

PARIS ON THE PLATTE

Café & Bar



PARIS ON THE PLATTE BRUNCH

**Brunch is served between 9am-1pm Weekdays
9am-2pm weekends**

FRENCH TOAST CHOCOLATE POPE-\$5.95

French baguette stuffed with chocolate cream cheese, dusted with powdered sugar. Served with maple syrup and butter

HELLO MORNING \$5.95

French baguette stuffed with bananas and honey walnut cream cheese, dusted with powdered sugar served with maple syrup and butter

NATURE BOY-\$5.95

French baguette topped with granola and berries, served with maple syrup and butter

SWEET BRANDY CREPES-\$5.95

(Add any filling for an additional \$.30 each)

strawberries, blueberries, bananas, Swiss cheese, provolone cheese, cheddar cheese, Canadian bacon, bacon, turkey, mushrooms, red onions, cream cheese, (plain, jalapeno, honey walnut, or chocolate) eggs, potatoes, or salsa Fresca

MADE TO ORDER OMELETS \$5.95

A delicious omelet made with three farm fresh eggs, served with a side of home style potatoes!

Choose any extras for \$.30

artichoke hearts, avocado, mushrooms, onions, jalapenos, black olives, potatoes, tomatoes, bacon, Canadian bacon, turkey, chicken breast, prosciutto, lox, cheddar cheese, provolone cheese, Swiss cheese, feta cheese, smoked gouda, or shredded mozzarella

BENEDICTS

Served with a side of home style potatoes

Penny Benny-\$6.95

Poached eggs, Canadian bacon and ripe tomato served on a toasted English muffin, topped with hollandaise sauce

Venice Benny-\$7.95

Poached eggs, prosciutto, ripe tomato, basil and fresh mozzarella served on a toasted English muffin, topped with hollandaise sauce

Cali Benny-\$6.95

Poached eggs, tomatoes, and avocado served on a toasted English muffin, topped with hollandaise sauce

Classic Benny-\$6.95

Poached eggs and Canadian bacon served on an English muffin, topped with hollandaise sauce

PARIS ON THE PLATTE CAFE AND BAR

PARIS ON THE PLATTE BRUNCH

BREAKFAST SANDWICHES

All breakfast sandwiches are served on your choice of a fresh croissant, English muffin, bagel (plain, cinnamon-raisin, whole wheat, everything, poppy seed, sesame seed, or onion)

MORNING GLORY-\$5.95

Scrambled eggs, bacon or sausage ,and your choice of cheese

THE HEATHER-\$4.95

Fresh mozzarella, basil, and tomato
add salami or prosciutto for \$1.65

CEMENT SHOES-\$7.95

Lox with capers, red onions, and cream cheese

BAGEL- \$2.75

With your choice of cream cheese: plain, jalapeno,
honey walnut, or chocolate

FAVORITES

PARIS' BREAKFAST BURRITO -\$3.95

Eggs, cheddar, potatoes, and homemade salsa fresca with
corn and black beans
add bacon or sausage for \$1.00

THE MAN IN THE MOON- \$4.95

Wheat bread with an egg cooked in the center, toasted with
cayenne pepper lemon butter.
Add cheese for \$1.00

BREAKFAST PARFAIT \$5.95

Fresh fruit , yogurt and granola, lovingly layered in tall glass.

BRUNCH SPIRITS AND LIBATIONS

Pomosa, \$9

Three Olives Pomegranate Vodka, orange juice, and cava

Single Mimosa \$6 Bottomless Mimosas \$9

Orange juice and cava

Bloody Mary-\$7

The classic cocktail for the morning after

PARIS ON THE PLATTE CAFE AND BAR

House Coffee
Regular \$1.35
Decaf \$1.45
Pitcher \$4.25
Syrup or Soy \$.50, 1.00

HOT DRINKS

Espresso-

single \$1.75| double \$2.25| small pitcher \$7.35
Rich darkly roasted Aribica beans.

Café Americano-

12oz \$2.50| small pitcher \$6.25|
large pitcher \$11.25
espresso and our house coffee

Teas-

\$1.50| small pitcher \$4.95
Herbal teas: chamomile lemon, ginseng peppermint,
cardamom cinnamon, yerba mate,
Black teas: blackberry sage, blueberry hibiscus, earl grey,
cinnamon plum,
British breakfast, ginger peach
Green teas: mint, people's green tea, orange spice,
wild berry plum
White teas: honey melon

Cappuccino-

single \$2.75| double \$3.25| small pitcher \$7.25
espresso and foamed milk dusted with your choice of cocoa or
cinnamon

Café Mocha-

single \$3.50| double \$4.25| small pitcher \$9.25
large pitcher \$14.25
espresso, steamed milk, and chocolate syrup, dusted with
cocoa

