

HOUSE SPECIALS

FRENCH OMELETTE fluffy omelette with diced ham, cheddar cheese, onions, bell peppers, side potatoes and mixed green salad	18.50	FOREIGNER FAVORITE kielbasa sausage, potatoes, cipollini onions, house made hot sauce, two poached eggs	17.50
VEGGIE SCRAMBLE scrambled eggs, onion, mushroom, cherry tomatoes, spinach and cheese, pesto sauce, side fruit and sourdough toast	17.95	SALMON + EGGS BENEDICT english muffins, spinach, smoked salmon, cherry tomatoes, hollandaise sauce, cippolini onions, side mixed greens salad	22.00
ALL – DAY BREAKFAST Colombian arepa with confit mushrooms, cherry tomatoes, red beans, chicken sausage, bacon, and eggs your way	19.75	HEALTHY START egg whites, capers, red onion, caper-berries, avocado, tomato, cucumber, fruit	17.50
SEXY FRENCH TOAST home-made chocolate chip banana & crushed nuts bread, maple syrup, mascarpone cheese, seasonal fruits	14.50	STEAK + EGGS grilled strip steak, two fried eggs, chimichurri, broccolini, sweet potato fries, and glazed brussel sprouts	28.00
BACON + EGGS BENEDICT english muffins, bacon, onions, tomatoes, mushrooms, poached eggs, hollandaise sauce, side potatoes	20.00		

AVAILABLE AFTER 11 :00AM

GARLIC SHRIMP RICE BOWL organic yellow rice, black quinoa, roasted broccolini, sautéed shiitake and oyster mushrooms, garlic shrimp, and basil mashed avocado	19.00	CHIMICHURRI STEAK RICE BOWL tender chimichurri steak, black rice, sautéed shiitake and oyster mushrooms, roasted brussels sprouts with sweet chili sauce, cilantro mayo, pickled onions, and jalapeño	21.00
---	--------------	---	--------------

TOASTS

AVOCADO + EGGS TOAST mashed avocado, heirloom tomato, baby arugula, and sliced boiled egg	14.50	CAJUN SHRIMP TOAST crispy sourdough toast layered with creamy mashed avocado, succulent Cajun-spiced shrimp, zesty mango pico de gallo, and delicate micro greens.	21.00
MOZZARELLA TOMATO TOAST mozzarella, cherry tomatoes, mashed avocado with pesto and balsamic glaze	15.50	SMOKED SALMON TOAST basil pesto sauce, cucumber, heirloom tomato, avocado, boiled smoked salmon, egg, onion, capers, and dill	19.50
SIMPLY MASHED AVOCADO TOAST sea salt, paprika, olive oil	12.00		

SANDWICHES

TURKEY B.L.T. ciabatta bread, pesto aioli, avocado, bacon, tomato, swiss cheese, arugula, side salad	15.50	MORNING BREAKFAST CROISSANT sunny-side up egg, sliced ham, swiss cheese, lettuce & tomato, cream cheese	14.50
CROQUE MADAME SANDWICH sunny-side up egg on toasted Pain de Mie bread with cheese, ham, bechamel sauce, side potatoes & bell peppers	15.50	GRILLED CHICKEN B.L.T. ciabatta bread, siracha mayo, red onions, avocado, bacon, pepperjack cheese, chicken breast, tomato and lettuce	17.50
CALIFORNIA BAGEL omelet-style eggs, avocado, lettuce, tomato, onion, Swiss and cream cheese	12.00		

SIDES

BACON	1.50	GRILLED CHICKEN BREASTS	4.00
GLAZED BRUSSEL SPROUTS	3.00	SMOKED SALMON	4.00
KIELBASA SAUSAGE	4.00	FOREIGNER POTATOES	3.00
APPLE CHICKEN SAUSAGE	3.50	MIXED FRUIT BOWL	6.25

CRÊPES

TURKEY + PESTO CREPE swiss cheese, arugula, cherry tomatoes, house-made sherry mustard vinaigrette dressing and parmesan cheese	15.50
HAM + CHEDDAR CREPE cheddar cheese, arugula, cherry tomatoes, house-made balsamic vinaigrette dressing, siracha mayo and parmesan cheese	16.95
LA AMOR CREPE banana, strawberry, nutella, chocolate drizzle and powdered sugar	15.50

VELLUTO ROSO CREPE red velvet crepe base with greek yogurt, cream cheese, strawberries, chocolate drizzle and powdered sugar	16.25
CHICKEN + MUSHROOM CREPE chicken breast, mushrooms, pepperjack cheese, in our special white sauce	19.50

QUICHES

SPINACH + MUSHROOM QUICHE	12.50	TOMATO + BASIL QUICHE	10.00
HAM + BURRATA QUICHE	13.00	SALMON + ONION QUICHE	14.25
BACON + CHEDDAR QUICHE	13.00		

