

COLOPHON CAFE MENU

HOT DRINKS - our coffee comes from independently owned *caffè umbria* in seattle, started by third-generation italian roaster emanuele bizzarri. all of the blends are available to purchase in 12 oz. packages; please ask your server.

DRIP COFFEE - certified fair trade and 100% organic, or decaf mezzanotte. Bottomless 4.5

ESPRESSO doppio 4.5

CAFFÈ AMERICANO 4.5

CAFFÈ LATTE tall 5.5 grande 6.25

CAPPUCCINO short 5 tall 5.75

CAFFÈ MOCHA tall 6 grande 6.75

CAFFÈ VIENNESE tall 5.75 grande 6.5

breve .75
oat milk sub .75

HOT TEA - organic herbal, black, and green teas. ask your server about our current selection.
teapot small 4.5 large 6.5

HOT CHOCOLATE tall 4.75 grande 5.5

CHAI LATTE tall 5 grande 5.75

LONDON FOG tall 5 grande 5.75

HOT HONEY LEMONADE tall 5 grande 5.75

COLD BREW *caffè umbria*, nitro 6.5

espresso extra shot add 1.5
torani syrup add .5

COLD DRINKS

FOUNTAIN DRINKS peps, diet peps, root beer, dr pepper, sierra mist 4.5

LEMONADE refreshing, traditional 4.5

**strawberry, cherry, or raspberry* 5.5

ARNOLD PALMER -

half iced tea and half lemonade 5

ICED TEA - fresh brewed in-house daily choice organic loose-leaf black tea. bottomless glass 5

ITALIAN SODA - an iced soda made with real cream and your choice of flavored torani syrup 5.5

BOTTLES - cock n' bull ginger beer 4.5

happy mountain kombucha 6

BEER - WINE - COCKTAILS

ask your server about our selection of wine including several regional varietals, and our current craft beers available on tap.

APPETIZERS

🍷 BAKED ARTICHOKE DIP - cheesy artichoke jalapeno dip served hot with housemade bagel chips or pita. 13

🍷 🌿 COLOPHON NACHOS - corn tortilla chips with crumbled black bean burger loaded with cheese, and topped with jalapenos, salsa, avocado, green onion, and sriracha sour cream. sm 13 lg 18 *add chicken* 4

🍷 CHEESE BOARD - three gourmet rotating cheeses, fruit, fig jam and herbed crostinis. 16

🌿 LOADED CHEESY SRIRACHA SPUDS - oven-roasted potato wedges seasoned with garlic and rosemary, then smothered with cheese, diced bacon, and topped with green onion and sriracha sour cream. 14

SMOKED SALMON BOARD - wild-caught pnw-style hot-smoked (not lox!) salmon served with cream cheese and capers, tomatoes, cucumbers, greens, red onions, and herbed crostinis. 20

🍷 HUMMUS PLATTER - housemade lemon-garlic hummus served with toasted pita bread and fresh veggies. 16

SALADS - comes with your choice of housemade baguette or molasses wheat roll.

CAESAR SALAD - fresh romaine tossed with our traditional caesar dressing, topped with shredded parmesan cheese and housemade garlic croutons. small 11 large 15

🍷 GARDEN SALAD - fresh mixed greens, tomato, cucumber, carrot ribbons, and housemade garlic croutons. choice of dressing: honey sesame, parmesan peppercorn, bleu cheese, carrot miso, or balsamic vinaigrette. small 10 large 14

add chicken or smoked salmon 4
add cheese wedges 4

GREEK SALAD - mixed greens tossed in our balsamic vinaigrette with tomatoes, cucumbers, red onions, chicken and topped with feta cheese and kalamata olives. served with toasted pita bread and our house-made lemon-garlic hummus. 18

🍷 SUPERFOOD SALAD - quinoa on a bed of fresh mixed greens with feta cheese, candied walnuts, dried cranberries, red onions, carrot ribbons, and served with our carrot miso dressing. small 14 large 18

add avocado for 2
add 6 oz. cup of soup to any salad for 5

BAGELS - served open face with your choice of a housemade plain or everything bagel.

add 6 oz cup of soup, a side garden or caesar salad 5

TURKEY MELT - cream cheese, turkey, melted swiss. tomato and greens on side. whole 16 half 8.5