Café Latte-

16oz \$3.75| small pitcher \$8.25| large pitcher \$13.25
espresso and steamed milk dusted with cocoa

Café Marquis-

single \$2.95| double \$3.50| small pitcher \$8.25
large pitcher \$13.25
New Orleans style cappuccino made with chicory, French
roast coffee and foamed milk dusted with both cocoa and
cinnamon

Café Macchiato-

single \$2.50| double \$3.25|
espresso marked with foamed milk

Café Jacque-

16oz \$4.50
A double shot of espresso, chocolate, and steamed milk,
layered and dusted with cocoa

PARIS ON THE PLATTE CAFE AND BAR

HOT DRINKS

Café Fantasia– \$4.75

A double shot of espresso, chocolate, a slice of orange, and steamed milk all layered and topped with whipped cream

Crowbar- \$4.50 with chocolate \$4.95

Pry open those eyes! A quad shot of espresso and steamed half and half & half dusted with cocoa

Café Viennese–

8oz \$3.50| small pitcher \$8.25

large pitcher \$13.25

espresso and steamed milk topped with whipped cream

Café Mexicano–

8oz \$4.25| small pitcher \$9.25

large pitcher \$14.25

espresso, chocolate, cinnamon and steamed milk dusted with even more cinnamon

Café Au Lait–

12oz \$2.50| small pitcher \$7.25

large pitcher \$12.25

house coffee and steamed milked

Green Tea Latte-

Green tea macha, steamed milk with a shot of vanilla \$3.95

Hot Spiced Cider–

8oz \$2.50| small pitcher \$7.25

large pitcher \$12.25

spiced apple juice, orange pieces, and a touch of caramel

Café Con Panna-

\$3.50

double espresso poured over whipped cream

Almond Steamer–

8oz \$2.50| small pitcher \$7.25

large pitcher \$12.25

steamed milk and almond syrup dusted with cinnamon

Cambric–

personal \$3.50| small pitcher \$7.25| large pitcher \$12.25

earl grey tea and steamed milk

Chai Tea-

personal \$3.50| small pitcher \$8.25| large pitcher \$13.25

our own blend of black tea and spices with steamed milk

Hot Chocolate-

\$2.95| small pitcher \$7.25| large pitcher \$12.25

chocolate and steamed milk topped with whipped cream

PARIS ON THE PLATTE CAFE AND BAR

COLD DRINKS

Italian Sodas- \$1.95 | With Cream \$2.45

cherry, raspberry, pineapple, orange, lime, strawberry, grape,
peach, banana, watermelon, almond, pina colada, crème de
menthe, Irish cream, hazelnut, caramel, vanilla,
sugar free vanilla

House Sodas—\$1.25

Coke, Diet Coke, Mr. Pibb or Sprite

IZZE Sodas-\$2.25

apple, grapefruit, blackberry, or clementine

Assorted Honest Tea Drinks—\$2.25

Egyptian Sunrise — \$2.75

apple juice and hibiscus tea poured over an orange slice

Egg Cream—\$2.95

soda water, cream, and your choice of chocolate or vanilla syrup

Iced Tea—\$1.50 / Small Pitcher \$4.95

blueberry hibiscus, ginger peach, earl grey, or British breakfast

Iced House Coffee—\$1.45

Iced Latte—single \$2.95 / double \$3.95

Add \$1 per shot

Iced Mocha— single \$3.50 / double \$4.25

Iced Crowbar—\$4.50 / w/ Chocolate \$4.95

A quad espresso and cold half & half topped with whipped cream

PARIS ON THE PLATTE CAFE AND BAR

COLD DRINKS

Shakes—\$4.75 / Malts \$4.95

chocolate, vanilla, strawberry, cappuccino, mocha, mocha mint, earl grey, chai, ginger peach, green tea, banana, peanut butter, Oreo cookie, lemonade or any of our imported Italian syrup flavors topped with whip cream.

Broadway Wake Up—\$4.95

vanilla ice cream, bananas, chocolate, Iced espresso and malted milk, topped with whipped Cream

Midnight Express — \$4.95

vanilla ice cream, chocolate, iced espresso, and espresso grounds topped with whipped cream

Fruit Smoothies— \$4.75

A blend of frozen yogurt, bananas, strawberries and apple juice

Paris Iced Café — 4.75

Iced espresso poured over three scoops if vanilla ice cream topped with whipped cream

Café Royal — \$4.50

Iced house coffee poured over three scoops of vanilla ice cream topped with whipped cream

Coke Float — \$4.50 Root beer — \$5.50

three scoops of vanilla ice cream, and your choice of soda

Sundaes — \$4.75

strawberries or chocolate layered in a parfait glass with vanilla ice cream topped with whipped cream

PARIS ON THE PLATTE CAFE AND BAR

Soups and stuff

Soup du Jour

All of our soups are homemade in house !!

