**COFFEE SPECIALTIES**

Intermezzo House Coffee… Proudly serving Batdorf & Bronson coffee. Priced for each person, unlimited refills $3.70

Coffee Infusion… “French Press” infused at your table (about 3 cups). $4.60

Espresso… la crème de café … the essence of pure, rich coffee $2.80

Espresso Doppio… double espresso (with lemon twist, if you so request) $3.90

Caffé Americano… double espresso diluted with purified water $3.90

Turkish Coffee…
(Notice: The grounds remain in the pot, some passing into your cup, making this extremely strong.) $5.40

Café Cubano… double-rich espresso extraction with caramelized sugar $4.20

**CAPPUCCINOS & CAFE LATTES**

Cappuccino Italiano… espresso and steamed milk with froth. Classico (sm) $4.40 Generoso (Lrg) $7.70

Intermezzo Cappuccino… espresso, the essence of coffee, with steamed cream, cocoa, all topped with fresh whipped cream & cinnamon. Classico (sm) $5.20 Generoso (Lrg) $8.50

Caffé Latte… espresso crème de café with steamed milk Classico (sm) $4.90 Generoso (Lrg) $7.70

Caffé Intermezzo… espresso with steamed cream, essence of almond, cocoa powder and almond slices. Classico (sm) $5.70 Generoso (Lrg) $8.75

Caramel Cappuccino… espresso créma di café with steamed cream and caramel, topped with Schlag. Classico (sm) $5.60 Generoso (Lrg) $8.70

Vanilla Latte… Espresso crème de café with steamed milk and vanilla. Classico (sm) $5.70 Generoso (Lrg) $8.75

Ciocolocccino… rich, pure Dutch Chocolate steamed in cream, added to espresso with Schlag and cocoa powder Classico (sm) $5.50 Generoso (Lrg) $8.70

Ciocolocccino Bianco… Dutch White chocolate steamed in cream and milk with espresso and Schlag. Classico (sm) $5.90 Generoso (Lrg) $8.95

Caffé Mocha… espresso crème de café with steamed milk, pure Swiss chocolate and Schlagober. Classico (sm) $5.60 Generoso (Lrg) $8.75

Cubano Latte… Café Cubano with steamed milk. Classico (sm) $4.40 Generoso (Lrg) $7.50

**CHILLED COFFEES**

Café Johannes… espresso doppio over two scoops of vanilla ice cream, with Schlag $7.70

Café Alpine… espresso, white chocolate and cream, all over ice $5.90

Granita Cappuccino… Granules of sugar and ice mixed with espresso, milk, cocoa, and Schlag $6.95 Add Vanilla Vodka $4.95

**COFFEEES WITH ALCOHOL**

Café Salzburg… espresso, milk, chocolate, vanilla, and Tuaca Vanilla/Herb Liqueur $10.40

Bailey’s Cappuccino… espresso, the essence of coffee, with steamed cream and Bailey’s Irish Cream Liqueur $10.90

Irish Coffee… Café Intermezzo House Coffee, Irish Whiskey and whipped cream. $10.10

Café Dolce Vita… cappuccino with Irish Cream and hazelnut liqueurs over ice $10.90

**HOT CHOCOLATES**

Intermezzo Hot Chocolate… rich steamed milk and cream, Dutch chocolate, fresh Schlag, and the essence of almond $6.95

Hot Chocolate DeLuxe… rich steamed cream and milk, Dutch chocolate, fresh Schlag, and shaved dark chocolate $6.10

Hot Chocolate Berlin… hazelnut-chocolate spread and cocoa steamed with cream and milk $6.95

White Hot Chocolate DeLuxe… steamed cream and milk with Dutch white chocolate and vanilla $6.95

**TEAS**

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.

A pot of hot water $1.50

Honey, sugar and cream is available upon request at no charge.

