# Café Intermezzo

Das Europäische Kaffeehaus

## **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 crême 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

## **CHILLED COFFEES**

**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

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

## **COFFEES 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

**Kahlua Coffee...** Cafe Intermezzo House Coffee with Kahlua coffee liqueur (with or without Schlag) \$10.00

**Cafe Royale...**Intermezzo House coffee with brandy and Schlag \$10.00

**North Face...** Hot Chocolate Deluxe with Peppermint Schnapps in a large cup. \$11.00

**Cappuccino La Scala...** Cappuccino Italiano with chocolate and almond liquer \$10.50

**Cioccolate Calda Firenze...** Hot Chocolate Deluxe with Tuaca Vanilla/Herb Liqueur. \$11.50

## **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 crême 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 crèma di caffé with steamed cream and caramel, topped with Schlag. Classico (sm) \$5.60 Generoso (Lrg) \$8.70

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

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

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

Cappuccino Gianduja... (pronounced "Johndo-ya") Espresso with frothed cream, cocoa, and hazelnut spread. Classico (sm) \$6.20 Generoso (Lrg) \$8.95

**Cappuccino L'Amore...** Cappuccino with flavors of brandy and rum plus fresh Schlag and cocoa powder. Classico (sm) \$5.70 Generoso (Lrg) \$8.75

## **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

Mexican Hot Chocolate... Semi-sweet dark chocolate, Mexican vanilla, and cinnamon \$6.95

# Café Intermezzo

Das Europäische Kaffeehaus™ €:1020

## **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

#### **BEERS**

Blue Moon, White Ale, Belgium, 12 oz. \$5.50

**Bearded Iris Homestyle,** India Pale Ale, Nashville, TN 16 oz. \$9.00

Duvel, Golden Ale, Belgium, 11.2 oz. \$9.30

Heineken, Pale Lager, Netherlands, 12 oz. \$6.00

Peroni, Nastro Azzuro, Italy, 11.2 oz \$6.00

New Heights Coffee & Cream, Cream Ale, Nashville TN, 16 oz. \$8.00

**Omnegang Three Philosophers,** Quad Ale, New York, 12 oz. \$11.00

Pilsner Urquell, Czech Republic, 11.2 oz. \$5.00

#### SPARKLING WINE

Freixenet Cordon Negro Brut...

Spain, 750 ml. (bottle only) \$56.00

Freixenet Cordon Negro Brut...

Spain, 187 ml. Split (bottle only) \$16.00

Veuve Clicquot Brut...

France, 750ml. (bottle only) \$109.00

Lunetta, Prosecco Brut, Italy, 187ml. \$12.00

## ROSE

**Rose, Montrose** Rose Languedoc-Roussillon, France *Notes: Light pinki color. Red berries and citrus flavors.* Glass \$13 Bottle \$49

#### **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 Cochin Masala Chai Lemon Ginger

#### HERBAL

Lemon Mango Peppermint Egyptian Chamomile Berry Berry

#### **GREEN**

Jasmine

## **HAPPY HOUR**

MONDAY- FRIDAY 4 PM - 7 PM 10 PM - CLOSE

#### **BEER**

Heineken \$4 Blue Moon \$4 Peroni \$4

**WINE** 

Featured Red \$6
Featured White \$6

## **COCKTAILS**

Maple & Brown Sugar Old Fashioned \$5

Bourbon, Maple, Brown Sugar, Angostura, Plum

The Hemingway \$6

Rum, Luxardo, Lime, Grapefruit

## Aviation \$8

Gin, Creme De Violette, Luxardo, Lime

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#### **COCKTAILS**

## The Hemingway...

White Rum, Luxardo, Lime, Grapefruit \$10.00

#### Aviation...

Gin, Creme De Violette, Luxardo, Lime \$12.00

#### Lumiere...

Gin, St. Germain, Green Chartreuse, Lime \$14.00

#### French 75...

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

#### Delusions of Grandeur...

Vodka, Orange Liquer, Pama, Lemon, Sparkling Wine \$14.00

## Maple & Brown Sugar Old Fashioned...

Bourbon, Maple, Brown Sugar, Angostura, Plum \$13.00

#### Vieux Carre...

Rye, Cognac, Vermouth Rouge, Benedictine, Peychaud's \$14.00

#### WHITE WINES

## Pinot Grigio,

Guinigi, 2019, delle Venezie, Italy

Notes: Bright citrus and apple with crisp peach. Juicy acidity with a clean finish.

Glass \$9 Bottle \$34

#### Grüner Veltliner,

Grooner, 2018, Niederosterreich, Austria

Notes: Crisp tart green apple and citrus. Meduim body with bright acidity.

Glass \$9 Bottle \$34

#### Chenin Blanc,

Nicolas Idiart, 2018, LoireValley, France Notes: Bright floral bouquet of chamomile and pear. Meduim-bodied with moderate acidity. Glass \$9 Bottle \$34

## Chardonnay,

Maison Louis Latour, 2018, Loire Valley, France Notes: Bright green apple notes on the nose with a palate of almonds and honey, Aged 10 months in steel vats. Glass \$11 Bottle \$41

## Black Stallion, Chardonney Napa Valley,

California

Notes: Aromas of yellow pear, creme brulee and hints of apricot, apple and oak. The flavors are tantalizing notes of citrus, dried apricot, and pineapple.

Glass \$12.50 Bottle \$44

#### **RED WINES**



## Pinot Noir,

Straight Shooter, Willamette Valley, Oregon

Notes: Dark cherry and pomegranate with subtle earthy notes.

Vibrant acidity and soft tannins.

Glass \$11 Bottle \$40

#### Merlot,

Lapostolle Grand Selection, 2017, Valle Del Rapel, Chile

Notes: Spicy red berries and plum. Round tannins and nice acidity with a fruity yet mineral finish.

Glass \$14 Bottle \$51

## Cabernet Sauvignon,

Diablo, 2019, Valle del Maule, Chile Notes: Intense black fruit with notes of mocha and tobacco. Round soft tannins with rich dark finish. Glass \$12 Bottle \$44

## R. Stuart & Co. Winery, Big Fire Pinot Noir,

Oregon Notes: Aromas of red cherry, strawberry candy, orange pekoe,

balsam fir/forest floor, dried flowers, and cinnamon. Flavors of plum, cherry, cranberry, violet, and graphite.
Glass \$12.50 Bottle \$44

## Conundrum Red, California

Notes: Cal-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 \$14.50 Bottle \$50

# Robert Hall, Cabernet Sauvignon Paso Robles, California

Notes: The core of black currant and hints of cedar and spice along with cocoa aromas echoed by rich persistent flavors of plush ripe fruit, dark chocolate and anise are all supported by balanced rich velvety tannins.

Glass \$12.50 Bottle \$44