Cup- \$3.95

Bowl- \$4.95

Served with French bread and butter

Chips and Homemade Salsa Fresca- \$3.75

Side of salsa -\$1.95

Chips and Homemade Guacamole- \$5.45

Side of guacamole-\$3.95

Bagel and Cream cheese- \$2.75

plain, cinnamon-raisin,
whole wheat, everything, poppy seed, sesame seed, or onion

Side of Fruit- \$3.95

Salads

The Garden-

Green leaf lettuce, tomatoes, carrots, onions, olives, celery
and cucumbers \$6.50
Add turkey or ham \$1.75

The Greek-

Greens, tomatoes, cucumbers, onions, feta, and
Greek olives \$7.75

The Waldo-

Fresh spinach, apples, ripe strawberries, sliced onions,
bleu cheese crumbles, and candied walnuts \$7.95

Taco Salad-

Green leaf lettuce, black beans, guacamole, thinly sliced
red onions, black olives, ripe tomatoes, and cheddar
cheese. Served with cilantro dressing \$7.95
Add chicken \$1.95

The Cobb

Greens, tomatoes, black olives, bacon, cheddar cheese,
bleu cheese, and chicken \$7.95

Mini Garden Salad

A smaller version of our garden salad \$3.95

***Dressings- Ranch, Balsamic Vinaigrette, Honey
Mustard,
Italian, Raspberry Vinaigrette, And Cilantro***

PARIS ON THE PLATTE CAFE AND BAR

PIZZA

Our pizzas come on a flat bread crust with 9 slices per pizza.
\$11.95

Please allow 20 minutes for our pizzas and our boards. They are made from scratch with lots of love

Build your own- (choose a spread , a cheese, and 3 additional toppings)

Spreads	Cheese	Topping	Meats
Traditional	Mozz	Mush	Bacon
Pesto	Cheddar	Onions	Chicken
Garlic	Feta	Olives	Salami
	Bleu	Artichoke	Pepperoni
	Fresh Mozz	Spinach	Lox
	(.95)	Red peppers	Canadian
	Goat (.95)		bacon

Traditional Spicy Pizza -

Onions, tomatoes, and garlic with pepperoni, mushrooms, and black olives on red sauce

Paris Pizza -

Red sauce with bacon, cheddar, and onions.

Roasted Garlic Pizza -

Fresh tomatoes, pepperoni, black olives, garlic spread and mozzarella.

Three Meat Pizza

Canadian bacon, pepperoni, bacon, and mozzarella

Artichoke Hearts and Spinach Pizza-

Mozzarella and fresh tomatoes, no sauce.

Pesto Pizza-

Pesto sauce topped with feta, onions, roasted red peppers, and mozzarella.

Pizza Margherita -

fresh mozzarella, topped with chopped tomatoes and fresh basil

Sandwiches

**All sandwiches are served hot. Your choice of breads:
French baguette, whole wheat, sourdough, croissant or
marbled rye.**

Focaccia available for \$.75 extra.

Choose from

Boulder potato chips, side of fruit, or potato salad for your
side!

The Deli \$7.95 (build your own) limit 1 meat 1 cheese

MEAT	CHEESE	EXTRAS	CONDIMENTS
Turkey	Smoked Gouda	Lettuce	Honey Mustard
Ham	Swiss	Sprouts	Dijon Mustard
Roast beef	Provolone	Tomatoes	Mayo
Corned beef	Cheddar	Onions	Pesto
Salami	Brie (.95)	Cucumber	Olive Spread
	Fresh Mozzarella	Guacamole	
	(.95)	(.75)	

The Eiffel

turkey, Brie cheese, fresh spinach and strawberry
preserves served on French bread -\$8.95

BLTLC

bacon, lettuce, tomatoes, onion, sliced pickle, provolone
and cheddar with pesto mayo. Spicy upon Request- \$8.95

The Reuben

deli sliced corned beef, red onion, Dijon mustard or
homemade Russian dressing, sauerkraut, and Swiss.
\$8.95

The Club

A triple decker with layers of turkey, ham, and bacon.
Served with cheddar, tomatoes, lettuce or sprouts, and
mayo. \$9.95

The Old Country

mozzarella, smoked gouda, artichoke hearts, red peppers,
ripe tomatoes, pesto oil, balsamic vinaigrette, and black
olive spread \$8.95

Pesto Chicken

Grilled chicken and mild cheddar with leaf
lettuce, tomatoes, and pesto mayo \$7.95

Italian Sub

Prosciutto, salami, olive spread, artichoke hearts,
fresh mozzarella, balsamic vinaigrette and spinach \$8.95

PARIS ON THE PLATTE CAFE AND BAR

Sandwiches

Bacon Chicken

Grilled chicken, open eye Swiss, and bacon melted and topped with guacamole, tomatoes, and leaf lettuce. \$7.95