**BLACK**
- Earl Grey
- English Breakfast
- Ceylon Masala Chai
- Lemon Ginger

**HERBAL**
- Lemon Mango
- Peppermint
- Egyptian Chamomile
- Berry Berry

**GREEN**
- Sencha Kyoto Cherry Rose
- Jasmine
**COCKTAILS**

- **Mimosa**… orange juice and sparkling wine $8.00
- **Bellini**… peach nectar and sparkling wine $8.00
- **Espresso Martini**… vanilla vodka, coffee liqueur, chocolate liqueur, and fresh espresso. $11.50
- **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
- **Peach Martini**… citrus vodka, peach schnapps, and peach nectar, topped with champagne. $11.00
- **Sazerac**… A New Orleans classic recreated with Redemption Rye, sugar, Peychaud’s bitters, and of course, an absinthe rinse. Served neat $12.00
- **Paris on Fire**… Grand Marnier, Chambord, pineapple juice, cranberry juice, and orange juice all over ice $12.00

**SODAS AND JUICES**

- **Coca-Cola**… bottle of 8 oz. classic (regular, diet) $2.75
- **Sprite**… 8 oz. bottle $2.75
- **Hank’s Root Beer**… Philadelphia, 12 oz. $2.95
- **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**… 500 ml. $4.25, 1 liter $6.50

**WHITE WINES**

- **Pinot Grigio**… Barone Fini Trento-Alto Adige, Italy. Notes: Soft and round with fruits filling the mouth with juicy flavors. A lasting smooth finish. Glass $9 Bottle $34
- **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. Glass $11 Bottle $41
- **Nivole by Michelli Chiarlo**… Moscato d’Asti sublime, delicate sweet fruit (100% Moscato Bianco), Italy Glass $12.50
- **Grüner Veltliner**… Grooner Niederosterreich, Austria. Notes: Fresh, crisp wine with tart, green apple and citrus aromas. Balanced acidity and clean finish. Glass $9 Bottle $34

**FEATURED WHITE WINE**

Glass $9 Bottle $34

**BEERS**

- **Stella Artois**… Belgium, 12 oz. $5.25
- **SweetWater 420 Extra Pale Ale**… Atlanta, 5.6%, 12 oz. $5.50
- **Blue Moon Belgian White**… Denver, 12 oz. $5.90
- **Erdinger Hefe-Weizen**… (Wheat), Germany, 11.2 oz. $6.00
- **Peroni**… Nastro Azzuro, Italy, 11.2 oz. $6.00
- **Guinness Pub Draught**… Ireland (Nitrogen can) 14.9 oz. $6.50
- **Heineken**… Holland, 12 oz. $6.00

**HARD Ciders**

- **Woodchuck**… Vermont, 12 oz. $5.75

**RED WINES**

- **Cabernet Sauvignon**… Austerity Paso Robles, California. Notes: Aromas of black currant, blueberry, and rhyme with flavors of cocoa dust, pepper, and black cherry. Glass $12.5 Bottle $47
- **Malbec**… DomaineBousquetWinery Mendoza, Argentina. Notes: Intense aromas of blackberry with notes of red and black currants. Glass $14 Bottle $52
- **Merlot**… Matanzas Creek Winery Sonoma County. Notes: Opens to a medley of red plum, red cherry, tabacco & chocolate covered raspberries. Glass $13 Bottle $49
- **Pinot Noir**… Alta Luna Trentino-Alto Adige, Italy. Notes: Ruby red color with notes of berry, spice, and tobacco. Glass $10 Bottle $38
- **Pinot Noir**… Cherry Cove Willamette Valley, Oregon. Notes: Offers Supple red fruit, especially cranberry, without the powerful punch often packed by its California counterparts. Glass $14 Bottle $52

**FEATURED RED WINE**

Glass $9 Bottle $34
HUMMUS**
Mushroom & Olive Tapenade | Burnt Chili Oil
Naan 9

Substitute Naan with Cucumbers and Tomatoes

NAAN & LOX**
Herb Cream Cheese | Tomato | Onion | Capers | Arugula 12

SPICY SEAFOOD DIP
Shrimp | Scallops | Crab | Garlic | Baguette 12

MUSSELS
Tomato | Garlic | Sherry Wine | Baguette 14

BAKED BRIE
Honey | Almonds | Figs | Ancho Raspberry | Baguette 12.50

ITALIAN BRUSCHETTA
Tomatoes | Garlic | Basil | Balsamic | Olive Oil | Crostini 8

Substitute with Parmesan Cheese

SPINACH & ARTICHOKE DIP
Spinach | Feta | Artichoke | Baguette 10

CANNELINI, SAUSAGE AND KALE
Cannelini Beans | Chicken Sausage | Potatoes | Kale
Pesto Oil | Baguette 10

