



Serving hand-pulled espresso & locally made pastries since 2004

## COFFEE

VIENNA BLEND   <i>dark roast</i>	3.75   4
CAFÉ AU LAIT   <i>brewed coffee + steamed milk</i>	4   4.50
COLD BREW	5

## ESPRESSO HOT or ICED

ESPRESSO   <i>double shot</i>	3
CORTADO   <i>equal parts espresso + steamed milk</i>	4.50
CAPPUCINO   <i>espresso + steamed milk + foam</i>	5.50
LATTE   <i>espresso + steamed milk</i>	5.50   6
MOCHA   <i>espresso + steamed milk + Leopold's chocolate syrup</i>	5.50   6
AMERICANO   <i>espresso + hot water</i>	3.75   4

## TEA

MATCHA LATTE   <small>HOT or ICED</small>	5   5.50
CHAI LATTE   <small>HOT or ICED</small>	5   5.50
UNSWEET ICED TEA	4
PEACH ICED TEA	4.50
HIBISCUS ICED TEA	4.50

## SIGNATURE DRINKS

HONEY LAVENDER LATTE   <small>HOT OR ICED</small> <i>espresso + honey + lavender syrup + steamed milk</i>	6   6.50
FRENCH GARDEN ICED TEA <i>black tea + lavender syrup</i>	4.50
WHITE FOREST MOCHA   <small>HOT OR ICED</small> <i>espresso + steamed milk + white chocolate + raspberry syrup</i>	6   6.50
CHOCOLATE CHAUD <i>parisian style hot chocolate + sweeted with Leopold's chocolate syrup + cocoa powder + topped with fresh whipped cream</i>	6   6.50
FROZEN HOT CHOCOLATE	5

ADD-ONS	ALT MILK   <i>oat, almond</i>	1
	EXTRA SHOT   <i>+ shot of espresso</i>	2
	WHIPPED CREAM	.50



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## LOOSE LEAF TEAS

4/4.50

BLACK  
CHARLESTON  
QUEEN'S GUARD  
AFGHANI CHAI TEA  
EARL GREY

GREEN  
ETOILE DE L'INDE  
MARJORELE MINT

HERBAL CAFFEINE FREE  
LE HAMMEAU  
NOCTURNE

WHITE  
WHITE WOLF

## WATER & SODA

ACQUA PANNA 250ml | 750ml

2.75 | 5

PERRIER 110Z

2.5

BOTTLED SODA | coke, sprite, 8oz

2.5

## SIGNATURE DRINKS

HONEY LAVENDER LATTE | HOT OR ICED  
*espresso + honey + lavender syrup + steamed milk*

6 | 6.50

FRENCH GARDEN ICED TEA  
*black tea + lavender syrup*

4.50

WHITE FOREST MOCHA | HOT OR ICED  
*espresso + steamed milk + white chocolate + raspberry syrup*

6 | 6.50

CHOCOLATE CHAUD  
*parisian style hot chocolate + sweetened with Leopold's chocolate syrup  
+ cocoa powder + topped with fresh whipped cream*

6 | 6.50

FROZEN HOT CHOCOLATE

5

## SANDWICHES & QUICHE

THE CAPRESE 15  
*mozzarella, tomato, basil and balsamic on baguette*

QUICHE 7.50  
*assorted flavors daily*

## DESSERT

### MACARON (GF)

1 MACARONS	3.50
3 MACARONS	10
6 MACARONS	20
12 MACARONS	38

## ICE CREAM

VANILLA/CHOCOLATE 4.50 | 5  
*single or double scoop served in a cup*

PARIS MARKET BISCOFF 4.50 | 5  
*single or double scoop served in a cup*

AFFOGATO 6.50 | 7.50  
*espresso over petite scoop of Leopold's vanilla ice cream*

## PASTRIES

CROISSANT 5

PAIN AU CHOCOLAT 6

HAZELNUT CROISSANT 6

GOURMET POP TART 4.5

SCONE 3

CINNAMON BUN 6

BISCOTTI 4

BAGUETTE 5

THANK YOU FOR JOINING US TODAY

Share your experience and tag us on instagram  
@theparismarketcafe



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## WINE LIST

### SAUVIGNON BLANC DESTINEA

12

- SAUVIGNON BLANC FROM THE LOIRE VALLEY
- SINCE 1513, FAMILY OWNED AND OPERATED, SUSTAINABLY FARMED
- DRY CRISP WINE, BALANCED BETWEEN FRESHNESS AND FULLNESS
- FLAVORS OF TROPICAL FRUITS, STONE FRUITS, LEMON

### DOMAIN ST COSME BLANC

15

- WHITE BLEND FROM THE RHONE VALLEY
- IN THE BARRUOL FAMILY SINCE 1490, LEADING ESTATE IN THE REGION
- GROWN BIODYNAMIC, ON LIMESTONE SOIL, AGED IN STAINLESS STEEL AND FRENCH OAK BARRELS
- MINERAL DRIVEN WITH NOTES OF DRIED APRICOTS AND WHITE FLOWERS

### CAMPUGET TRADITION ROSE

9

- CLASSIC ROSE FROM THE PROVENCE REGION
- ONE OF TOP 15 ROSES IN THE WORLD
- VEGAN, SUSTAINABLE
- 70% SYRAH, 30% GRENACHE NOIR
- NOTES OF FRESH STRAWBERRIES AND RASPBERRIES, CRISP ACIDITY

### BOUCHARD AINE ET FIL PINOT NOIR

9

- PINOT NOIR FROM BURGUNDY
- SINCE 1790, FAMILY OWNED AND OPERATED, NOW IN 5TH GENERATION
- MEDIUM BODY WITH NOTES OF CHERRY, COFFEE, CHOCOLATE, SILKY TANNINS

### PARENCHERE CHATEAU BORDEAUX SUPERIEUR

12

- RED BLEND FROM THE BORDEAUX REGION
- CLASSIC CUVEE OF THE ESTATE, SOURCED FROM 25 YEAR OLD VINES
- CERTIFIED SUSTAINABLE
- 70% MERLOT, 20% CABERNET SAUVIGNON, 9% CABERNET FRANC, 1% MALBEC
- VEGAN, AGED IN CEMENT VATS TO SUSTAIN FRUIT FLAVORS, INTENSE CASSIS AND BLACK CHERRY WITH INTEGRATED TANNINS