



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 crème di caffè 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

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

**Ciocoloccino 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 \$7.00

**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

**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  
Cochin Masala Chai  
Lemon Ginger

HERBAL

Lemon Mango  
Peppermint  
Egyptian Chamomile  
Berry Berry

GREEN

Sencha Kyoto Cherry Rose  
Jasmine

# Café Intermezzo

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

## 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

## HARD CIDERS

*All are bottled, chilled, carbonated.*

**Woodchuck...** Vermont, 12 oz. \$5.75

## 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

## RED WINES

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

**Malbec,** Domaine Bousquet Winery 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: Nose opens to a medley of red plum, red cherry, tobacco  
& chocolate covered raspberries.* Glass \$13 Bottle \$49

**Red Blend** (Cab., Zin., Sirah) Conundrum Red California  
*Notes: 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 \$48

**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



## WHITE WINES

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

**Chenin Blanc,** Sauvignon Vouvray Loire Valley,  
France  
*Notes: Pleasant notes of floral and ripe fruits veering  
towards honey. Medium-bodied and food-friendly acidity.*  
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

**Sauvignon Blanc,** The Crossings Marlborough,  
New Zealand *Notes: Immediate citrus notes under-  
pinned with grapefruit. Full and balanced with a mineral  
finish.* Glass \$10 Bottle \$38

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

**Rosé, Le Ros,** Languedoc-Roussillon, France  
*Notes: Soft and gently fruity, this has redcurrant as well as  
red-plum flavors lightly cut with acidity. The aftertaste is  
soft, almost off-dry. It is immediately attractive and  
drinkable.* Glass \$9 Bottle \$34

**FEATURED WHITE WINE**  
Glass \$9 Bottle \$34

## 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

# Café Intermezzo

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

## SMALL PLATES

### HUMMUS\*\*

Mushroom & Olive Tapenade | Burnt Chili Oil  
Naan 9.5

Ⓜ Ⓥ Substitute Naan with Cucumbers and Tomatoes

### NAAN & LOX\* \*\*

Herb Cream Cheese | Tomato | Onion | Capers | Arugula 13.5

### SPICY SEAFOOD DIP

Shrimp | Scallops | Crab | Garlic | Baguette 13

### BAKED BRIE

Pepper | Honey | Almonds | Baguette 13

### ITALIAN BRUSCHETTA

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

Ⓥ without Parmesan Cheese

### SPINACH & ARTICHOKE DIP

Spinach | Feta | Artichoke | Baguette 12



## MAIN

### SMOKED SALMON PASTA\*

Dill | Capers | Onion | Cream | White Wine  
Bontie Pasta 21

### SPICY TORTELLINI

Cream | Spices | Garlic | Cheese-Stuffed 17

Add Grilled Chicken 7 | Add Chicken Sausage 4.5  
Add Petite Salmon\* 7 | Add Full Salmon\* 13

### SEAFOOD CRÊPE

Crab | Shrimp | Scallops | Garlic & Green Onion  
Cream | Cayenne Pepper 15.5

### CHICKEN FLORENTINE CRÊPE

Feta | Creamy Spinach | Artichoke | Tomato 15.5

## PASTRIES, DESSERTS

Our Selections vary daily, according to  
the whims of our Pastry Chefs.

We invite you to visit our Pastry Display Case or scan our QR code for most popular selections.  
If we are out of your favorite choice we apologize.

Frutti di Bosco 12

Pastry with Schlag 9.8

Premium Vanilla Ice Cream 5

Nutella-Banana Crêpe 10

Nutella-Strawberry Crêpe 10

Mango Toasted Coconut Crêpe with Schlag 11.5

Mixed Berry Crêpe with Schlag 11.5

\* 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.

# Café Intermezzo

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

## BREAKFAST

(Served all day)



### AMERICAN BREAKFAST\*

Two Eggs | Choice of Chicken Sausage or Bacon  
Rosemary Potatoes | Rye Bread or White Toast 12.5  
Substitute Toast with a Croissant 2.5

### AMERICAN OMELETTE

Tomato | Onion | Cheddar Cheese | Bacon  
Rosemary Potatoes (GF) Rye Bread or White Toast 13.5

### (GF) EGG WHITE OMELETTE

Asparagus | Goat Cheese | Red Pepper Conlis  
Mushroom | Green Onion | Side of Strawberries 13.5

### ✕ CROQUE-MONSIEUR

Swiss | Ham | Béchamel | Dijon  
Rosemary Potatoes 13.5

### ✕ CROISSANT WITH SCRAMBLED EGGS (Open Faced)

Bacon | Egg | Cheddar | Potatoes 13

### EGGS BENEDICT\*

English Muffin | Poached Eggs | Ham | Hollandaise  
Rosemary Potatoes 13.5

### SMOKED SALMON BENEDICT\*

English Muffin | Poached Eggs | Hollandaise  
Rosemary Potatoes 14.5

### AVOCADO TOAST\*

Baguette | Avocado | Roasted Tomatoes | Onions  
Burnt Chile Oil | Scrambled Eggs | Herb Cream Cheese 12  
(V) without Herb Cream Cheese



### BELGIAN WAFFLES 12

Add Strawberries 3.0  
Add Mixed Berry Compote 3.5  
Add Banana & Pecans 3.0  
Add Mango Toasted Coconut 3.5



### CLASSIC FRENCH TOAST 12.5

Add Strawberries 3.0  
Add Mixed Berry Compote 3.5  
Add Banana & Pecans 3.0  
Add Mango Toasted Coconut 3.5

