### COFFEE SPECIALTIES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Intermezzo House Coffee...</td>
<td>Proudly serving Dancing Goats coffee. Priced for each kännchen 4.00</td>
</tr>
<tr>
<td>Coffee Infusion... “French Press”</td>
<td>infused at your table (about 3 cups; please wait 2 minutes to push the press). 5.00</td>
</tr>
<tr>
<td>Espresso... la crème de café...</td>
<td>The essence of pure, rich coffee 2.90</td>
</tr>
<tr>
<td>Espresso Doppio... Double espresso</td>
<td>4.00</td>
</tr>
<tr>
<td>Caffé Americano...</td>
<td>Double espresso diluted with purified water 4.00</td>
</tr>
<tr>
<td>Turkish Coffee...</td>
<td>Pulverized light roast beans blended with cardamon and sugar, boiled 3 times, as served in Kolchitsky's Coffeehouse in Vienna from 1683, and throughout Arab and Greek nations. In contradiction to the famous story of Mr. Kolchitsky, the first recorded coffee-serving privilege in Vienna was granted in 1685 to an Armenian merchant named Deodato. (Notice: The grounds remain in the pot, some passing into your cup, making this extremely strong.) 6.00</td>
</tr>
<tr>
<td>Café Cubano...</td>
<td>double-rich espresso extraction with caramelized sugar 4.50</td>
</tr>
</tbody>
</table>

### CHILLED COFFEES

<table>
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<tbody>
<tr>
<td>Café Johannes...</td>
<td>espresso doppio over two scoops of vanilla ice cream, with Schlag 8.50</td>
</tr>
<tr>
<td>Café Alpine...</td>
<td>espresso, white chocolate and cream, all over ice 6.50</td>
</tr>
<tr>
<td>Granita Cappuccino...</td>
<td>Granules of sugar and ice mixed with espresso, milk, cocoa, and Schlag 7.90 Add Vanilla Vodka +6.00</td>
</tr>
</tbody>
</table>

### COFFEES WITH ALCOHOL

<table>
<thead>
<tr>
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<tbody>
<tr>
<td>Bailey’s Cappuccino...</td>
<td>espresso, the essence of coffee, with steamed cream, Bailey’s Irish Cream Liqueur and Schlag 12.50</td>
</tr>
<tr>
<td>Café Dolce Vita...</td>
<td>cappuccino with Irish Cream and hazelnut liqueurs over ice 12.00</td>
</tr>
<tr>
<td>Café Nocciola...</td>
<td>Cappuccino Italiano with coffee and hazelnut liqueurs 12.00</td>
</tr>
<tr>
<td>Café Royale...</td>
<td>Intermezzo House coffee with brandy and Schlag 11.50</td>
</tr>
<tr>
<td>Café Salzburg...</td>
<td>espresso, milk, chocolate, vanilla, and Tuaca Vanilla/Herb Liqueur 12.00</td>
</tr>
<tr>
<td>Caffé Corretto...</td>
<td>Espresso crème de café with 1 oz. Sambuca or Grappa served on the side 11.00</td>
</tr>
<tr>
<td>Café Light &amp; Dark...</td>
<td>Crème de Cocoa with espresso, cream and ice 11.50</td>
</tr>
<tr>
<td>Cappuccino La Scala...</td>
<td>Cappuccino Italiano with chocolate and almond liqueur 12.00</td>
</tr>
<tr>
<td>Cioccolato Calda Firenze...</td>
<td>Hot Chocolate Deluxe with Tuaca Vanilla/Herb Liqueur. 13.00</td>
</tr>
<tr>
<td>Irish Coffee...</td>
<td>Café Intermezzo House Coffee, Irish Whiskey and whipped cream. 11.50</td>
</tr>
<tr>
<td>The Joe Cartwright...</td>
<td>Verpoorten Advocaat liqueur, vanilla ice cream, espresso, and vanilla syrup. Ponderously great! In honor of a wonderful friend! 13.00</td>
</tr>
<tr>
<td>Kahlua Coffee...</td>
<td>Café Intermezzo House Coffee with Kahlua coffee liqueur (with or without Schlag) 11.50</td>
</tr>
<tr>
<td>North Face...</td>
<td>Hot Chocolate Deluxe with Peppermint Schnapps in a large cup. 13.00</td>
</tr>
<tr>
<td>Page One...</td>
<td>Cappuccino with Hazelnut-chocolate spread and Frangelico hazelnut liqueur 17.00</td>
</tr>
</tbody>
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### CAPPUCCINOS & LATTES