YOGURT + OATS

OVERNIGHT CHIA + OATS CUP overnight oats, plain yogurt, almond milk, chia seeds, organic honey, diced mango, blueberries	11.00	BREAKFAST CHIA + OAT BOWL overnight oats, chia seed pudding, granola, strawberries, blueberries, mango, powdered sugar, fresh mint	12.50
HOMEMADE PARFAIT layers of crunchy granola, creamy natural yogurt, and a vibrant mix of strawberries, blueberries, raspberries, blackberries, and green grapes	11.00	STEELCUT OATS creamy oatmeal, cinnamon butter, golden raisins, crunchy nuts, mixed berries with side seasonal fruit	9.95

CROFFLES

TUNA MELT CROFFLE croissant waffle, tuna salad, cheddar & parmesan cheese, tomato, avocado, aoili & siracha mayo, chives	12.25	STRAWBERRY + JAM CROFFLE	9.95
		BANANA + NUTELLA CROFFLE	9.95
		STRAWBERRY DELIGHT CROFFLE	15.95

SOUPS

CHICKEN TORTILLA SOUP flavorful mix of chicken, tomatoes, garlic, avocado, cilantro, lime, crispy tortilla chips in a rich chicken broth	16.00
--	--------------

SALADS

FARMERS FRUIT SALAD roasted beets, goat cheese, mixed greens, seasonal fruits, in blood orange vinaigrette	15.50	ROASTED ROOT SALAD oven-roasted carrots, farro grains, pomegranate, valencia oranges, in savory fig vinaigrette and feta cheese	16.00
SEASONAL FRUIT SALAD mixed berries, melons and grapes	9.50	BURRATA PROSCIUTTO SALAD burrata cheese, delicate prosciutto di parma, cherry tomatoes, crisp frisée lettuce, arugula, avocado, breadcrumbs, and a drizzle of fig dressing, finished with balsamic glaze	17.25
ARCADIAN GRILLED CHICKEN SALAD marinated chicken breast, mixed greens, avocado, cherry tomatoes, cucumber, red onions, balsamic vinaigrette dressing	16.75	FRISÉE BACON SALAD avocado, bacon, soft boiled egg, homemade croutons, parmesan, in sherry mustard vinaigrette dressing	16.50

PASTRIES

GF LEMON ALMOND CAKE buttery tart, crème pâtissière, seasonal fruit, apricot glaze	6.25	GF = gluten free	STRAWBERRY RHUBARB TART buttery tart, frangipane, baked strawberry & rhubarb	6.25
MANGO + PASSIONFRUIT CAKE mango mousse, layers of passion fruit mousse, white chocolate mousse, light sponge cake, topped with mango glaze	6.25		VANILLA MILKSHAKE TART a thin, crunchy shell, white chocolate, vanilla ganache, vanilla mascarpone cream	6.25
RASPBERRY CHOCOLATE MARQUISE chocolate cake, dark chocolate mousse, raspberry cream	6.25		UBE PUFF choux pastry, crisp craquelin, sweet ube custard	7.25
MIXED FRUIT TART buttery tart, crème pâtissière, seasonal fruit, apricot glaze	6.25		CHOCOLATE ECLAIR chocolate éclair, pastry cream filling, dark chocolate glaze	6.25
PEAR + ALMOND TART buttery tart, frangipane, baked pear, toasted almonds	6.25		APPLE STRAWBERRY CRUMBLE delicate layers of buttery puff pastry made with real, strawberries and peaches	6.50
RASPBERRY TART buttery tart, crème pâtissière, raspberries, apricot glaze	6.25		CHOCOLATE CROISSANT	5.00
			STRAWBERRY CROISSANT	5.00

MIMOSAS

CLASSIC ORANGE MIMOSA	12.00	PINEAPPLE JALAPENO MIMOSA	12.00
RASPBERRY LAVENDER MIMOSA	12.00	FLIGHT OF MIMOSAS	22.00

ICED TEAS

all home-brewed with premium loose leaf tea, poured over ice, no sugar added

GINGER PEACH ICED TEA bold black tea with juicy peach & warming ginger - refreshing & aromatic	3.85	SIMPLY BLACK ICED TEA pure, robust black tea - clean, crisp & straightforward	3.85
BLACK MANGO ICED TEA rich black tea infused with sweet tropical mango - smooth & fruity	3.85	BERRY HIBISCUS ICEA TEA tart hibiscus blended with sweet berries - bright, tangy & vibrant	3.85

