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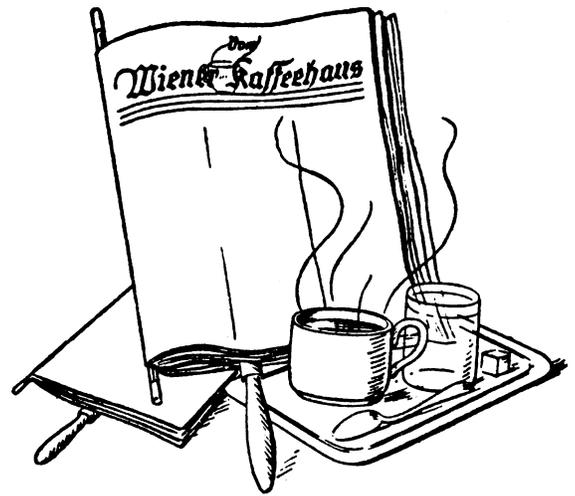


You hold in your hands a compendium of hundreds and hundreds of beverages. We have compiled these lists for you in the hope that you may find information, delight, and satisfaction in the choices.

## WE SALUTE THE FREEDOM TO CHOOSE.

– The Olsons: Brian, Page, Grace, Christian, Jonathan...  
and the management & staff at Café Intermezzo

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Nero come Il Diavolo,  
 Caldo come L'Inferno,  
 Puro come un Angelo,  
 Dolce come L'Amore.

*“Black as the devil  
 Hot as Hell,  
 Pure as an angel,  
 Sweet as love.”*

This Lord Talleyrand characterised the nectar of his delight, the pure, rich essence of coffee. He wrote this poem on a napkin during one of many visits to a London coffeehouse.

People have admired, idolized, revered and imbibed coffee for a thousand years. This great thought-provoker, this passion-inflamer, this warmer of hearts has brought centuries and ages, across cultures and nationalities, from Arabia and Europe, to you with Café Intermezzo.

# The History of Coffee

**850** Discovery of coffee beans. Legend states that an Ethiopian goat herder, named Kaldi, notices that goats are friskier after eating red berries from a local shrub.

**1100** The first recorded incidents of coffee beans being broken from the cherries, then being roasted and boiled by Arabs to make “qahwa”- a hot beverage like a classical soup.

**1475** The world’s first coffee shop opens in Constantinople (Istanbul).

**1600** Coffee enters Europe through Venice, Italy. One historical account states that in 1652 the first coffeehouse in Europe opened in England. Coffeehouses became known as “penny universities.”

**1683** Kolschitzsky’s Coffeehouse is opened by a Polish Serb, who had been in the employ of the Ottoman Army as they occupied Vienna. The Turks hired Kolschitzsky and taught him how to prepare the coffee beverage from the beans they had brought with them. After the army moved on, he opened his own coffeehouse, to serve citizens of Vienna.

**1685** The first official record of the granting of a coffee-serving privilege in Vienna was that of a license to an Armenian merchant named Deodato.

**1688** Edward Lloyd opened his coffeehouse in London. It grew very popular over time. Because of the prevalence of insurers who frequented the coffeehouse, a group eventually created an insurance consortium from their meetings there, and called the company “Lloyd’s of London”, after the coffeehouse which served as their base.

**1713** King Louis XIV of France receives a coffee tree. Sugar was first used as an additive to coffee in the King’s court.

**1723** Coffee plants are introduced in the Americas for cultivation.

**1727** The Brazilian coffee industry gets its start with seedlings smuggled out of Paris.

**1905** The first commercial espresso machine is manufactured in Italy.

**1908** Melitta Bentz uses blotting paper to make the world’s first drip filter, in Germany.

**1938** The Nestlé Company invents instant coffee as it assists the Brazilian government in solving its coffee surplus problem.

**1948** Achille Gaggia invents the espresso piston to create the first true *caffè espresso*, or fast coffee, machine.

**1979** Café Intermezzo opens in Atlanta, Georgia: the first European Coffeehouse in America.

**2000** Coffee is the world’s most popular beverage. More than 400 billion cups are consumed each year. It is a world commodity that is second only to oil in total traded value.



The Café Intermezzo espresso machine, called the *Intermezzo Fantastique Deluxe*, was designed and commissioned in 1978 by Brian Olson, and built by Jesse Orozco in Los Angeles. Jesse builds all Café Intermezzo espresso/cappuccino machines to this day. The machine utilizes two autonomous boiler systems with four pistons, or *levas*. Achille Gaggia, Italian mechanical engineer, invented the espresso piston and brought it to market in 1948. (One of his early machines is portrayed on Page 8.) This was his response to a valve on all coffee machines up to that time, which when opened allowed hot water to flow through the coffee grounds, utilizing only steam pressure and heat. Gaggia realized that the piston, using a powerful spring, introduced *hydrocompression* to increase the water pressure and actually *extract* the coffee, and do so more quickly. Additionally, the walls of the piston absorbed some of the heat from the boiling water, yielding a much smoother coffee beverage with no tannic acid, and topped with a rich *crema* as a result. He named the result *caffè espress*, or fast coffee! This then yielded the noun *espresso*.

As a true European coffeehouse,  
we prepare all our beverages and entrées  
when you order, not in advance.  
We therefore appreciate your consideration.

*I hope for anyone, from anywhere in the  
world, to feel welcome and comfortable  
in Café Intermezzo.*

*This is our raison d’être.*

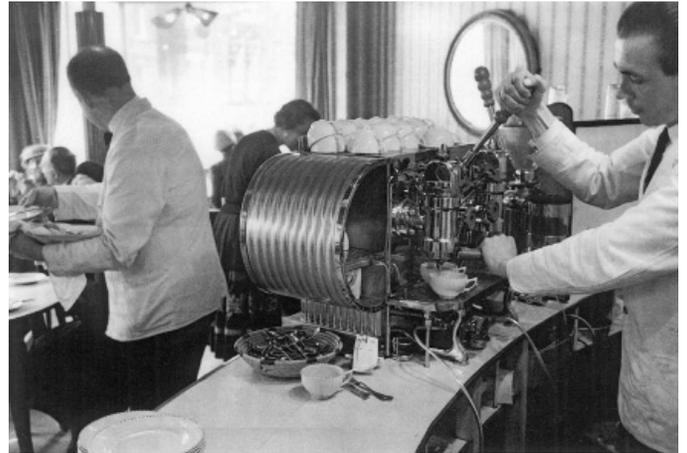
– Brian Olson



## History of Cappuccino

The origin of cappuccino lies in the origins of the Capuchin monks in the 1500s, when several members of the Franciscan order felt that the Franciscans had departed from their original mission. They formed an offshoot which focused on living a very austere monastic life, which they felt was more true to the original intent of becoming a monk. Initially, the Capuchin monks were persecuted, but ultimately they were allowed to form their own order and charter.

These monks are named for their distinctive pointed hoods; cappuccino means “pointed cowl” in Italian. The Capuchin monks believe in living as simply as possible. Neither monks nor monastery are allowed to own property, and the monks are expected to beg and rely on charity for all of their needs, never keeping more than a few days worth of food at any given time. The Capuchin monks focus heavily on missionary and preaching service, spreading the word of God as they travel.