<table>
<thead>
<tr>
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<tbody>
<tr>
<td>Cappuccino Italiano...</td>
<td>Espresso and steamed cream with froth. Classico (Reg) 5.00 Generoso (Lrg) 8.50</td>
</tr>
<tr>
<td>Intermezzo Cappuccino...</td>
<td>Espresso, the essence of coffee, with steamed cream, cocoa, all topped with fresh whipped cream &amp; cinnamon. Classico (Reg) 5.90 Generoso (Lrg) 9.00</td>
</tr>
<tr>
<td>Café Latte...</td>
<td>crème de café with steamed milk Classico (Reg) 5.00 Generoso (Lrg) 8.50</td>
</tr>
<tr>
<td>Café Intermezzo...</td>
<td>Espresso with steamed cream, essence of almond, cocoa powder and almond slices. Classico (Reg) 6.30 Generoso (Lrg) 9.50</td>
</tr>
<tr>
<td>Caramel Cappuccino...</td>
<td>Espresso crème de café with steamed cream and caramel, topped with Schlag. Classico (Reg) 6.30 Generoso (Lrg) 9.50</td>
</tr>
<tr>
<td>Cioccoloccino...</td>
<td>Rich, pure Dutch Chocolate steamed in cream, added to espresso with Schlag and cocoa powder. Classico (Reg) 6.50 Generoso (Lrg) 9.80</td>
</tr>
<tr>
<td>Cioccoloccino Bianco...</td>
<td>Dutch White chocolate steamed in cream and milk with espresso and Schlag. Classico (Reg) 6.70 Generoso (Lrg) 10.00</td>
</tr>
<tr>
<td>Cubano Latte...</td>
<td>Café Cubano with steamed milk. Classico (Reg) 5.00 Generoso (Lrg) 8.50</td>
</tr>
<tr>
<td>Cappuccino Gianduja...</td>
<td>(pronounced &quot;John-do-ya&quot;) Espresso with steamed cream, cocoa, and hazelnut spread. Classico (Reg) 7.20 Generoso (Lrg) 10.25</td>
</tr>
<tr>
<td>Cappuccino L’Amore...</td>
<td>Cappuccino with brandy and rum essenses plus fresh Schlag and cocoa powder. Classico (Reg) 6.30 Generoso (Lrg) 9.50</td>
</tr>
<tr>
<td>Capuchio Brio...</td>
<td>Espresso steamed cream, cinnamon, sugar, vanilla, almond oil, brandy and rum flavors, and orange extracts with Schlag. “Capuchio Brio” means “happy toga” which emanates from Capuchin Monks, after whom cappuccino was named. Classico (Reg) 6.30 Generoso (Lrg) 9.50</td>
</tr>
<tr>
<td>Café Bach...</td>
<td>Espresso with steamed cream and butterscotch, topped with Schlag and butterscotch. Classico (Reg) 6.50 Generoso (Lrg) 9.50</td>
</tr>
<tr>
<td>Café Mozart...</td>
<td>Double espresso with fresh whipped cream and chocolate chips. Classico (Reg) 5.50</td>
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### HOT CHOCOLATES

<table>
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<tr>
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<tbody>
<tr>
<td>Hot Chocolate DeLuxe...</td>
<td>Rich steamed cream, Dutch chocolate, fresh Schlag, and shaved dark chocolate 7.90</td>
</tr>
<tr>
<td>Intermezzo Hot Chocolate...</td>
<td>Rich steamed cream, Dutch chocolate, fresh Schlag, and the essence of almond 7.00</td>
</tr>
<tr>
<td>Hot Chocolate Berlin...</td>
<td>Hazelnut-chocolate spread with steamed cream 8.50</td>
</tr>
<tr>
<td>White Hot Chocolate DeLuxe...</td>
<td>Steamed cream with Dutch white chocolate and vanilla 7.90</td>
</tr>
<tr>
<td>Mexican Hot Chocolate...</td>
<td>Semi-sweet dark chocolate, Mexican vanilla, cream and cinnamon 8.00</td>
</tr>
<tr>
<td>Hot Chocolate Deluxe Truffle...</td>
<td>Hot Chocolate Deluxe with caramel syrup 8.00</td>
</tr>
<tr>
<td>Chocolate Peanut Butter Cup...</td>
<td>Steamed cream, Dutch chocolate, and peanut butter with fresh Schlag 7.90</td>
</tr>
</tbody>
</table>
**SODAS AND JUICES**

Coca-Cola… bottle of 8 oz. classic (regular, diet) 2.75
Sprite… 8 oz. bottle 2.75
Ginger Beer, 12 oz. $3.25
Iced Tea… House recipe blended and brewed with fresh leaf teas, unsweetened or sweetened 2.95
Orange Juice… 3.00
Panna, (still), Italy, 500 ml. $4.25, 1 liter 6.50
San Pellegrino Water, 500 ml. $4.25, 1 liter 6.50