### A LA CARTE

|                               |                    |
|-------------------------------|--------------------|
| 2 eggs*, any style 4          | Croissant 4        |
| Strawberries 3.5              | White Toast 1.5    |
| Bacon (3pcs) 4                | Rye Bread 1.5      |
| Chicken Sausage 4.5           | Balsamico Tomato 3 |
| Smashed Avocado 4             | Asparagus 5        |
| Rosemary Skillet Potatoes 4.5 | Spinach 4          |
| Belgian Waffle (1 pc) 6.5     | Baguette 4         |
| French Toast (2Δ 3) 4.25      |                    |

\* 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

(GF) Gluten-Free

(V) Vegan

✕ Requires Flatware

## SALADS

### (GF) SPINACH SALAD

Strawberry | Almonds | Feta | Red Onions  
Lemon Ginger Poppy Seed Vinaigrette 13  
Add Grilled Chicken 7 | Add Chicken Sausage 4.5  
Add Petite Salmon\* 7 | Add Full Salmon\* 13

### (GF) MANGO ARUGULA SALAD

Dried Cranberries | Almonds | Toasted Coconut  
Lemon Ginger Poppy Seed Vinaigrette 13  
Add Grilled Chicken 7 | Add Chicken Sausage 4.5  
Add Petite Salmon\* 7 | Add Full Salmon\* 13

### CAESAR SALAD

Romaine | Parmesan | Sourdough Croutons 11  
Add Grilled Chicken 7 | Add Chicken Sausage 4.5  
Add Petite Salmon\* 7 | Add Full Salmon\* 13

### (GF) TUSCAN BEET ROOT SALAD

Tuscan Greens | Goat Cheese | Oranges | Pecans  
Spiced Orange Vinaigrette 13  
Add Grilled Chicken 7 | Add Chicken Sausage 4.5  
Add Petite Salmon\* 7 | Add Full Salmon\* 13  
(V) without Goat Cheese

## SANDWICHES

All sandwiches are served with your choice of Chips,  
Balsamic Tomato or Side Salad

### HAM & SWISS CIABATTA

Tomato | Dijon Horseradish Aioli 13

### FRENCH DIP CIABATTA

Beef | Aus Jus | Provolone | Tomato | Carmelized Onion  
Dijon Horseradish Aioli 15.5

### BURGER AMERICANA\*

Cheddar, or Provolone or Swiss | Lettuce | Tomato | Onion 13  
Add Bacon 4

### CHICKEN SALAD CROISSANT

Apple | Cranberry | Celery | Almonds | Tomato  
Organic Tuscan Lettuce 13

### GRILLED CHICKEN BRIOCHE

Mushroom | Onion | Provolone Cheese  
Lemon Dill Herb Spread 14.5

### MEDITERRANEAN VEGGIE WRAP

Sliced Naan Bread | Hummus | Mushroom Tapenade | Tomato  
Spinach Leaves | Goat Cheese | Artichoke 12.5  
Add Grilled Chicken 7 | Add Petite Salmon\* 7

7.29.21

PASTRIES & DESSERTS

Additional pastries are available by visiting the pastry display, including vegan and gluten-free options. All Pastries are topped with our housemade Schlag (whipped cream).

Chocolate Peanut Butter Cup Cheesecake 9.8

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 9.8

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

Hazelnut Chocolate Cheesecake 9.8

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

Tiramisù Cheesecake 9.8

Cocoa crust filled with a coffee cheesecake layerd with esprso-drenched lady fingers; dusted with a premium cocoa powder.

Traditional Cheesecake 9.8

Graham cracker crust topped with our Epic creamy cheesecake.

White Chocolate Amaretto Cheesecake 9.8

Almond Graham crust topped with our creamy Epic almond-infused cheesecake. Decorated with whipped cream and hand-shaved premium white chocolate curls.

White Chocolate Raspberry Cheesecake 9.8

Graham crust topped with our Epic cheesecake 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 9.8

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

Carrot Torte 9.8

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

Heavenly Lemon Torte 9.8

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 9.8

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 flute.

Red Velvet Torte 9.8

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 9.8

Two layers of strawberry-crème cake filled with cool and refreshing strawberry buttercream and strawberry glaze; enrobed with strawberry buttercream, decorated with strawberry rosettes and white chocolate drizzle.

Tres Leches Torte 9.8

Thick sponge cake soaked with traditional three milks and finished with a light vanilla frosting.

German Chocolate Torte 9.8

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 9.8

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

Triple Chocolate Torte 9.8

Smooth and silky triple chocolate torte baked with chocolate cake and iced with our very own chocolate butter cream frosting and chocolate ganache.

Cannoli Cheesecake 9.8

Graham cracker crust topped with our Epic Ricotta Cheesecake filling infused with Orange flavor and layered with mini chocolate chips throughout. Decorated with whip cream, chocolate coated Cannoli Cookie filled with Orange Chocolate butter cream and sprinkled with pistachio, chocolate chips and cannoli cookie crumbs.

Hazelnut Chocolate-Banana Crêpe 10

Housemade and hand-spun crêpe, bananas, candied pecans, Hazelnut Chocolate and powdered sugar

Hazelnut Chocolate-Strawberry Crêpe 10

Housemade and hand-spun crêpe, strawberries, Hazelnut Chocolate and powdered sugar

Premium Vanilla Ice Cream 5