## Pastries

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Our selections vary daily, according to the abilities and whims of our Pastry Chefs. We invite you to visit our Pastry Display Case. A Tour Guide will describe each to you.

**A slice with schlag \$9.00**

*Whole tortes, cheesecakes and pies are available for takeout.*

**Premium Vanilla Bean Ice Cream \$4.00**



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“He had no greater joy than that, which was to sit some hours at the coffee-house, listening to the various conversations, analyzing different minds and characters.”

G. Gozzi, *Memorie Intuiti*, ca.1770.

Count Gasparo Gozzi could well be described as a *Café literato* in residence, for he would spend much of his time in the coffeehouse, collecting and recording the minutæ of daily life. “I should recommend coffee-houses as excellent recipes for fleeing from worries, and raising the spirits when one feels gloomy.”

“Coffee is the common man’s gold, and like gold, it brings to every man the feeling of luxury and nobility.”

– Abd al-Kadir

“The actual delights of this wonderful coffee-house can only be shared by those who want nothing other than to be there. A lack of purpose sanctifies the sojourn.”

– Alfred Polgar

Written in *Café Central*, Vienna

“Coffee renders many foolish people temporarily capable of wise actions.”

– Montesquieu

# Coffee Beverages

Any coffee beverage (except Turkish) may be decaffeinated (.30). You may substitute skim milk (at no charge) or almond milk, soy milk (.50). Add a bowl of Schlag (whipped cream), .50

## Classico

### Coffee Specialties

<b>Café Cubano...</b> double-rich espresso extraction with caramelized sugar	\$4.20
<b>Caffé Americano...</b> double espresso diluted with purified water	\$3.90
<b>Caffé Bach...</b> espresso with steamed cream and butterscotch, topped with Schlag and butterscotch	\$5.90
<b>Dark Angel...</b> espresso Double espresso with brandy and rum flavors and a lemon twist.	\$4.90
<b>Caffé Mozart...</b> double espresso with fresh whipped cream and chocolate chips	\$5.20
<b>Espresso...</b> <i>la crème de café</i> ... the essence of pure, rich coffee	\$2.80
<b>Espresso Doppio...</b> double espresso (with lemon twist, if you so request)	\$3.90
<b>Intermezzo House Coffee...</b> Proudly serving Batdorf & Bronson coffee. Served in a Kännchen (22 oz.) (1 pot per person)	\$3.70
<b>Coffee Infusion...</b> "French Press" infused at your table (about 3 cups).	\$4.60
<b>Kaffe mit Schlag...</b> today's coffee with fresh whipped cream	\$3.00
<b>Shot in the Dark...</b> espresso in coffee of the day in a 7oz. cup	\$4.90
<b>Turkish Coffee...</b> pulverized light roast beans blended with cardamon and sugar, boiled 3 times, as served in Kolschitsky's Coffeehouse in Vienna from 1683, and throughout Arab and Greek nations. In contradiction to the famous story of Mr. Kolschitsky, 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. Please enjoy slowly. Thank You!)	\$5.40

## Classico Generoso

### Cappuccinos: Coffee Beverages with Steamed Cream

<b>Caffé Intermezzo...</b> espresso with steamed cream, essence of almond, cocoa powder and almond slices	\$5.70	\$8.75
<b>Cappuccino Italiano...</b> espresso and steamed milk with froth	\$4.40	\$7.70
<b>Intermezzo Cappuccino...</b> espresso, the essence of coffee, with steamed cream, cocoa, all topped with fresh whipped cream & cinnamon	\$5.20	\$8.50
<b>Capúchio Brio...</b> espresso, steamed cream, cinnamon, sugar, vanilla, almond oil, brandy and rum flavors, and orange extracts with Schlag. "Capúchio Brio" means "happy to go," which emanates from Capuchin Monks, after whom cappuccino was named.	\$5.90	\$8.90
<b>Cappuccino Gianduja...</b> (pronounced "John-do-ya") espresso with frothed cream, cocoa, and chocolate hazelnut spread	\$6.20	\$8.95
<b>Cappuccino L'Amore...</b> cappuccino with flavors of brandy and rum plus fresh Schlag and cocoa powder	\$5.70	\$8.75
<b>Caramel Cappuccino...</b> espresso crèma di caffè with steamed cream and caramel, topped with Schlag	\$5.60	\$8.70
<b>Cioccoloccino...</b> rich, pure Dutch Chocolate steamed in cream, added to espresso with Schlag and cocoa powder	\$5.50	\$8.70
<b>Cioccoloccino Bianco...</b> Dutch White chocolate steamed in cream and milk with espresso and Schlag	\$5.90	\$8.95
<b>Gingerbread Cappuccino...</b> Cappuccino with gingerbread syrup	\$5.70	\$8.75
<b>Peanut Butter Cup Cappuccino...</b> rich, pure Dutch Chocolate steamed in cream, added to espresso with Schlag and peanut butter spread	\$4.90	\$7.70

### Lattes: Coffee Beverages with Steamed Milk

<b>Café au-lait...</b> espresso <i>crème de café</i> with steamed milk	\$4.90	\$7.70
<b>Caffé Latte...</b> espresso <i>crème de café</i> with steamed milk	\$4.90	\$7.70
<b>Vanilla Latte...</b> Espresso <i>crème de café</i> with steamed milk and vanilla	\$5.70	\$8.75
<b>Caffé Hazel...</b> espresso with steamed milk and hazelnut syrup	\$5.70	\$8.75

<b>Cubano Latte...</b> <i>Café Cubano</i> with steamed milk	\$4.40	\$7.50
<b>Caffé Mokka...</b> espresso <i>crème de café</i> with steamed milk, pure Swiss chocolate and Schlagober	\$5.60	\$8.75
<b>Spanish Mokka...</b> espresso <i>crème de café</i> with steamed milk, Mexican chocolate and Schlagober	\$5.60	\$8.75

## Coffees & Beverages with Alcohol

<b>Bailey's Cappuccino...</b> espresso, the essence of coffee, with steamed cream and Bailey's Irish Liqueur	\$10.90
<b>Café Dolce Vita...</b> cappuccino with Irish Cream and hazelnut liqueurs over ice	\$10.90
<b>Café Royale...</b> Intermezzo House coffee with brandy and Schlag	\$9.60
<b>Café Salzburg...</b> espresso, milk, chocolate, vanilla, and Tuaca Vanilla/Herb Liqueur	\$10.40
<b>Caffé Corretto...</b> espresso <i>crème de café</i> with 1 oz. Sambuca or Grappa served on the side	\$11.20
<b>Cappuccino La Scala...</b> cappuccino Italiano with chocolate and almond liqueurs	\$10.40
<b>Cappuccino Nocciola...</b> cappuccino Italiano with coffee-hazlenut liqueur	\$10.40
<b>Ciocolata Calda Firenze...</b> Hot Chocolate Deluxe with Tuaca Vanilla/Herb Liqueur	\$11.50
<b>Irish Coffee...</b> Café Intermezzo House Coffee, Irish Whiskey and whipped cream. First made at Ireland's Shannon Airport for the start of Pan American World Airways' flights to Europe, then adopted by the Buena Vista Tavern near San Francisco's Fisherman's Wharf.	\$10.10
<b>Kahlua Coffee...</b> Café Intermezzo House Coffee with Kahlua coffee liqueur (with or without Schlag)	\$10.00
<b>Caffé Light and Dark...</b> Crème de Cocoa with espresso, cream and ice	\$10.00
<b>North Face...</b> Hot Chocolate Deluxe with Peppermint Schnapps in a large cup	\$10.10
<b>Page One...</b> cappuccino with Hazelnut-chocolate spread and Hazelnut liqueur	\$10.30

## Hot Chocolates

All Hot Chocolates are served in a large cup.

