



MICHIGAN'S FRESH AIR-BED ROASTED SIGNATURE COFFEE SINCE 1993

BREAKFAST | BISTRO

We offer 48 different coffees at the Breakfast Bistro—each fresh and Air-Bed Roasted sixteen miles from here—at our Maple City Roastery. Enjoy any one of them in your own French Press Bistro Pot, or make sure to take a pound with you—so you can enjoy Leelanau Coffee in Your Own Home!

OMELETTES

Omelettes are served with Shredded Hash Brown or Yukon Gold Cubed Potatoes, and your choice of Farmhouse White, Sourdough, Marble Rye Toast or an English Muffin

VERY VEGGIE

Three-Egg Omelette filled with Grilled Asparagus, Diced Tomatoes, Mushrooms, Red Onion, Spinach with Gruyere and Swiss Cheese. *Try it with a French Press Bistro Pot of Sumatra**

\$13

BRUSCHETTA

Three-Egg Omelette, Diced Tomatoes, Fresh Pearl Mozzarella, Fresh Basil and Green Onion with Garlic Infused Olive Oil and Balsamic Glaze Drizzle. *Try it with a 2-Shot Espresso**

\$13

SANTA FE

Prepared with Chorizo Sausage, Tri-Color Bell Peppers, Onions, and Yukon Gold Cubes, and is finished with Chorizo Queso Sauce and Charro Beans. Your Choice of Salsa Verde or Cherry Chipotle Salsa. *Try it with a French Press Pot of Organic Mexican or Café Au Lait**

\$14

CARNIVORE!

Like Meat? Ham, Farmhouse Bacon, Country Sausage—and lots of it! *Try it with a French Press Bistro Pot of Jamaica Blue Mountain, or a Vanilla Double Latte**

\$14

SICILIAN SUPREMO

Three-Egg Omelette with Italian Sopresseta Sausage, Ham, Pepperoni, Tri-Color Bell Peppers, Onion, Mushrooms, Fresh Pearl Mozzarella and topped with marinara. *Try it with a Double Cappuccino**

\$15

Enjoy Leelanau Coffee delivered right to Your Door Each Month. Ask About our Mud of the Month Club!

WAFFLE SHOPPE

A Breakfast Bistro Specialty, each is served with your choice of Bacon, Ham or Country Sausage Patties or Links

TRADITIONAL BUTTERMILK

One Buttermilk Waffle served with Warm Michigan Maple Syrup and your choice of meat.

\$11

TIRAMISU

Sumatra and Espresso Blend Coffee Reduction-Infused Waffle with Mascarpone Cream, topped with Cocoa Powder and Mocha Chocolate Drizzle

\$13

APPLE COBBLER

Apple Cider-Infused Waffle with Cinnamon Vanilla Apple Chutney, Whipped Cream, Oatmeal Crumble & Caramel Sauce

\$13

BANANAS FOSTER

Caramelized Bananas in Brown Sugar, Butter & Rum Sauce on top of a Vanilla Waffle and topped with Whipped Cream

\$13

OREO CREAM

A Vanilla Waffle layered with Cream Filling, Oreo® Cookies Crumbs and Dark Chocolate Syrup

\$12

STRAWBERRY CHEESECAKE

Topped with Cheesecake Filling, a Vanilla Waffle is finished with Fresh Strawberries and Strawberry Syrup

\$13

Waffles are best paired with a Cappuccino, or French Pressed Guatemala or Costa Rica Coffee*

PANINI PRESSED HANDHELDS

COUNTRY ROAST BEEF FRENCH DIP

Slow, In-House Roasted Tender Roast Beef & Swiss Cheese with French Onion Au Jus and House-Made Potato Chips. *Try it with a Double Cappuccino**

\$15

TRADITIONAL CUBANO EMPAREDADO

Thick Cut Caramelized Ham, Slow Roasted Pulled Pork, Swiss and Gruyere Cheese, Sweet Pickles, Balsamic Candied Onions and Dijon Mustard on Sourdough. Served with Housemade Chips.

\$15

GRILLED CHICKEN CUBANO

Grilled Chicken Slices, Swiss and Cheddar Cheese, Sweet Pickles, Balsamic Candied Onions and Honey Mustard on Sourdough. Served with Housemade Chips.

\$15



PERSONAL CHECKS, CASH ACCEPTED

*Suggested Drink Pairings are charged separately. Please see our Full Drink Menu for Prices.

ARTISAN SANDWICHES

TOASTED BREAKFAST SANDWICH

Scrambled Egg and Sharp Cheddar Cheese. Your Choice of Shaved Ham, Turkey, Bacon or Sausage Patty on a Toasted Croissant. Served with Yukon Gold Cubes. *Try it with a Double Machiatto**

\$12

MANITOU MONTE CRISTO

Shaved Turkey, Ham and Swiss Cheese on Cinnamon Brioche Bread. Served with Cherry or Strawberry Compote for dipping and Yukon Gold Potatoes. *Try it with A Single Espresso**

\$14

PULLED PORK (OR CHICKEN) BAR-B-QUE

Slow-Roasted Pulled Pork or Grilled Chicken, with Candied Onions, White Cheddar and Traverse City Whiskey Honey Cherry BBQ Sauce and Housemade Potato Chips.

\$14

CORNER BEEF OR TURKEY RUEBEN

Made the Old Fashioned Way! Shaved In-House Roasted Corned Beef Brisket, Sauerkraut & Thousand Island Dressing on Grilled Marble Rye Bread. Served with House Made Chips.