**BEERS**

Blue Moon, White Ale, Belgium, 12 oz. 5.90
Peroni, Nastro Azzuro, Italy, 11.2 oz 6.00
Guinness Pub Draught, Ireland (Nitrogen can) 14.9 oz. 6.50
Pilsner Urquell, Czech Republic, 11.2 oz. 5.00
Yazoo IPA, Nashville, 12 oz. 8.00
Diskin Cider, Bob’s Your Uncle, Nashville, 12 oz 8.00
Heineken 0.0 Non-Alcoholic 11 oz. 6.25

**TEAS**

A pot of hot tea freshly brewed to your order from whole leaf tea 4.25.
A pot of hot water $1.50
Sugar and cream is available upon request at no charge. Add Honey $1

**BLACK**

Cochin Masala Chai
Decaffeinated Chai
Earl Grey
English Breakfast
Indian Spiced Chai
Lemon Ginger
Mango Mango
Peach
Vanilla Chai

**HERBAL**

(COFFEE FREE)

Berry Berry
Caramel Cream
Casablanca
Egyptian Chamomile
Ginger Bounce Rooibos
Green Rooibos
Lemon Mango
Night of the Iguana Chocolate Chai
Peppermint
Rooibos Provence
Rooibos Chai
Rosehip

**GREEN**

Jasmine
Sencha Kyoto Cherry Rose

**COCKTAILS**

The Bill Naegele Watertower Deluxe Martini… A delicious concoction of Baileys Salted Caramel, coffee liqueurs, white and dark chocolate liqueurs, and vanilla vodka. Shaken with lots of ice, like the attitude of it namesake, who is a great friend of Brian Olson, and who provided opportunities which helped build the foundation of Cafe Intermezzo. 14

Espresso Martini… Vanilla vodka, coffee liqueur, chocolate liqueur, and fresh espresso. 13.5

French 75… Lemon, sugar, and Tanqueray Gin are shaken, strained and topped with champagne to recreate this timeless World War I era cocktail 15

Peach Martini… Citrus vodka, peach schnapps, and peach nectar, topped with champagne. 13

Sazerac… A New Orleans classic recreated with Redemption Rye, sugar, Peychaud’s bitters, and, of course, an absinthe rinse. Served neat. 14

Aviation… Empress gin, maraschino liqueur, creme de violette, lemon juice, lemon peel. 14

Old Fashioned… Sugar, bitters, orange slice, and cherry are paired with Michter’s Small Batch bourbon. 16

B’Old Biddy… Bulleit Rye, paired with fresh lime juice, mint, cucumber, and St. Germain Elderflower liqueur. A refreshing cocktail that showcases the fresh ingredients and rye whiskey wonderfully. Served over ice. 14.5

Paris on Fire… Grand Marnier, Chambord, pineapple juice, cranberry juice, and orange juice all over ice. 14

Roasado Del Sol… Ron Zacapa Dark Rum, blackberry brandy, lemon juice, simple syrup, and a splash of orange juice 13

Vi Olson “Inside Out”… A favorite of Brian Olson’s mother: a half lemon with a teaspoon of sugar, submerged in Tanqueray gin, muddled until it’s inside out, so that it’s essential oils flavor this delightful cocktail. 14

Pimm’s Cup… Pimm’s #1, lemon, lime, orange, cucumber, and strawberry all muddled. 14

Cucumber Martini… Hendrick’s gin, cucumber, lime and sugar. Stirred and strained. Crisp, bright and refreshing. 15

Sidecar… Hennessy VSOP, orange liqueur, lemon and sugar. Shaken twice, strained, and served up. 18

**CHAMPAGNE & SPARKLING WINE**

House Champagne… Glass 9.25 Bottle 30
Lunetta, Prosecco Brut, Italy, 187ml. 16 750ml. 59
Villa Pozzi, Sicilia Moscato, Italy, Glass 11 Bottle 40
Domaine Chandon Brut… California, 187ml. 19
Freixenet Cordon Negro Brut… Spain, 187ml. 12 750ml. 42
La Marca Prosecco Rose… 750ml. 46
Veuve de Cliquot 375ml. 92
Moët et Chandon 750ml. 162

**CHAMPAGNE COCKTAILS**

Champagne Flight 22
Choose 3 from any of the following champage cocktails
Mimosa… Orange juice and sparkling wine 10
Bellini… Peach nectar and sparkling wine 10
Hawaiian Mimosa… Pineapple juice, coconut rum and sparkling wine 10
Buona Fortuna… Strawberry puree, Strawberry Schnapps with sparkling wine 10
Cara Mia… Mango nectar and sparkling wine 10
Festa Limone… Limoncello and sparkling wine 10
Kir Royale… Creme de Cassis with sparkling wine 10
London Special… Bitters and sugar with sparkling wine 10