<b>Intermezzo Hot Chocolate...</b> rich steamed cream, Dutch chocolate, fresh Schlag, and the essence of almond	\$6.95
<b>Hot Chocolate Berlin...</b> hazelnut-chocolate spread and cocoa steamed with cream and milk	\$6.95
<b>Hot Chocolate DeLuxe...</b> rich steamed cream, Dutch chocolate, fresh Schlag, and shaved dark chocolate	\$6.10
<b>Hot Chocolate DeLuxe Truffle...</b> Hot Chocolate Deluxe with caramel syrup	\$6.90
<b>Chocolate Peanut Butter Cup...</b> Steamed cream, Dutch chocolate, and peanut butter with fresh Schlag	\$6.75
<b>Mexican Hot Chocolate...</b> semi-sweet dark chocolate, Mexican vanilla, and cinnamon	\$6.95
<b>White Hot Chocolate DeLuxe...</b> steamed cream and milk with Dutch white chocolate and vanilla	\$6.95

## Granitas

Also known as "Italian Ice": granules ("granite" in Italian) of sugar and flavor, around which water is frozen.

<b>Cappuccino...</b> Granules of sugar and ice mixed with espresso, milk, cocoa, and Schlag	\$5.95
<i>Add Vanilla Vodka</i>	\$4.95
<b>Salted Caramel...</b> Granules of sugar and ice mixed with espresso, milk, cocoa, caramel syrup, drizzled caramel, Schlag, and a dash of salt	\$5.95
<i>Add Vanilla Vodka</i>	\$4.95
<b>Chocolate Mint...</b> Granules of sugar and ice mixed with espresso, milk, cocoa, mint syrup, Schlag, and chocolate chips	\$5.95
<i>Add Vanilla Vodka</i>	\$4.95
<b>Amaretto...</b> Granules of sugar and ice mixed with espresso, milk, cocoa, amaretto syrup, Schlag, and almond slivers	\$5.95
<i>Add Vanilla Vodka</i>	\$4.95
<b>Irish Cream (with alcohol)...</b> Granules of sugar and ice mixed with espresso, milk, Irish cream liqueur, Schlag, and white chocolate chips	\$10.75

# Chilled Coffees

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**Café Johannes...** espresso doppio over two scoops of vanilla ice cream, with Schlag \$7.00

**Caffé Alpine...** espresso white chocolate and cream, all over ice \$5.90

**Cappuccino al Ghiaccio...** cappuccino over ice, with Schlag \$4.90

**Coffee on Ice...** iced, filtered house coffee mit Schlag or mit kein Schlag (without) \$2.90

# Bottled Waters

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**Panna, (still), Italy, 500 ml.** \$4.25, 1 liter \$6.50

**San Pellegrino, 500 ml.** \$4.25, 1 liter \$6.50

# Sodas and Juices

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**Apple Juice...** Martinelli, California, no sugar added, 10 oz. \$3.20

**Coca-Cola...** bottle of 8 oz. classic (regular, diet) \$2.75

**Sprite...** 8 oz. bottle \$2.75

**Craft Root Beer...** \$2.95

**Iced Tea...** House recipe blended and brewed with fresh leaf teas, unsweetened or sweetened \$2.95

**Lemonade...** house-made with lemon juice, sugar, and water \$3.25

**Orangina...** orange juice & mineral water, Europe's favorite \$3.00

# Stimulants, "Energy Drinks"

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New for the new millennium, this genre of beverages contains various amino acids, nutrients, caffeine, and sweeteners to stimulate the pancreas, to heighten alertness and stamina, and to temporarily reduce fatigue.

**Red Bull...** a naturally-carbonated beverage containing taurine, (taurine is a naturally-occurring amino acid first discovered in bulls), sugars, nutrients; improves performance, endurance, energy, stimulates and increases metabolism; Austria (also a good mixer with your favorite alcohol beverage) \$4.50

# Teas

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**Caffeine:** Tea contains caffeine, unless it is decaffeinated or an herbal tisane. Tea and coffee have about the same caffeine per pound dry, on average; however, a pound of tea makes about three times as many cups as a pound of coffee. The result is that a typical cup of tea contains about 34mg of caffeine, while a typical cup of coffee contains about 100mg of caffeine.

**Health:** Major medical universities in America have, during the past ten years, determined that black and green teas are rich in polyphenols. These are antioxidants, which are natural cancer inhibitors. According to the studies, people who consume 4 or 5 cups of tea per day have exhibited as much as a 50% lower probability of contracting specific types of cancer, such as cancer of the breast and colon. Also of late results indicate that the occurrence of heart disease is low among people who consume 3 or more cups of tea per day.

**Green and Black teas:** Black tea is fermented, green is not. Strength and body are enhanced in tea through fermentation, and, thus, black tea tends to have a strong flavour. Green tea is dried immediately after processing, and tends to have a somewhat weaker and vegetative character for these reasons. Green and Black teas come from the same plant: Camellia Sinensis. They have about the same levels of caffeine. Preparation, however, tends to result in more caffeine being in the cup of Black tea. Caffeine is increasingly soluble at higher temperatures, and black tea is generally prepared with water that is between 200° and 212°F, whereas Green tea is usually prepared with water between 170° and 180°F. If prepared at the same water temperature, Green and Black teas will yield about the same caffeine in the cup.

**Milk and Tea:** Adding milk to tea reduces the pH balance of the tea, and tends to make the taste smoother. Adding milk to tea, like adding sugar, is simply a matter of personal taste.