SWEET POTATO LENTIL SOUP
Curry | Cilantro | Garlic | Coconut Milk
Baguette 10

SALMON PASTA*
Grilled Petite Salmon or Smoked Salmon
Dill | Capers | Onion | Cream | White Wine 19

TOMATO BASIL PASTA
Tomato | Mushrooms | Onion | Garlic | Basil | Herbs 14
Add Grilled Chicken 6.5 | Add Crab Cake 8
Add Petite Salmon* 6 | Add Full Salmon* 12
Add Chicken Sausage 4

SPICY TORTELLINI
Cream | Spices | Garlic | Cheese-Stuffed 15.5
Add Grilled Chicken 6.5 | Add Crab Cake 8
Add Petite Salmon* 6 | Add Full Salmon* 12
Add Chicken Sausage 4

SEAFODO CRÊPE
Crab | Shrimp | Scallops | Garlic & Green Onion | Cream 14

SALMON OSCAR
Grilled Salmon | Crab | Asparagus | Hollandaise 23

CHICKEN SALTIMBOCCA
Spinach | Fennel Sage Butter | Prosciutto
Provolone | Garlic | Potatoes 17

CHICKEN FLORENTINE CRÊPE
Feta | Creamy Spinach | Artichoke | Tomato 14

JOIE DE JARDIN “JOY OF THE GARDEN”
Sweet Potatoes | Asparagus | Portobello Mushroom
Quinoa | Spinach 14
Add Petite Salmon* 6 | Add Full Salmon* 12

PASTRIES, DESSERTS
Our Selections vary daily, according to the whims of our Pastry Chefs.
We invite you to visit our Pastry Display Case.
A Tour Guide will describe each to you.
Frutti di Bosco 12
Pastry with Schlag 9.5
Premium Vanilla Ice Cream 4
Nutella-Banana Crêpe 9.5
Nutella-Strawberry Crêpe 9
Spiced Apple, Cranberry, and Almond Crêpe 11

* These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

** Naan Bread contains dairy.
### Breakfast (Served all day)

**American Breakfast**
- Two Eggs | Choice of Chicken Sausage or Bacon
- Rosemary Potatoes | Wheat or White Toast 11
- Substitute Toast with a Croissant 2.5

**American Omelette**
- Tomato | Onion | Cheddar Cheese | Bacon
- Rosemary Potatoes 12.5

**Frittata - Eggs**
- Tomato | Bacon | Spinach | Mushroom | Provolone
- Rosemary Potatoes 12.5

**Egg White Omelette**
- Asparagus | Goat Cheese | Red Pepper Coulis
- Mushroom | Green Onion | Side of Berries 11.5

**Croque-Madame**
- Swiss | Ham | Bechamel | Sunny-Side Egg | Dijon
- Rosemary Potatoes 11.5

**Croissant with Scrambled Eggs**
- Bacon | Egg | Cheddar | Potatoes 11.75

### Eggs Benedict* 
- English Muffin | Poached Eggs | Ham | Hollandaise
- Rosemary Potatoes 12

**Smoked Salmon Benedict**
- English Muffin | Poached Eggs | Hollandaise
- Rosemary Potatoes 12

**Crab Cake Benedict**
- Poached Eggs | Crab Cake | English Muffin | Hollandaise
- Rosemary Potatoes 15

**Avocado Toast**
- Baguette | Avocado | Roasted Tomatoes
- Burnt Chile Oil | Eggs | Herb Cream Cheese 10

**Belgian Waffles 11**
- Add Strawberries 2.5
- Add Spiced Apple, Cranberry and Almond 3.5
- Add Bananas Foster & Pecan 3.5

**Classic French Toast 11**
- Add Strawberries 2.5
- Add Spiced Apple, Cranberry and Almond 3.5
- Add Bananas Foster & Pecan 3.5

**A la Carte**
- 2 eggs*, any style 3
- Berries 3
- Bacon (3pcs) 4
- Chicken Sausage 4
- Avocado 3
- Rosemary Skillet Potatoes 4