POUR OVER COFFEE

BRAZILIAN CAKE LADY medium roast • profile: golden raisin, nougat, citrus zest	4.25	EAST AFRICAN FOURTEENTH dark roast • profile: blackberry, dark chocolate, date	4.25
ALBANICO MEXICAN MAYA HARVEST medium roast • profile: blackberry, dark chocolate, date	4.25	ETHIOPIAN KINGS PRIZE profile: white peach, honeysuckle, melon	4.25
		COLOMBIAN OCHO LIBRE DECAF profile: red fruits, caramel, cocoa	4.25

PLANT BASED

Upgrade to a 12oz latte +\$2.00

MATCHA 4oz • stone-ground Japanese green tea with antioxidants, clean, steady energy	4.25	GOLDEN TURMERIC 4oz • turmeric, ginger, and warming spices, a soothing, anti-inflammatory latte	4.25
MATCHAI 4oz • masala chai blended with matcha, a bold, spiced energy boost	4.25	RUBY BEETS 4oz • nutrient-rich beet powder, supports bone, gut, overall wellness	4.25
BLUE SPIRULINA 4oz • blue algae packed with anti-oxidants, a caffeine-free wellness boost	4.25	PLANT BASE FLIGHT Matchai, Ruby Beets, Golden Turmeric, and Blue Spirulina (one size only)	19.00

ESPRESSO

ESPRESSO	3.50	FLAT WHITE	4.75
AMERICANO	4.00	CAPPUCCINO	4.75
MACCHIATO	4.00		

LATTES

CAFE LATTE double ristretto espresso, steamed milk	5.25	DIRTY CHAI LATTE chai latte with a shot of double ristretto espresso	5.75
MOCHA (TCHO) double ristretto espresso with steamed milk and chocolate	6.00	HOT CHOCOLATE (TCHO) steamed milk with chocolate syrup and a touch of espresso	5.25
CHAI LATTE spiced chai with steamed milk	5.25		

SIGNATURE LATTES

Our
Extraordinary Pours!

YEMA LATTE creamy condensed milk latte inspired by Filipino yema candy - rich, caramel-sweet	5.75	DOLCE BARAKO bold barako beans with dulce de leche, ghee butter & Himalayan sea salt - sweet, salty & buttery	5.25
EURO LATTE English toffee, Irish cream & French vanilla - sweet, nutty & layered	5.75	ICED VIETNAMESE COFFEE strong dark roast over ice with sweetened condensed milk - bold & creamy	4.75
MOJITO LATTE house-made mojito mint syrup with espresso - bright, fresh & cooling	5.75	AFFOGATO barako espresso poured over vanilla ice cream - hot & cold indulgence	8.50
ORANGE BLOSSOM orange blossom, agave & cinnamon - floral, bright & spiced	5.75	BABYCCINO warm frothed milk with chocolate - perfect for kids!	3.25
RED VELVET red velvet espresso topped with whipped cream - rich, chocolatey & velvety	5.75	BARAKO FLOAT IBC root beer with barako cold brew ice cubes, vanilla ice cream & whipped cream	9.75
VICTORIAN LONDON FOG earl grey tea latte with bergamot, lavender & vanilla - floral & aromatic	5.25	BARAKO FLIGHT Trio of Dolce Barako, Hot Chocolate & Affogato - perfect for sharing	17.00
CUBAN CORTADITO oat milk cortado with condensed milk - smooth, balanced & lightly sweet	5.25		

CURATED TEAS

BLACK TEA fully oxidized tea leaves, bold flavor, higher caffeine

EARL GREY proile: bergamot citrus, malty, light floral finish	3.50
EARL GREY • DECAF profile: bright bergamot, mellow malt, subtle citrus	3.75
PARIS profile: creamy vanilla, sweet caramel, berry undertones	3.75
ENGLISH BREKFAST profile: robust malt, toasted bread, hint of honey	3.75
HOT CINNAMON SPICE profile: spicy cinnamon, orange zest, clove warmth	3.75

HERBAL TEA caffeine-free infusion of herbs, flowers, fruits, or spices

WILD BERRY HIBISCUS profile: tart hibiscus, juicy berry medley, floral finish	3.75
MINT profile: cool peppermint, sweet spearmint, herbal freshness	3.75
FRENCH LAVENDER profile: floral lavender, subtle sweetness, calming herbaceousness	3.75
GINGER LEMONGRASS profile: zesty ginger, bright citrus, earthy lemongrass	3.75

GREEN TEA minimally oxidized, delicate, grassy flavor, lower caffeine

SPRING JASMINE profile: fragrant jasmine, delicate green, smooth floral finish	3.75
GREEN TROPICAL profile: ripe mango, sweet pineapple, grassy undertones	3.75
SECHA profile: vegetal umami, steamed greens, slight nuttiness	3.75



OPEN DAILY • 8:00AM TO 4:00PM
VISIT FOREIGNERCAFE.COM TO ORDER DELIVERY OR PICKUP