**Iced tea (our own recipe) with refills** \$2.95

**A pot of hot tea freshly brewed to your order from whole leaf tea** \$3.75

• *Denotes Caffeine-free*

A pot of hot water \$1.50

## Black Teas

**Cochin Masala Chai:** Full-bodied, enhances South Indian masala; cardamom/ginger finish: superb with milk & sugar

• **Decaffeinated Chai:** Robust and full-flavored with an intoxicating masala spice character

**Earl Grey:** Unbelievable aroma which portends an unbelievable taste; repeatedly called "The best Earl Grey"

**English Breakfast:** Good body and full tea flavour notes; coppery bright, especially enticing with milk

**Indian Spiced Chai:** Superb body with mellow Indian spice notes; coppery bright, very enticing with milk

**Lemon Ginger: (Sri Lanka)** Lively and flavorful ginger notes peeking through the sweet lemon character

**Mango Mango:** Piquant, exotic, mysterious fruit notes... sweetness and hints of island musk

**Peach: (Sri Lanka)** This high-grown Ceylon tea synergizes with a full-flavoured, yet delicate, peach character

**Vanilla Chai:** Creamy Madagascar vanilla notes dance with Malabar Coast spices; ginger & cardamom finish

## Green Teas

**Jasmine:** A green tea with surprising body and a captivating floral character accentuated by May Jasmine blossoms

**Sencha Kyoto Cherry Rose:** Stunning blend of high-quality green tea with sweet cherry and morning rose flavour

## Herbal Teas

• **Caramel Cream:** Sweet toffee notes building to a full symphonic caramel

• **Berry Berry:** Full-flavored tea with deep berry notes; infused cup is burgundy-red and provides strength and character

• **Casablanca:** Fruity hints of raspberry & strawberry in front, followed by exotic components to add depth and mystery

• **Egyptian Chamomile:** (Egypt) Very aromatic with a fruity-tending floral flavour; Chamomile is often sipped for relief of various ailments

• **Ginger Bounce Rooibos:** Bright, clean taste with superb ginger notes; has a palate-refreshing character combined with fruity spice character

• **Green Rooibos:** Sweet, pleasant cup with delicate herbaceous notes; light, fruity finish; laden with vitamins, minerals, polyphenols

• **Lemon Mango:** Has the refreshing character of lemon and the sweet tropical notes of mango, for a delightful combination

• **Night of the Iguana Chocolate Chai...** seasonal Malabar Coast spices with sweet caramel and a sensuous Belgian chocolate finish

• **Peppermint:** Very pungent cool, fresh taste; many claim it calms the digestive system & relieves stomachache, heartburn

• **Rooibos Provence:** Flavoury, with a floral and fruity bouquet; perfumy lavender notes; significant in polyphenol antioxidants

• **Rooibos Chai:** Mouth-enlightening Malabar spices combine with sweet rooibos to create an herbal treat

• **Rosehip:** (Germany) mild and fruity with slightly pungent sweet pear notes; rosehips contain iron, calcium, vitamins A, D, E



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# Cocktails

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“*Cocktail* is a stimulating liquor, composed of spirits of any kind, sugar, water, and bitters – it is vulgarly called *bittered sling* and is supposed to be an excellent electioneering potion.”

-*THE BALANCE*, May 13, 1806 (An American periodical)

The cocktail, created in America and achieving dramatic popularity in the nineteenth century, bears a name whose specific origin remains unknown until today. However, a number of legends about the creation of the word cocktail live today, and may hold an answer.

- A slang Bordelaise French word, *coquetel*, meant flirting with a hangover, and thus became used to describe a drink where a number of liquors were mixed.
- James Fennimore Cooper related a more likely story when he wrote about a saloon keeper who in the 1700s used the tail of a rooster as a stirrer. Thereafter, occasionally mixed drinks were called roosters. An adjunctive story relates how an Elmsford, New York saloonkeeper named Betsy Flanagan decorated her saloon with brightly colored cocks' feathers, and she subsequently developed the use of decorative cocks' tail feathers as stirrers for specially drinks. The name cocktail ultimately evolved for those drinks.

*The most historically authenticated story:*

- About the beginning of the nineteenth century friction existed between the American Army and King Axolotl VIII of Mexico. Ultimately upon calling a truce, an American General and the King agreed to meet at the King's palace.

Before negotiations began, the King asked the General if he would like a drink, to which the General answered affirmatively. The King so commanded, and shortly thereafter appeared before the men a very beautiful lady bearing a gold, ruby-encrusted cup with a concoction which she made. Since she brought only one cup, neither man chose to drink first and usurp protocol. The lady's awareness of the problem arose from the tenseness of the moment, whereupon with reverence she bowed and drank the drink herself.

The men reached a satisfactory agreement. Before leaving, the General asked if he might learn the name of this wise and diplomatic lady. The King proudly proclaimed (of this lady unknown to him,) “That is my daughter Coctel” \* (pronounced “*Coke-tell*.”) The General announced that her name would be forever honored by the Army of the United States.

Thus, from Coctel came the word, *Cocktail*.

# Signature Cocktails

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Each Signature cocktail was designed with creativity and care to express a unique taste. While pairing classic and modern ingredients with unrivaled ingenuity, these drinks were selected and constructed with precision to ensure a distinct and enjoyable experience.

## 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. \$12.00

## Hummingbird...

Bulleit Bourbon with muddled orange and mint, topped with a splash of sparkling wine \$12.00

## Paris on Fire...

Grand Marnier, Chambord, pineapple juice, cranberry juice, and orange juice all over ice \$12.00

## Rosado Del Sol...

Ron Zacapa Dark Rum, blackberry brandy, lemon juice, simple syrup, and a splash of orange juice \$11.00

## 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 \$10.50

# Classical Cocktails

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Classical cocktails are created following precise recipes that were formulated long ago and have stood the test of time. Each component of every drink is carefully considered and crafted. The offerings of this list adhere to the strictest standards and are served in the fashion that each recipe necessitates.

## French 75...

Lemon, sugar, and Tanqueray Gin are shaken, strained and topped with champagne to recreate this timeless World War I era cocktail \$11.00

## Glühwein...

Hot spiced red wine, steamed with orange and lemon zest, cloves, cinnamon, almonds and raisins \$10.00

## Old Fashioned...

Sugar, bitters, orange, cherry, and pineapple are paired with Michter's Small Batch bourbon \$14.00

## Pimm's Cup...

Pimm's #1, lemon, lime, orange, cucumber, and strawberry all muddled. \$12.00

## Rob Roy...

Glenlivet 12 year, sweet vermouth, and bitters create the deliciously smoky cousin to the Manhattan \$15.00

## Sazerac...

A New Orleans classic recreated with Redemption Rye, sugar, Peychaud's bitters, and, of course, an absinthe rinse. Served neat \$12.00

# Brunch Cocktails

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**Bloody Mary...** spicy! \$10.00

**Bellini...** peach nectar and sparkling wine \$8.00

**Kir Royale...** sparkling wine with crème de cassis \$8.50

**Mimosa...** orange juice and sparkling wine \$8.00

# Vermouths, Aperitifs (2 oz.)

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**Campari**, created in Italy in 1861 by Caspare David Campari, bitters of herbs and citrus fruits, Italy, 50° \$10.00

**E&J Gallo Dry Vermouth**, \$6.75

**E&J Gallo Sweet Vermouth**, \$6.75



# Martinis

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## #1... The Bill Naegele Watertower Deluxe Martini...

A delicious concoction of Baileys Salted Caramel, coffee liqueur, white and dark chocolate liqueurs, and vanilla vodka. Shaken with lots of ice, like a Minnesota winter's drive, and served up, like the attitude of it's namesake, who is a great friend of Brian Olson, and who provided opportunities which helped build the foundation of Café Intermezzo. \$12.00

## #2... Cucumber Martini...

Hendrick's gin, cucumber, lime, and sugar. Stirred and strained. Crisp, bright, and refreshing. \$14.00

## #3... Espresso Martini...

Vanilla vodka, coffee liqueur, chocolate liqueur, and fresh espresso. \$11.50

## #4... Kentucky Derby Martini...

Woodford Reserve, lemon, mint, and sugar are combined and served up. \$14.00

## #5... Peach Martini... Citrus vodka, peach schnapps, and peach nectar, topped with champagne. \$11.00

## #6... Sidecar...

Hennessy VSOP, orange liqueur, lemon, and sugar. Shaken twice, strained, and served up. \$18.00

## #7... Featured Martini...

Each month, our Mixologist creates a delicious featured martini. Please request details from your server or bartender.