\$14



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M O D E R N S

Eggs are served Any Style, and served with your choice of Farmhouse White, Whole Wheat, Marble Rye or Sourdough Toast, or an English Muffin with Housemade Jams

CILANTRO & LIME RIBEYE STEAK & EGGS

Three-Egg Omelette filled with Grilled Asparagus, Diced Tomatoes, Mushrooms, Red Onion, Spinach with Gruyere and Swiss Cheese. **Try it with a French Press Bistro Pot of Sumatra***
\$ 13

LEELANAU HUEVOS RANCHEROS

Two eggs on Crispy Blue Corn Tortillas served with Hatch Green Chili or Sweet and Smoky Chipotle Cherry Salsa and Charro Beans. **Try it with a Café Cubano***
\$ 13

TWISTED CHORIZO BISCUITS & GRAVY

Two Warm Buttermilk Biscuits covered in House-Made Chorizo Queso Sauce & Topped with Two Eggs, Charro Beans and Yukon Gold Potatoes. **Try it with a French Press Pot of Organic Mexican or a Double Caramel Latte***
\$ 13

MEAT LOVER’S STUFFED HASH

Like Meat? Ham, Farmhouse Bacon, Country Sausage– and lots of it! **Try it with a French Press Bistro Pot of Jamaica Blue Mountain, or a Vanilla Double Latte***
\$ 14

CHERRIES STUFFED FRENCH TOAST

Two slices of Cinnamon French Toast stuffed with Sweet Cherry Cream Cheesecake Filling, topped with Cherry Compote & Whipped Cream. **Try it with Chai Latte***
\$ 14

Enjoy Leelanau Coffee delivered right to Your Door Each Month. Ask About our Mud OF THE Club!

T R A D I T I O N A L S

Eggs are served Any Style, and served with your choice of Farmhouse White, Whole Wheat, Marble Rye or Sourdough Toast, or an English Muffin with Housemade Jams

LUMBERJACK PANCAKE BREAKFAST

Three Buttermilk Pancakes with Warm Real Maple Syrup, with Two Eggs. Your choice of Farmhouse Bacon, Ham or Country Sausage. **Try it with a French Press Bistro Pot of Java Estate***
\$ 12

LIGHTHOUSE BREAKFAST

That Grand Old Tradition! Two Eggs, and choice of Farmhouse Bacon, Ham or Country Sausage. Enjoy it with Yukon Gold Cube or Shredded Hashbrown Potatoes. **Try it with a Double Mocha***
\$ 12

MANITOU BISCUITS & GRAVY

Two warm Buttermilk Biscuits covered in House-Made Sausage Gravy. Served with two eggs any style and your choice of Yukon Gold Potatoes or Shredded Hash Browns. **Try it with a French Press Bistro Pot of Sumatra Dark or a Double Americano***
\$ 11

DARREL’S CORNED BEEF HASH

Authentic Shaved Corned Beef Brisket, with two eggs and toast. **Try it with a French Press Bistro Pot of Colombian Supremo, or a Caramel Double Cappuccino***
\$ 13

CINNAMON BRIOCHE FRENCH TOAST

Two slices of Thick Cut Cinnamon Battered Brioche Bread and Warm Maple Syrup. **Try it with a Double Cappuccino or a French Press Bistro Pot of Java Estate***
\$ 12

DAD’S MINI BREAKFAST

One egg any style, one piece of meat, a smidge of Hash Browns or Yukon Gold Potatoes, and choice of toast.
\$ 10

**Suggested Drink Pairings are charged separately. Please see our Full Drink Menu for Prices.*

FRENCH PRESS BISTRO POT COFFEES

4-cup \$8
6-cup \$10

MILD

Lakers Blend
Colombian Supremo
Costa Rica
Guatemala
Kenya
Java Estate
Organic Bistro Blend
Organic Cottage Blend
Organic Mexican
Organic Guatemala
Jamaica Blue Mountain*
*JBM: 4-Cup: \$16, 6-Cup:\$20

FULL

French Roast
Bakery Blend
Sumatra Dark
Foothills Blend
Java Estate
Organic French Roast
Organic Sumatra

DARK & WILD

Ethiopian Harrar
Leelanau Espresso Blend
Sumatra Dark
Organic Leelanau Espresso Blend
Organic Sumatra

FLAVORED

Michigan Apple Pie
Banana Nut Bread
Caramel & Pralines
Chocolate Almond Royale
Chocolate Cherry Festival
Coconut Cream
Dutch Bavarian Chocolate
German Chocolate Cake
French Vanilla
Hazelnut
Leelanau Cherry
Manitou Blueberry
S’mores
Snickercookie
Vanilla Nut Cream

A “Bistro Pot”, or French Press Coffee Brewer is the most flavor-sensitive method of making coffee; The water never boils, and no paper filter removes the essential coffee oils, and that’s where the magic is! The Breakfast Bistro is the only Restaurant you’ll find that doesn’t even have a traditional coffee brewer anywhere around the premises..!



DECAF

Hazelnut Natural Decaf
French Vanilla Natural Decaf
Van. Nut Cream Natural Decaf
Leelanau Cherry Natural Decaf
Snickercookie Natural Decaf
French Roast Natural Decaf
Espresso Blend Swiss Water Decaf
Foothill Blend Swiss Water Decaf
Colombian Swiss Water Decaf
Sumatra Swiss Water Decaf



OTHER STUFF

Coffee of the Day &
One Refill \$3

Stash Hot Tea \$3

Gourmet Girhardelli’s
Hot Cocoa \$4

Northwoods Soda
(Cola, Root Beer, Diet Cola,
Lemon Lime) \$3

Iced Tea \$2.50

Fruit Juices
(Apple, Orange) \$3

HOUSE-MADE FRESH
BAKED GOODS
Check out the Display
for our own
Biscotti, Scones, Cinnamon
Rolls, Cookies and More!