### Salads

**Caesar Salad**
- Romaine | Parmesan | Sourdough Croutons 10
- Add Grilled Chicken 6.5 | Add Crab Cake 8
- Add Petite Salmon* 6 | Add Full Salmon* 12

**Quinoa, Sweet Potato & Kale Salad**
- Dried Cranberries | Pomegranate & Roasted Pepitas
- Spiced Orange Vinaigrette $12.5
- Add Grilled Chicken 6.5 | Add Crab Cake 8
- Add Petite Salmon* 6 | Add Full Salmon* 12

**Spinach Salad**
- Dried Cranberries | Pomegranate & Roasted Pepitas | Spiced Orange Vinaigrette
- Add Grilled Chicken 6.5 | Add Crab Cake 8
- Add Petite Salmon* 6 | Add Full Salmon* 12

**Orange, Fig & Cranberry Salad**
- Tuscan Greens | Pecans | Goat Cheese
- Spiced Orange Vinaigrette
- Add Grilled Chicken 6.5 | Add Crab Cake 8
- Add Petite Salmon* 6 | Add Full Salmon* 12

**Sandwiches**

### Sandwiches

- All sandwiches are served with your choice of Chips, Tomatoes or Side Salad

**Chicken Salad Croissant**
- Apple | Cranberry | Celery | Almonds | Tomato
- Organic Tuscan Lettuce 12.5

**Burger Americana**
- Cheddar, or Provolone or Swiss | Lettuce | Tomato | Onion 12
- Add Bacon 3

**Truffled Cheese Melt**
- Provolone | Swiss Cheese | Truffled Onion | Truffled Lettuce 12

**Mediterranean Veggie Schiacciata**
- Hummus | Mushroom Tapenade | Tomato
- Spinach | Goat Cheese | Artichoke 11

**Ham & Swiss Cheese Baguette**
- Carmelized Onion | Green Apple | Arugula | Ancho Raspberry
- Powdered Sugar 12.50

**Chicken Pomodoro**
- Provolone | Basil Pesto | Tuscan Lettuce | Balsamic Glaze Tomato
- Schiacciata 12.5

**French Dip**
- Provolone | Tomato | Carmelized Onion | Creamy Horseradish
- Au Jus 14

**Tuscan Burger**
- Beef | Carmelized Onion | Prosciutto | Herb Cream Cheese
- Bruschette 12.5

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**Naan Bread contains dairy**

**Gluten-Free**

**Vegan**

**Requires Flatware**

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**Café Intermezzo**

Das Europäische Kaffeehaus

Est 1979
Cocoa crust topped with Epic’s classic cheese-Hazelnut Chocolate Cheesecake 9.5 dark chocolate syrup.

It is decorated with cookies and drizzled with white chocolate and

Our #1 selling cheesecake. Cookies crust topped with Epic’s Cookies & Cream Cheesecake 9.5 peanut butter sauce and chocolate syrup.

and decorated with the same, then drizzled with housemade butter cheesecake filling including chunks of Peanut Butter Cups

Graham cracker crust topped with a rich chocolate peanut butter cheesecake filling including chunks of Peanut Butter Cups and decorated with the same, then drizzled with housemade peanut butter sauce and chocolate syrup.

Cookies & Cream Cheesecake 9.5 Our #1 selling cheesecake. Cookies crust topped with Epic’s creamy cheese cake, packed with chocolate cookies throughout. It is decorated with cookies and drizzled with white chocolate and dark chocolate syrup.

Hazelnut Chocolate Cheesecake 9.5 Cocoa crust topped with alternate layers of Epic’s classic cheesecake and hazelnut chocolate cheesecake layers. It is decorated with chocolate hazelnut spread.

Tiramisu Cheesecake 9.5 Cocoa crust filled with a coffee cheese cake layerd with espresso-drenched lady fingers; dusted with a premium cocoa powder.

Traditional Cheesecake 9.5 Graham cracker crust topped with our Epic creamy cheese cake.

White Chocolate Amaretto Cheesecake 9.5 Almond Graham cracker crust topped with our Epic creamy almond-infused cheesecake. Decorated with whipped cream and hand-shaved premium white chocolate curls.