# Liqueurs ("Cordials")

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Liqueurs can be divided into five main groups:

1. Herb, Spice, Bitters
2. Emulsion
3. Fruit
4. Crèmes
5. Whiskey

**Amaretto...** apricot-almond \$6.25

**Amaretto di Saronno...** apricot-almond, Italy, 50° proof, the most famous, from apricot stones \$8.50

**Bailey's Irish Cream...** Ireland \$7.75

**B&B...** cognac with Bénédictine. This recipe first appeared at the famed Club Twenty One in New York. \$9.75

**Chambord...** black raspberry, herbs, and honey, France \$9.75

**Cointreau...** orange liqueur \$11.00

**Crème de Banana...** banana liqueur \$6.25

**Crème de Cassis...** black currant \$6.25

**Crème de Cacao...** cocoa and vanilla, white or brown, 50° \$6.25

**Crème de Menthe...** natural mint, white, or green \$6.25

**Curaçao...** West Indies, 70°-80°, blue \$6.25

**Drambuie...** scotch, heather honey, herbs, spices, Scotland \$10.50

**Frangelico...** wild herbs and hazelnut, Italy \$9.50

**Galliano...** sweet herbal-spice liqueur, Italy \$12.50

**Godiva Dark...** chocolate \$9.75

**Godiva White...** chocolate \$9.75

**Grand Marnier...** cognac and orange essence, France, 80° \$11.00

**Jägermeister...** herbal liqueur with brandy, Germany, 70° \$7.00

**Kahlua...** coffee liqueur with herbs and vanilla, Mexico, 53° \$7.00

**Midori...** honeydew, Japan \$7.40

**Pama Pomegranate Liqueur...** \$9.80

**Tia Maria...** coffee liqueur with sugar cane alcohol, Jamaica, 80° \$11.00

**Tuaca...** vanilla herbal brandy with orange, Italy \$8.00

## Absinthe (2 oz.)

**Absinthe...** first emerged as a distilled spirit sold for consumption in the early 1800's, and quickly became the beverage of choice during the Belle Époque period. Absinthe grew to an immensely popular cult status among artists, writers, and musicians, with many considering it a powerful stimulus to creativity. Subsequently, it was demonized in many countries in the nineteenth and twentieth centuries. Now, in the twenty-first century, it has begun to reemerge as a fine, quality alcoholic beverage.

**Lucid Absinthe Supérieure... \$17.00**

## Grappa (2 oz.)

**Grappa...** a spirit, not a wine, Italian grappa (called marc in France) is distilled from the pomace that remains after wine grapes have been pressed. Grappa is generally served as a digestif following the meal.

**Grappa Piave \$9.00**

## Sambuca (2 oz.)

**Romana \$9.80**

## Schnapps (2 oz.)

**Banana \$5.75**

**Blackberry (a Black Forest favorite recipe) \$5.75**

**Butterscotch \$5.75**

**Cinnamon \$5.75**

**Goldschläger cinnamon, Switzerland, 87° \$6.75**

**Peach \$5.75**

**Peppermint \$5.75**

**Raspberry \$5.75**

**Rumple Minze mint, Germany, 100° \$7.70**

**Strawberry \$5.75**

## Vodkas (1.5 oz.)

The name takes its root from the word *voda*, which in many Slavic languages means "water". The word *vodka* literally translates as "dear little water". Vodka originated somewhere in Northern or Eastern Europe and was consumed in Russia as early as during the 14th Century.

**Absolut, Sweden \$9.20**

Citron, Mandarin, or Raspberry

**Crop Organic Vodka \$8.75**

**Grey Goose Vodka \$9.80**

Straight, Citron

**Hangar One \$9.80**

Of the *Hangar One* Vodkas, Richard Nalley

of **Forbes FYI** writes:

*"The most infused, exotic white spirits ever distilled."*

**Ketel One** distilled 3 times by hand,  
Holland \$9.80

## Gins (1.5 oz.)

Gin was first created in the Netherlands in 1650 by a medical professor named Franciscus de la Boe, also known as Dr. Sylvius. The doctor searched for an agent to be used in treating kidney disorders. He mixed oil of juniper berries with grain alcohol, which both have diuretic properties. He named the concoction *genever*, from the French word for juniper.

English soldiers fighting on the Continent during that time brought the beverage back to England, where it became ultimately more refined, after the continuous still was invented in 1831. As a purer, drier product brewed in or near London, it there developed the shortened name *Gin*, and subsequently, the full name, *London Dry Gin*.

**Bombay Sapphire Dry England \$9.00**

**Farmers Organic \$9.20**

**Hendrick's...** distilled and bottled in Scotland from a proprietary recipe which includes juniper, coriander, citrus peel, and the infusion of cucumber and rose petals. \$13.00

**Drumshanbo Gunpowder Irish \$9.20**

**Tanqueray England \$7.75**

## Tequilas (1.5 oz.)

Tequila originated with the Spaniards who settled Mexico and brought the process of distillation with them. They did not like the milky sap of the agave plant, which the Aztecs drank, so the Spaniards began distilling the sap and called it *Mezcal* (Agave leaves are a succulent rather than, as in the case of cacti, a stem, so Mezcal is not made from a cactus.)

Several distillers around the town of Tequila in the State of Jalisco began distilling a superior form of Mezcal. They used the whole heart of Blue Agave, indigenous to the region. Thus, if made in this region, it can truly be called *Tequila*.

Tequila is free of congeners, so aging is not very important. Tequila for export is drawn into vats and bottled at 80 proof. Some producers, however, do age their tequila in wine barrels brought from the U.S. This aging does produce a mellowness and a golden color. According to law, tequila designated *añejo* must be aged at least one year in wood. If aged from two to four years, it can be called *muy añejo*. Another designation, *reposado*, means *rested*, aged in barrels to obtain its color.

Some mezcal is produced with an agave root worm in the bottle, to mark authenticity. However, the worm is never found in tequila (Confusion occasionally exists between the words *mezcal* and *mescal*. *Mezcal* is the distilled spirit made from the agave plant; *mescal* is a Mexican cactus, the source of the hallucinogen mescaline.)

**Don Julio Silver... a favorite in Mexico \$13.90**

**Herradura Gold Añejo \$13.50**

**Herradura Silver \$12.75**

**Patrón Gold Añejo \$15.75**

**Patrón Silver \$9.90**

# Rums

(1.5 oz.)

Sugar making began in India more than 5,000 years ago, and the cultivation of sugar subsequently spread to other cultures. The Arabs brought the secret of distilling, and sugarcane cultivation, to Spain in the 8th century. Columbus brought it to the Caribbean islands on his second voyage to the New World.

The British Navy then spread it around the world. It was decreed in the 18th century that each seaman would receive a daily ration of rum to keep their spirits high. Lemon and lime juices were often added to ward-off scurvy.