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Kir Royale… Creme de Cassis with sparkling wine 10
London Special… Bitters and sugar with sparkling wine 10
Barone Fini, Valdadige Pinot Grigio, Trentino-Alto Adige, Italy
Aromas of floral and lemon mist with ripe juicy flavors of honeydew and apple filling the mouth. Glass 15 Bottle 60

Nicolas Idiart Chenin Blanc, Loire Valley, France
Bright floral bouquet of chamomile and pear. Medium-bodied with moderate acidity. Glass 11 Bottle 44

Dr. Loosen Riesling, Germany
Bright, refreshing, fruit-driven wine, with a juicy mid palate and a crisp, drying finish. Glass 12 Bottle 48

La Jolie Fleur Rosé, Languedoc, France ABV 11%
A delicate expression of the South of France, full of freshness and minerality. The complex and intense nose reveals aromas of fresh grapefruit, peach and passion fruit to be appreciated year-round. Glass 15 Bottle 60

La Marca Prosecco Rosé, Italy 11%
Offering the bright, crisp fruit and floral essence of our traditional Prosecco with the delicate elegance of Pinot Noir. La Marca Prosecco Rose sparkles with our classic notes of fresh-picked citrus, honeysuckle, peach and pear; blending with hints of ripe red cherry, raspberry and strawberry. Bottle 46

Chemistry, Chardonnay, Willamette Valley, Oregon ABV 13%
With a pale straw yellow color, fresh aromatics of pineapple, and Golden Delicious apples that are heightened by hints of vanilla, marzipan and mineral characteristics of wet stone and flint. The palate is bright and balanced with flavors of white nectarines and lemon zest that lead to a round finish. Glass 12 Bottle 48

Louis Latour Ardeche Chardonnay, Rhone Valley, France ABV 13%
Deliciously apple-fresh with crisp acidity and a smooth finish. It has a rich lemon-gold hue and a ripe open nose of fresh tropical and citrus fruits with some smoky vanilla and oak notes. Glass 15 Bottle 60

Beringer Napa Valley Chardonnay, Napa Valley ABV 14%
This wine grows at Beringers Gamble Ranch in Yountville. In 2019, the fruit came in with the summery ripeness of white peaches and Rainier cherries, fleshy and gentle, yet firm. The wine developed its creaminess and some toasted corn. Glass 15 Bottle 60

The Crossing Sauvignon Blanc, Awatere Valley, Marlborough, New Zealand
Elegant and fresh style wine, with tropical fruit flavors and hints of citrus. Glass 11 Bottle 44

Conundrum Red, California
Rich and velvety aromas of floral notes with tones of lavender, dried berries and baking chocolate. Silky round entry with acid to balance the high fruit concentration. Glass 13 Bottle 52

Chateau Saint-Sulpice Bordeaux, France, ABV 14.7%
Made from a blend of Merlot, Cabernet Sauvignon and Malbec, the Bordeaux Red is typically fragrant, soft, and well balanced. A superior example of its appellation. Glass 14 Bottle 56

J. Lohr Estates Los Osos Merlot, Paso Robles, ABV 14.1%
Medium-dark in color with a red hue. Varietal aromas of black plum and violet meld with the light barrel signature of baking spices and toasted pastry. A generous fraction of Malbec in the blend accentautes bright fruit tones and contributes notes of pomegranate and hibiscus flower. Glass 12 Bottle 48

Arrogant Frog Lily Pad Pinot Noir, France, Loire Valley, ABV 13.4%
Medium-bodied wine, with ripe tannins and acidity which testify his capability to age. It has persistent aromas of red berries, cherries and soft spices with a silky palate. Glass 13 Bottle 52

Straight Shooter Pinot Noir, Willamette Valley, Oregon
Dark cherry and pomegranate with subtle earthy notes. Vibrant acidity and soft tannins. Glass 15 Bottle 60

J. Lohr Estates Seven Oaks Cabernet Sauvignon, Paso Robles, ABV 13.9%
Dark and dense in color, showing a bright hue at release. Ripe fruit aromas of black cherry and currant are accented by notes of toasted pastry and dark roast coffee from the authentic barrel bouquet. Persistent high-toned red fruit strikes the palate, followed by bright acidity and a structure that is both dense and soft at once. Glass 14 Bottle 56

Mercer Horse Heaven Hills Cabernet Sauvignon, Washington ABV 14.5%
Blueberry and Plum aromas announce themselves. Ripe, plush flavors follow. Herb notes linger on the finish. There’s a pleasing sense of balance throughout. Glass 15.5 Bottle 62