White Chocolate Raspberry Cheesecake 9.5 Graham cracker crust topped with our Epic creamy cheese cake. Filled with fresh raspberries; enrobed with premium white chocolate ganache and white chocolate chips.

Frutti di Bosco 12 Shortcrust pastry base filled with Chantilly cream, topped with a layer of sponge cake and lavishly garnished with an assortment of lingonberries, raspberries, red currants and strawberries.

Tiramisù 9.5 Layers of espresso and rum-drenched sponge cake, dusted with cocoa powder.

Carrot Torte 9.5 Two layers of moist carrot cake packed with an array of spices, including cinnamon, allspice and nutmeg. Filled and encedase with our housemade cream cheese frosting; garnished with toasted walnuts and pecans.

Blackout Mountain Torte 9.5 Chocolate cake layered with mousse and topped with pillows of chocolate cake and powdered sugar.

Black Magic Layer Torte 9.5 Three super moist cake layers filled with chocolate mousse and chocolate butter cream, generously topped with melted semi-sweet chocolate.

Mississippi Mud Torte 9.5 Cookie crumb crust filled with an incredibly thick and gooey chocolate, topped with chocolate cake crumbs and poured chocolate.

Heavenly Lemon Torte 9.5 Two layers of moist refreshing lemon cake filled with lemon butter cream and lemon curd. Covered with our yellow lemon cream cheese frosting and decorated with lemon buttercream and plain buttercream rosettes, topped with lemon icing dots.

Light & Dark Torte 9.5 Two layers of rich chocolate cake filled and enrobed with our delicious housemade cream cheese and a light chocolate syrup frosting; decorated with a black and white chocolate flutte.

Red Velvet Torte 9.5 Two layers of our moist red velvet cake, layered and enrobed with our housemade cream cheese frosting, and coated with red velvet cake crumbs, piped with cream cheese stars.

Strawberry Crème Torte 9.5 Two layers of strawberry-crème cake filled with cool and re-freshing strawberry buttercream and strawberry glaze; enrobed with strawberry buttercream, decorated with strawberry rosettes and white chocolate drizzle.

Tres Leches Torte 9.5 Thick sponge cake soaked with traditional three milks and finished with a light vanilla frosting.

German Chocolate Torte 9.5 Traditional layers of German chocolate cake and creamy coconut pecan filling, frosted with chocolate butter cream and topped off with more coconut pecan filling.

Chocolate Ganache 9.5 Rich chocolate buttermilk cake soaked with Godiva chocolate liqueur and layered with chocolate ganache, chocolate frosting and chocolate shavings.

Coconut Pineapple Torte 9.5 Layers of our moist yellow cake and handmade pineapple filling, frosted with our made from scratch cream cheese frosting and covered with sweet angel flake shredded coconut.

Chocolate Peanut Butter Torte 9.5 Three decadent layers of chocolate cake and delectable peanut buttermousse, finished with peanut butter cream cheese frost- ing, chocolate glaze, and a sprinkling of toasted peanuts.

Bourbon Caramel Crunch 9.5 Vanilla chiffon soaked with secret house mixture of bourbon, cream and butter, layered with vanilla bean cream cheese frost- ing and finished with brown sugar buttercream, candied pecans and caramel sauce.

Chocolate Truffle Torte 9.5 Two chocolate cake layers with raspberry preserves and dark chocolate ganache covered in chocolate mousse, finished with melted chocolate and 16 chocolate truffle balls.

Chocolate Three-Layer Torte 9.5 Three decadent layers of our famous moist, dark chocolate cake and rich chocolate mousse made using Callebaut chocolate, fresh cream, Madagascar vanilla and a touch of honey. Frosted with our velvety chocolate buttercream frosting using Dutch processed cocoa powder, fresh butter and pure vanilla.

Hazelnut Chocolate-Banana Crêpe 9 Housemade and hand-span crêpe, bananas, candied pecans, Hazelnut Chocolate and powdered sugar

Hazelnut Chocolate-Strawberry Crêpe 9 Housemade and hand-span crêpe, strawberries, Chocolate Chocolate and powdered sugar

Premium Vanilla Ice Cream 4