A rum distillery operated on Staten Island in 1664, and was the first distillery in what is now the United States. Another rum distillery operated in Boston as early as 1667.

Rum was America's first favorite spirit. In 1775 more than 12 million gallons were consumed annually in the 13 colonies.

Rum must be distilled from fermented sugar cane juice, or a by-product, at less than 190 proof. After extracting the cane juice, it is boiled, then pumped into a centrifuge, separating the sugar from other solids. The remaining molasses is then fermented and distilled into rum. Two main types are light-bodied (dry with subtle flavor) and full-bodied (more aromatic, as with most Jamaican rums.) Light rum must spend at least one year in oak barrels. Full-bodied rums are distilled, fermented 5 to 20 days, redistilled, and then aged five to seven years in barrels.

**Bacardi... Puerto Rico \$7.00**

**Captain Morgan... sweet, spiced, 80° \$7.00**

**Gosling's Family Reserve Old Rum...  
aged sipping rum \$19.00**

**Malibu Caribbean Coconut \$7.00**

**Ron Zacapa... 23 years old dark rum \$12.50**

The word *whisky* represents the Scottish and Canadian spelling, and *whiskey* the Irish and American spelling of these grain-based alcohols. The differences between these four types of whisk(e)ys include the type of grain and its processing, distillation, aging, and blending methods.

# Whiskeys & Bourbons (1.5 oz.)

Bourbon is America's native spirit. By federal law, it must be made using between 51% and 79% corn in its mash. If more than 79% corn is used, the product must be designated as "corn whiskey." Bourbon is a straight whiskey and, by law, must be distilled at 160 proof or less, and must be aged at least two years in new charred oak barrels. Most bourbon, though, is aged at least four years or more. As a "straight", no blending is permitted, and no additives, except water to reduce the proof. Tennessee whiskey includes an extra production step: filtering through maple charcoal in large wood-ven vats in order to remove impurities.

**Buffalo Trace... Crafted at the most award-winning distillery in the world, this bourbon is rich and complex, with hints of vanilla, toffee and candied fruit \$8.15**

**Bulleit Bourbon... single-barrel, small-batch, Kentucky \$9.50**

**Basil Hayden \$12.50**

**Crown Royal \$9.00**

**Four Roses Single Barrel, \$13.50**

**Gentleman Jack... Jack Daniel Perfected, 80° \$9.75**

**Jack Daniel's... Tennessee, 80° \$7.50**

**Knob Creek \$11.50**

**Maker's Mark \$11.50**

**Michters Small Batch Bourbon \$12.00**

**Woodford Reserve... 90.4°, from Kentucky's oldest distillery: sweet & citrus nose, smoky oak, vanilla, cinnamon taste; long, mellow finish \$10.50**

# Rye Whiskeys

(1.5 oz.)

**Bulleit Rye... \$9.90**

**Jim Beam Rye... \$7.90**

**Redemption Rye... \$9.40**

# Canadian Whisky (1.5 oz.)

As in the U.S., early whisky distilling in Canada was an offshoot of farming and grain milling. Excess grain inventories could be distilled into liquids which were easier to store and saleable at handsome profits. Also, many early settlers were Irish and Scotch descendants with long histories of cereal grain distilling. Canadian whiskeys are blends, derived exclusively from cereal grains, including corn, rye, wheat and barley malt. Each accounts for less than 50% of the formula. Many Canadian brands include at least 20 different whiskeys of different ages. Canadians are generally distilled at higher proof levels than American whiskeys.

**Crown Royal \$9.00**

# Single Malt Scotches (1.5 oz.)

## Single Malt Scotch Whisky

Made exclusively from malted barley, using grain dried over peat in a kiln. This peat imparts the smoky flavor typical of single-malt scotches. The malt is brewed with water which in Scotland is very mineral-rich. This creates a "wash," which is then double-distilled using old-fashioned "pot-stills." The "middle-runnings" are the most desirable for use, while the first and last runnings will be re-distilled later.

The "baby whisky" at this point has no color and is about 70% alcohol, then diluted with well water to about 63% alcohol. Then this spirit spends years in oak casks for aging. American Bourbon casks are generally used, but sometimes sherry casks are chosen, with the type of cask and the length of aging being strong factors in determining the style and quality of whisky which results. The whisky must be aged 8 to 12 years. Some are aged up to 25 years, but aging over 15 years is difficult and must be carefully monitored, because the whisky can dry through the barrel, and can also absorb more flavors from the cask wood.

The whisky is drawn from the barrels, diluted with well-water to 80-86 proof and generally blended among different vintages in order to produce flavor consistency in a brand. (A whisky can be termed "single-malt" as long as only whiskeys from the same distillery are blended.)

The geographical regions of malt whisky production in Scotland include: Highlands, Lowlands, Campbeltown, Islay (the island), Skye, Jura, Mull, Orkney.

**Balvenie... 15 years old, Highland malt, hand bottled \$36.00**

**Dalwhinnie... 15 years old, single Highland malt, elegant with heathery finish and hints of honey, Grampian Mts., 86° \$17.00**

**Glenfiddich Special Reserve... aged 12 years, Speyside, Scottish Highland, 80° \$15.00**

**Glenfiddich 18... \$36.00**

**Glenlivet... 12 years old, Banffshire, 80° \$11.20**

**Lagavulin 16 years \$26.25**

**McCallan 12 years old... aged in sherry oakcasks, Craigellachie, 86° \$19.00**

**McCallan 18 years old... matured in sherry oak casks from Jerez, Craigellachie, 86° \$65.00**

**Oban 14-year... soft, delicate Highland malt with a peaty smokiness characteristic of Islay \$19.00**

# Scotch Blends

(1.5 oz.)

## Vatted Malt

This is made using different single malts from different distilleries.

## Blended Scotch

This is made by blending malt whisky with grain whisky. Standard blends contain thirty to forty different whiskys, with malt whiskys taking five to seventy percent.

**Chivas Regal 12 year old \$8.80**

**Dewars White Label \$8.00**

**Johnnie Walker Black \$12.00**

**Johnnie Walker Red \$8.25**

**Johnnie Walker Blue \$65.00**

**J&B \$7.20**

# Irish Whiskey

(1.5 oz.)

**Jameson 1780 12 years old \$9.75**

# Cognacs

(1.5 oz.)

Cognac...distilled from wine, it is thus, technically, a brandy; however, for brandy to be Cognac it must come from the Cognac region of France (southwestern area close to the Atlantic Ocean and the Spanish border) and be subject to many production guidelines and standards of quality. These include: wine produced from specific grape varieties, double distillation in the Charente alembic pot still, oak barrel ageing, and minimum age requirements.

VS means Very Special; aged for a minimum of 30 months. This is the name given by Cognac suppliers to their youngest Cognac quality when marketed in the United States; the same quality in other international markets generally bears the name Three Star.

VSOP means Very Superior Old Pale; aged for at least 4½ years. This is the name used by Cognac makers for their next-oldest quality. Other names used at times are VSP or VO.

XO, Napoleon, VVSOP, and Royal mean aged for a minimum of six years.

