



alovette

BISTRO AT L&O

DRINKS & TREATS MENU

Coffee Drinks

- Drip Coffee - 4
- Americano - 4
- Cappuccino - 4
- Latte - 5
- Cafe Au Lait - 5
- Matcha Latte - 5
- Chai Latte - 5
- Dirty Chai Latte - 6
- London Fog - 5
- Little City Cold Brew - 5
- 1 lb. Stone Stash Beans- 18

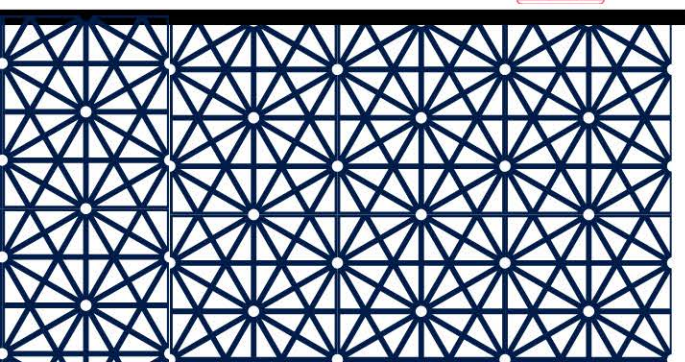
Other Beverages

- Italian Sodas - 4
- Delta Sweet Lemon Mint Tea - 3
- Unsweetened Black Tea- 3
- Various Hot Teas- 2
- Bottled Sparkling Water - 3
- Sodas - 2
- Chocolate Milk or Juice Box - 2
- Me & the Bees Lemonade - 5

Baked Goods

- Croissant with Seasonal Butter- 6
- Specialty Cheesecake- 8
- Specialty Cake- 5 to 7
- Muffins- 5
- Cookies- 3
- Blondies- 4
- Seasonal Shortbread- 4
- Lemon Posset- 5
- Egg Custard- 6
- Vegan Chia Pudding- 7
- Chef Erika's Cheddar Brownie- 6

Syrups
\$0.50 each:
Lavender, Vanilla,
Hazelnut,
Caramel, White
Chocolate,
Chocolate,
Sea Salt Caramel,
Seasonal Flavors



MENU



OPEN FROM 10-3
AND DURING SPECIAL
EVENTS

Brunch Options

MIXED SALAD = ANY VEGETARIAN SALAD

3 Mixed Salad Plate- 16

mix & match your scoops, one protein max

Garden Salad Plate- 9

entree green salad with 1 scoop mixed salad

Pick Two Combo- 12

pick two from a half sandwich, a cup of soup or one mixed salad

Single Salad Scoops- 5 to 8

Soup of the Day- 5 (cup) or 8 (bowl)

Breakfast Sandwich- 12

fried egg, sausage, cheddar, house sauce on toasted English muffin, with green or fruit salad

Daily Breakfast Bakes- 7

sweet and savory daily options

Yogurt Parfait- 7

overnight oats with strawberry yogurt and seasonal toppings

Mediterranean Veg Wrap- 15

roasted zucchini, bell peppers, onions, tomatoes, with feta on GF wrap

Grilled Cheese- 15

havarti, cheddar, and roasted red pepper spread on Easy Tiger Sourdough

Grilled Meatloaf Sandwich- 15

house-made meatloaf with cheddar & house sauce on Easy Tiger Sourdough

Turkey Sandwich- 15

smoked turkey with honey mustard, greens, tomato on a croissant

Croissant Salad Sandwich- 15

chicken or egg salad with greens & tomato on a croissant

Appetizers & Small Plates

Alouette Charcuterie Board for Two- 12 to 15
curated selection from Chef Erika with seasonal cheeses, deli meats & sides

Sun-dried Tomato Hummus with Sliced Veg- 8

Battered Waffle Fries & Housemade French Onion Dip (an L&O favorite!)- 8

Seasonal Flatbreads- 8 to 10
changing daily flavors (new item!)

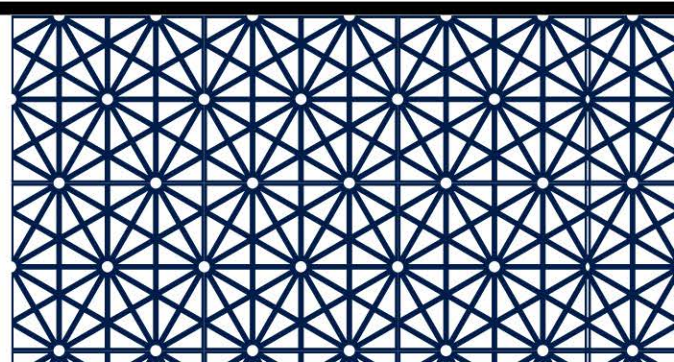
Owlets' Menu

Pick one entree + seasonal veg
OR fruit + silver dollar cookies- 7

- Grilled Cheese
- Yogurt Cup
- Mixed Salad Scoop



Sandwiches served with choice of mixed salad or soup (some salads have a surcharge - ask for info)





DRINK MENU

Cocktails

Heathcliff Bramble (Gin)- 11
Scarlet O'Mojito (Rum)- 10
Atticus Old Fashioned (Whiskey)- 11
Holly Golightly Lemonade (Vodka)- 10
Santiago-rita (Tequila)- 10
Irene Adler Iced Tea (Whiskey)- 10

Wine

Karl Ernes Riesling-13
Santa Julia Pinot Grigio-14/ 56
Mionetto Prosecco-10
Underground why am I Mr Pink Rose-10/ 40
Bodega Vistalba Malbec -9/ 36

**ADD A
SHOT TO
YOUR
DRINK +5**

Beer & Cider

Guinness Draught Stout- 7
Montucky Cold Snack-5
Blue Moon Belgian White- 8
Meridian Hive Hard Honey - 8

Woodchuck Amber Cider-7
Shiner Light Blonde- 6
Shiner Bock- 6