Veggie Melt

Your choice of open eye Swiss, mild cheddar, or provolone, melted over guacamole, sliced tomatoes, sliced cucumbers, and sprouts. \$7.95

Hummus & Sprouts

Our vegetarian favorite! Our home made hummus with sprouts, tomatoes, cucumbers, and tahini dressing. \$6.95

Paris Tuna Melt

Homemade tuna salad, provolone cheese, ripe tomatoes, and sprouts \$7.95

Cheese Melt

cheddar, swiss, and provolone cheese, ripe Tomato (add sprouts or lettuce upon request) -\$6.95
Add black olive spread, jalapeño cream cheese or pesto mayo for \$.95

Half and Half

Half of any of our sandwiches and a cup of soup or mini garden salad-
(excluding the club) \$7.95

French Dip

Roast beef and Swiss cheese, served on a French roll with a side of au jus -\$7.95

Tapas & Boards

*please allow some extra time for boards as they are all fresh and handmade with love!!

**For a light dinner or to share as an appetizer.
All boards are accompanied by a side of bread**

Rioja Board -

Greek olives, fresh mozzarella cheese, manchego cheese, feta cheese, perfect tomatoes, balsamic vinegar and oil and fresh basil. \$11.95

Chianti Board -

Genoa salami, prosciutto, feta, fresh mozzarella, kalamata olives and fresh vegetables, served with a side of balsamic vinegar and oil \$13.95

Alsace Board -

Choose any 4 artisan or domestic cheeses served with fresh fruit. \$12.95

Smoked gouda
Fresh Mozzarella
Manchego
Sage Derby

Brie
Goat
Bleu

Camembert (colorado)
Colorouge (Colorado)
Honey walnut Cream
cheese

Happy Goat

Baked goat cheese topped with a honey walnut spread,
Served with fresh sliced apples and sliced French bread \$9.95

Popeye Dip

Our version of spinach & artichoke dip, served with baked
tortilla wedges and sliced French bread \$7.95

Mediterranean Board

Assorted fresh garden vegetables served with hummus, flat bread
and ranch dressing 10.95

Nacho Board

Tortilla chips, spicy black beans, onions, fresh jalapenos, ripe tomatoes,
black olives, and melted cheddar. Served with a side of salsa \$11.95
add chicken \$1.95

Quesadilla

Melted cheddar cheese, thinly sliced red onion, and fresh jalapenos on
a flour tortilla, served with a side of sour cream and homemade salsa
\$7.95 add chicken \$1.95

Olive Board

An assortment of olives
served with tomatoes, Fresh mozzarella and almonds
French bread
\$10.95

Mushroom sliders

Crimini Mushrooms, roasted with a balsamic reduction
on a French roll with fresh basil and smoked paprika aioli.
\$7.95

PARIS ON THE PLATTE CAFE AND BAR

Cakes

Magnificent 7

Dense, dark cake surrounds rich chocolate cheesecake and velvety white chocolate mousse \$5.95

Chocolate Toffee Mousse

Chocolate mousse flavored with a touch of Kahlua, sitting in a chocolate cookie crust \$7.95

Carrot Cheese Cake

A high cake packed with carrots, walnuts and cream cheese icing. \$5.95

Deep Dish Caramel Apple

Remember Mother's caramel apples? This is much better. \$5.95

Midnight Layer

Two intensely rich chocolate cake layers are blanketed with clouds of chocolate mousse cream and chocolate butter cream icing. \$5.95

Crepes

A home made crepe filled with chocolate or honey walnut cream cheese topped with strawberries and powdered sugar \$3.00

Cheesecake

Rich Cheesecake with a graham cracker crust \$5.50

With strawberries \$5.95

Ice cream sandwiches

From the Inventing Room. Big and delicious!

Ask your server for the flavor of the month . \$4.25

Paris On the Platte Believes In Making the
World A Better Place For You

Our Coffee

We at Paris on the Platte support socially conscious coffee. Did you know that 5 cents of every pound of coffee that we roast is donated to the children of the farmers that grow our coffee in Brazil! So drink up! It goes to a good cause!

Less Plastic.

We use Eco-Friendly to-go cups, this helps to save energy. Over the course of a year, we will help save 8,629,476 kW hours of energy- enough to power the average American household for 810 years.

Our cold cups are made out of corn instead of plastic, because we think that you should be around in 30 years- not the cups that you drink out of.

visit us on the web at www.parisontheplattecafeandbar.com

PARIS ON THE PLATTE CAFE AND BAR

Davis on the Platte does not accept checks. Credit cards are accepted with a minimum purchase of \$5.00 or more.

20% gratuity will be added to parties of 6 or more.

Parking can be found behind the café after 4:30pm weekdays and all day weekends.

Support your local coffee house!!!