Fine Champagne on a label indicates that the Cognac originated exclusively from the two premier crus of the Cognac region: Grande Champagne and Petite Champagne. Additionally, this Cognac must contain a minimum of 50% Grand Champagne and is, by its origins, a superior Cognac.

**Hennessy VSOP \$16.75**

**Hennessy XO \$65.00**

**Rémy Martin VSOP France \$13.00**

# Armagnac

(1.5 oz.)

Armagnac...often called the connoisseur's brandy. This is possibly France's oldest distillate of wine. Commercial production records back to 1422, but Armagnac was used for medicinal purposes as far back as the early 12th century.

**Larressingle VSOP Gascony, France \$15.75**

# Sherry

(3 oz.)

The term sherry was coined by the British, the people that brought the Spanish fortified wine to the rest of the world. The town that brought (and still brings) us authentic sherry is called Jerez de la Frontera, located in Andalusia between Sevilla and the Atlantic coast. If you go back a few hundred years the town was called Xeres. In those days the letter "x" was pronounced more like the "sh" in English. This is no longer true; in modern Spanish the "sh" sound doesn't really exist. When the British "discovered" sherry they just slightly modified the pronunciation to come up with sherry.

**Harvey's Bristol Cream England \$10.50**

# Brandies

(1.5 oz.)

Brandy... a spirit distilled from wine or fruit juice; derived from the old Dutch/French, the word means "burnt wine" and refers to the distilled nature of cognac.

**Blackberry Brandy \$6.25**

**Cherry Brandy \$6.25**

# Sake

(3 oz.)

Sake... has been brewed in its native Japan for over 2,000 years. It is a beverage whose alcohol content of 16 to 18 percent is the result of rice fermentation. It is similar in strength to ports and sheries. It is often called "rice wine," but the brewing process is similar to beer, in that it is also fermented from grain. However, some of the steps are different, and one result is that sake is not carbonated. Sake can be made from 46 different types of rice. 1) the rice is milled, or polished, removing the outer husk, as well as proteins and oils. The more the rice is milled, the better will be the sake. 2) the polished rice is washed, soaked in water, and steamed. When it has cooled, a mold called koji is sprinkled over it. This mix is then stored in a warm, humid room for 36 to 45 hours, so that the 'koji' can grow, producing enzymes such as amylase, which convert the rice starch into sugar. 3) A slurry of active yeast is then added to the rice, converting the sugars into alcohol. When finished, the fermented mash is pressed, separating out the solids, and allowing the liquid sake to run free for collection. 4) The sake is then filtered through charcoal and pasteurized, after which it is aged for about 6 months before bottling. If a small quantity is put aside for aging in wood casks, it is then called kosu.

**Gekkeikan Sake Japan \$7.25**

# Beers

- Asahi**, Japan, 12oz \$5.90  
**Beck's**, NA, 12 oz. \$5.00  
**Blue Moon Belgian White**, Denver, 12 oz. \$5.90  
**Boddington's Draught Pub Ale**, England, 14.9 oz., Pressure Draught Can \$8.00  
**Corona**, Mexico, 12 oz. \$5.50  
**Yazoo Gerst Amber**, Nashville TN, 12 oz. \$5.50  
**Erdinger Hefe-Weizen**, (Wheat), Germany, 11.2 oz. \$6.00  
**Guinness Pub Draught**, Ireland (Nitrogen can) 14.9 oz. \$6.50  
**Heineken**, Holland, 12 oz. \$6.00  
**Peroni, Nastro Azzuro**, Italy, 11.2 oz \$6.00  
**Pilsner Urquell**, Czech Republic, 11.2 oz. \$5.00  
**Samuel Adams Boston Lager**, Boston, 12 oz. \$5.50  
**Music City Light-American Lager**, Nashville, TN 16 oz. \$6.00  
**Yazoo Dos Perros Brown Ale**, Nashville TN, 12 oz. \$5.50  
**Stella Artois**, Belgium, 12 oz. \$4.50

# High-Gravity Beers (High Alcohol Beers)

- Anchor Brewing's Go West! IPA...** 12 oz., 13.2%  
 California's Anchor Brewing Co. has produced an IPA that is true to itself and its tradition. A no froo-froo IPA. Go West! Provides crisp, citrus notes and a hoppy bitterness that starts on the tongue and dissolves into a refreshing, malty finish calling you back for another sip. \$6.50
- Bearded Iris Homestyle IPA**, Nashville TN, 16 oz. \$6.50
- Duvel Belgian Strong Golden Ale**, 11.2 oz., 8.5% \$9.30
- Three Philosophers Quadrupel Ale**, Belgium, 11.2 oz., 9.8%; complex flavors of chocolate, dark cherries, caramel, malt and toffee. Pair with roasted meats, rich cheeses, desserts. \$11.00

# Hard Ciders

*All are bottled, chilled, carbonated.*

- Strongbow...** England, 12oz. \$5.00  
**Woodchuck...** Vermont, 12 oz. \$5.75

# White Wines

<b>Bin No.</b>	<b>Glass</b>	<b>Bottle</b>
	177 ml	750 ml

**Featured White Wine**  
*Please ask your server for details*

\$9	\$34
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- SEMI-DRY

**200 Pinot Grigio, Barone Fini**  
 Trentio-Alto Adige, Italy  
 Notes: Soft and round with fruits filling the mouth with juicy flavors. A lasting smooth finish. \$9 \$34

**201 Grüner Veltliner, Grooner**  
 Niederosterreich, Austria  
 Notes: Fresh, crisp wine with tart, green apple and citrus aromas. Balanced acidity and clean finish. \$9 \$34

**202 Sauvignon Blanc, The Crossings**  
 Marlborough, New Zealand  
 Notes: Immediate citrus notes underpinned with grapefruit. Full and balanced with a mineral finish. \$10 \$38

**203 Rosé, Domaine Montrose Rosé**  
 Languedoc-Roussillon, France  
 Notes: Light pink color. Red berries and citrus flavours. \$9 \$34

**204 Chardonnay, Kunde Estate**  
 Sonoma County, California  
 Notes: Aromas of green apple and marzipan lead to a palate of cantaloupe with a buttery vanilla finish. \$12 \$45

**205 Chenin Blanc, Sauvion Vouvray**  
 Loire Valley, France  
 Notes: Pleasant notes of floral and ripe fruits veering towards honey. Medium-bodied and food-friendly acidity. \$9 \$34

# Red Wines

Bin No.	Glass	Bottle
	177 ml	750 ml

**206 Riesling, Urban**  
Mosel, Germany  
Notes: Dry with aromas of peaches and honey. Clean and refreshing; not sweet for a riesling.  
\$9.5    \$36

**207 Chardonnay, Maison Louis Latour l'Ardèche**  
Rhône Valley, France  
Notes: Pleasant notes of apple accompanied by minerality. The mouthfeel is long and flexible with good balance.  
\$11    \$41

**208 Rosé, Pasas**  
Rioja, Spain  
Notes: Bright pink colour with aromas of plum, blueberries, and strawberries.  
\$9    \$34

**209 Chardonnay, Domaine Bousquet Tupungato**  
Mendoza, Argentina  
Notes: Fresh aromas of tropical fruits and floral notes. In the mouth it presents concentrated notes of apple, peach, and lime. Good balance of sweetness and acidity with a long and clean finish.  
\$10    \$36



