
South Pacific Slices of chicken breast, organic potatoes and tomatoes in a spicy coconut curry. Recommended pairing: Riesling or Cigar City Jai Alai IPA	\$10.50
La Grignote Rosemary ham with Roquefort sauce and walnuts topped with organic salad. Recommended pairing: Cabernet Sauvignon or Dupont Cidre	\$10.50
Parisian Mesquite wood smoked turkey, sliced apples, glazed walnuts, brie and honey. Best on a traditional white crêpe. Recommended pairing: Pinot Noir or La Chouffe Strong Pale Ale	\$11.00
Brittany Organic leeks seasoned with salt pork and crème fraiche over a slice of rosemary ham. Recommended pairing: Chardonnay or Dupont Cidre	\$11.00

Seafood

Atlantic Smoked salmon, goat cheese, crème fraiche and chives. (Note: contains raw fish) Recommended pairing: Sauvignon Blanc or La Chouffe Strong Pale Ale	\$12.00
Saint Jacques Shrimps, scallops and organic portabella mushrooms in a spicy gruyere sauce. Recommended pairing: Chardonnay or Duvell Golden Ale	\$19.00

Savory Crêpes & Galettes

Choice of Organic Buckwheat or Traditional White Flour Crêpe

Vegetarian

Coronado

\$9.00

Two scrambled eggs, Havarti cheese, avocado, salsa and crème fraiche.

Recommended: Chardonnay or Cigar City Hotter than Helles Lager

Ratatouille

\$9.50

100% organic stew of eggplant, zucchini, yellow squash, red pepper, tomatoes, spiced with herbs from Provence. {Vegan}

Add a sunny side up organic egg for \$1.00

Recommended: Pinot Noir or La Chouffe Strong Pale Ale

Spicy Masala

\$10.50

Organic chick peas, potatoes, green peas, onions and tomatoes simmered with coconut milk and spices. Served with mint chutney on the side. {Vegan}

Recommended: Riesling or Taj Mahal Lager

Create Your Own Savory Crêpe

\$3.50 + price of toppings

Smoked Salmon (raw fish)	\$5.50	Avocado	\$1.50
Smoked Turkey	\$3.00	Tomato	\$1.00
Blackforest or Rosemary Ham	\$3.00	Organic White Mushrooms	\$2.50
Chicken	\$3.00	Organic Portabella	\$3.00
Goat Cheese	\$2.50	Salsa	\$1.00
Havarti Slice	\$1.25	Honey	\$1.00
Brie	\$2.50	Crème Fraiche	\$1.00
Shredded Mozzarella	\$1.00	Dressing (Balsamic or Orange Vinaigrette)	\$1.00
Fried Egg	\$1.00	Butter	\$0.50
Scrambled Eggs (2)	\$1.50		

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Dessert Crêpes

Served on a White Flour Crêpe, please specify Gluten-free Buckwheat if desired
Add a scoop of vanilla or chocolate ice cream for \$1.50

All dessert crêpes pair well with Dupont Cidre or Kir.
Suggested beers: Left Hand Milk Stout, Organic Chocolate Stout or Cigar City Maduro Brown.
Crêpes with Nutella go nicely with Wittekerke Raspberry Wheat.

Sucre Beurre – Butter & Sugar	\$3.50	Nutella & Caramel	\$5.00
Sucre Citron – Lemon & Sugar	\$3.50	Nutella & Speculoos	\$5.00
Caramel	\$4.00	Homemade Seasonal Fruit Jam	
Nutella	\$4.75	(ask server for flavors)	\$5.00
Speculoos (Biscoff Spread)	\$4.75	Honey & Cheese	\$5.25
Peanut Butter & Jam	\$5.00	Banana Nutella	\$5.75
Rocky Road			\$6.00
Nutella, marshmallows and walnuts.			
S'mores			\$6.00
Speculoos, Nutella and marshmallows.			
Indie Turtle			\$6.00
Marshmallows, Nutella, peanut butter and walnuts.			
Nutty Banana			\$6.50
Banana, walnuts, almonds and Nutella.			
Banana Indie Turtle			\$6.50
Banana, marshmallows, Nutella, peanut butter and walnuts.			
Spiced Apple			\$6.50
Warm cooked apple and cinnamon.			
Banana Split			\$6.75
Strawberries, banana and Nutella.			
Raspberry Treat			\$7.00
Raspberries, Nutella and whipped cream.			
Strawberry Treat			\$7.00
Strawberries, Nutella and whipped cream.			
Blue Blackberry Cobbler			\$7.50
Blueberries, blackberries, honey and whipped cream.			
Love 'em Berries			\$7.50
Strawberries, blueberries, blackberries, raspberries, honey and whipped cream.			
Organic Seasonal Berries with Honey and Whipped Cream			\$8.50

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Create Your Own Dessert Crêpe

\$3.50 + price of toppings

Banana	\$1.00	Peanut Butter	\$1.00
Sliced Green Apple	\$1.50	Nutella	\$1.50
Strawberries	\$3.00	Speculoos (Biscoff Spread)	\$1.50
Blueberries	\$3.00	Caramel	\$1.00
Blackberries	\$3.00	Homemade Jam	\$2.00
Raspberries	\$3.00	Crème Fraiche	\$1.00
Organic Berries	\$4.00	Whipped Cream	\$1.00
Walnuts	\$1.50	Honey	\$1.00
Sliced Almonds	\$1.50	Butter	\$0.50
Marshmallows	\$1.00	Sugar	\$0.50

Bubble Tea

A cold, sweet, flavored beverage served with chewy 'Boba' pearls (tapioca made from Taro)

Regular	\$3.75
Milk Shake (with whole milk & ice cream)	\$5.00
Bubble Tea without Boba Pearls	\$3.00
Milk Shake without Boba Pears	\$4.25
Add Boba Serving	+ \$0.75

Almond	Green Jasmine Milk Tea	Pineapple
Banana	Honeydew Melon	Raspberry
Black Lichee Iced Tea	Iced Coffee	Red Bean
Black Lichee Milk Tea	Iced Mocha	Rose Milk Tea
Blueberry	Lavender Milk Tea	Strawberry
Chocolate	Lychee	Taro
Coconut	Macha Green Milk Tea	Thai Milk Tea
Green Apple	Mango	Vanilla
Green Jasmine Lemon Iced Tea	Peach	Watermelon

Beverages

Organic Coffee	\$2.00	Black Lichee or Green Jasmine Tea Pot	\$2.75	Organic Sweet Leaf Iced Tea (Raspberry, Peach or Mint Green)	\$3.00
Espresso	\$2.50	Organic Tea Pot	\$3.75	Home-brewed Black or Green Iced Tea	\$2.00
Double Espresso	\$3.50	Bottled Water	\$1.00	Side of Honey	\$1.00
Cappuccino	\$3.00	Perrier	\$2.50		
Hot Chocolate	\$3.00	Orange Juice	\$2.00		