SEMI-SWEET



SWEET

Bin No.	Glass	Bottle
	177 ml	750 ml

**Featured Red Wine**  
*Please ask your server for details*  
\$9    \$34

**100 Cabernet Sauvignon, Austerity**  
Paso Robles, California  
Notes: Aromas of black currant, blueberry, and thyme with flavors of cocoa dust, pepper, and black cherry.  
\$12.5    \$47

**101 Cabernet Sauvignon, Concha Y Toro Gran Reserva**  
Central Valley, Chile  
Notes: Deep red in color with aromas of plum, Morello cherries, chocolate, and cassia. Well-structured showing good density and concentration.  
\$12    \$45

**102 Cabernet Sauvignon, Finca Las Moras**  
Mendoza, Argentina  
Notes: Light berry and weedy plum aromas with notes of herbs and greens. Fully-bodied structure with soft tannins.  
\$12    \$45

**103 Malbec, Domaine Bousquet Winery**  
Mendoza, Argentina  
Notes: Intense aromas of blackberry with notes of red and black currants. Mouthfeel of ripe plums with soft and elegant tannins. Excellent structure with long finish.  
\$13    \$49

**104 Tempranillo, Marques de Riscal Proximo**  
Rioja, Spain  
Notes: Medium tannins and dark red color, pleasantly fruity with flavors of red fruits and jam.  
\$10    \$38

FULL-BODIED



MEDIUM-BODIED

Bin No.	Glass	Bottle
	177 ml	750 ml

**105 Merlot, Lapostelle Valle de Rapel**  
Central Valley, Chile

Notes: Aromatics of plum, strawberry, and cherry mixed with notes of chocolate, coffee, and black pepper. Soft tannins and a long, juicy finish.                                 \$11     \$41

**106 Pinot Noir, Paul Mas Arrogant Frog 'Lily Pad Noir', Languedoc-Roussillon, France**

Notes: Bright and lovely light garnet-red color. Very elegant with a quintessence of red berries, strawberry, cherry, and soft spices aromas with a hint of vanilla. It's a medium bodied wine, with ripe tannins.                                 \$11     \$40

**107 Côtes du Rhone, Domaine De Couron**  
Rhone, France

Notes: Deep garnet red with aromas of cherry, currant, and strawberry. Light, earthy, and full of tannins to yield a dry, medium-bodied experience.", or similar.                                 \$9     \$34

**108 Sangiovese, Tuscan Sun Tondo Tondo**  
Tuscany, Italy

Notes: Bright red color with an intense fruity nose. Ripe red berry, cherry, and floral tones that are slightly herbaceous. Well balanced with a Tuscan taste.                                 \$11     \$41

**109 Pinot Noir, Alta Luna**  
Trentino-Alto Adige, Italy

Notes: Ruby red color with notes of berry, spice, and tobacco. Soft and supple tannins balanced with ripe cherry fruit.                                 \$10     \$38



MEDIUM-BODIED



LIGHT-BODIED

# Oportos

(3 oz.)

Port Wine comes from the Douro region in Northern Portugal. Producers began adding in the 1800's neutral grape brandy to the wine during fermentation to preserve the wines during their shipment to England. This addition helped to create Port's sweetness.

There are two types of Ports: 1) Wood, which include ruby-dark, fruity, tawny-lighter and more delicate; 2) Vintage, which is aged two years in wooden casks and which will mature in the bottle with time.

**Bin No.** **Glass**

**803 Dow's Fine Ruby \$9**

**804 Graham's Fine Tawny \$9**

**808 Taylor Fladgate Fine Tawny \$13**

# Dessert Wines

(3 oz.)

**Bin No.** **Glass**

**306 Nivole by Michelli Chiarlo... Moscato d'Asti sublime, delicate sweet fruit (100% Moscato Bianco), Italy \$12.50**

**311 Innocent Bystander Pink Moscato... 53% Gordo Muscat & 47% Black Muscat, strawberry and sherbet ice cream palate backed by a clean acid zing. \$9**



# Champagnes & Sparkling Wines

Sparkling wines originated in the Champagne region of France. Their unique quality resulted from the unintentional second fermentation occurring in the bottle. Dom Pérignon (1638-1715) was a cellar master and Benedictine monk who profited nicely from selling champagne. He was a wine connoisseur who was the first to press white wine from red grapes, to manipulate fermentation by adding sugars to the bottle, and to use natural cork stoppers to retain the carbon dioxide.

Champagne can only bear this name if it is produced using certain grapes cultivated in the specifically-defined Champagne area of France and by the strict methode champenoise. The grapes used to produce champagne can include only Pinot Noir, Pinot Meunier, and Chardonnay.

European Community Laws define the following:

TYPE	RESIDUAL SUGAR CONTENT	TASTE
Extra Brut	0-1.5%	especially dry
Brut	1.5%	very dry to dry
Extra Dry	1.2-2%	dry to half-dry
Sec	2-3%	half-dry to half-sweet
Demi-Sec	3-5%	sweet
Doux	5%+	very sweet

Sparkling wines of other denomination include: French Cremant (made outside of the Champagne region, but in France;) German Sekt (Germans consume an average of six bottles annually per person, the highest in the world;) Italian Spumante (the oldest being Asti Spumante;) Spanish Cava (named for the caves in Catalonia in which the wines are fermented;) and American sparkling wines (produced for over a century.)

Bin No.	Price
506	<b>Cristalino Brut Cava...</b> Spain, 750 ml. \$44.00
507	<b>Domaine Chandon Brut...</b> California, 187 ml. \$29.00
508	<b>Domaine Ste. Michelle...</b> Blanc de Blancs, Washington State, 750 ml.(when available) \$68.00
509	<b>Freixenet Cordon Negro Brut...</b> Spain, 750 ml. \$56.00
512	<b>Freixenet Cordon Negro Brut...</b> Spain, 187 ml. Split \$16.00
520	<b>Da Luca Prosecco...</b> Veneto, Italy, 750 ml. \$59.00
539	<b>Veuve Clicquot Brut...</b> France, 375 ml. \$112.00
548	<b>Taittinger Brut La Francaise...</b> France, 750 ml. \$110.00

*Business operation and insurance requirements necessitate that each guest purchase at least one menu item, and that no food or beverage items be brought into the Café from an outside source.*

*We thank you for your understanding.*

*As a European Coffeehouse, we maintain the rights of all of our guests to enjoy a dignified environment. Thus we must require that all guests dress in keeping with those standards of dignity, which include no tank tops on men as well as appropriate shorts or slacks, and the necessity of shoes. We also seek to maintain relative decorum, calmness and tranquility in our European coffeehouse through prudent, discreet language and cellphone use. Please limit cellphone ringing and conversation to sounds which are not intrusive to other guests.*

**Thank – you for your consideration!**



*Sitting down to tea in the eighteenth century. In the background Scandal drives away Truth and another allegorical figure in allusion to the conversation taking place around the table.*



*Das Europäische Kaffeehaus<sup>SM</sup>  
Seit 1979*



*Drinking coffee on the steps of the Caffé Florian, in Venice since 1720. Early 19th Century drawing.*

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