HAM MELT - cream cheese, ham, melted cheddar, dijon. tomato and greens on side. whole 16 half 8.5

SMOKED SALMON MELT - wild-caught, pnw-style hot-smoked (not lox!) salmon with cream cheese, red onion, melted swiss, topped with balsamic reduction. tomato and greens on side. whole 18 half 9.5

SMOKED SALMON BAGEL - wild-caught, pnw-style hot-smoked (not lox!) salmon with cream cheese, sliced red onion, and topped with capers. tomato and greens on side. whole 17 half 9

SOUP BOARDS - our creative, wholesome and flavorful soups are made from scratch right here in our kitchen using the best ingredients available! soups come with your choice of housemade baguette, molasses wheat roll, or corn chips.

add cheese wedges 4, add a side garden or caesar salad 5

CLAM CHOWDER - award-winning "crowded" clam chowder filled with clams, bacon, vegetables, and spices in a rich creamy base.

AFRICAN PEANUT SOUP - our signature soup is an exotic blend of ground peanuts, ginger root, tomatoes, garlic, crushed red pepper, and turkey. mildly spicy.'

🌱 **SPLIT PEA SOUP** - onions, carrots and of course, peas make up this healthy vegan soup. simply delicious!

🌱 **MEXICAN CORN & BEAN SOPA** - a mildly spicy tomato based soup is vegan and includes red kidney beans, corn, tomatoes, onions, and garlic.

SMALL BOWL w/ bread 12

LARGE BOWL w/bread 15

SOUP SAMPLER - choose three different cups of soup w/ bread 18

SANDWICHES - we make 'em big using the best ingredients including premium meats, cheeses, and fresh veggies. all of our sandwiches are made to order on your choice of local artisan breads; choose from whole wheat, sourdough, or rye.

*add red onion or carrot ribbons - no charge
substitute udi's gluten-free bread is available. 🌱*

*add fresh sliced avocado 1 per half
add 6 oz. cup of soup, side garden, or caesar 5*

COLOPHON DELUXE - this monster sandwich has a bit of everything - ham, turkey, cheddar & swiss, dijon mustard, mayo, greens, and tomato.

whole 19 half 11 croissant 14

VILLAGE TURKEY - sliced turkey breast, swiss, mayo, dijon, greens, and tomato. cranberry sauce on request. whole 16 half 8.5 croissant 11.5

B-BAT SANDWICH - our version of a classic - bacon, fresh basil, avocado, tomato with aioli on your choice of toasted bread. add a scrambled egg 1.5 per half.

whole 16 half 8.5 croissant 11.5

🌱 **PORTABELLA MUSHROOM** - balsamic portabellas served with basil pesto, hummus, feta, red onion, carrot ribbons, fresh basil.

whole 18.5 half 10 croissant 13

CHICKEN AVOCADO - chicken breast with avocado, pepperjack, aioli, greens, and tomato.

whole 18.5 half 10 croissant 13

SOUTHWEST CLUB - turkey, bacon, and melted swiss with chipotle mayo, avocado, greens, and tomato on toasted sourdough.

whole 19 half 11 croissant 14

BURGERS - served on a toasted brioche bun with your choice of our oven-roasted rosemary and garlic potato wedges, a side salad, cup of soup, or corn tortilla chips. **add an additional 6 oz. cup of soup, side garden, or caesar salad 5*

BACON CHEDDAR BURGER - half pound wagyu beef, bacon, melted cheddar topped with aioli, dijon, greens, red onion, and tomato. 20

🌱 **BLACK BEAN BURGER** - this unique vegetarian patty is made with black beans, brown rice, corn, herbs, spices and peppers. we serve it with melted cheddar, avocado, salsa, jalapenos, greens. 18

ALASKAN SALMON BURGER - wild-caught alaskan salmon filet with pesto, aioli, roasted red pepper and melted pepperjack cheese, greens, red onion, and tomato. 19

SACRE BLEU BURGER - half pound wagyu beef patty smothered in melted bleu cheese with bleu cheese dressing, dijon, greens, red onion, and tomato. 19

CHICKEN BRIE - grilled chicken breast, cinnamon apples, melted double-cream brie, fig jam, aioli, and fresh basil. 18

FRENCH DIP - oven-roasted beef and sauteed balsamic red onions covered with melted swiss on a house made garlic-toasted baguette.

whole 20 half 13

**turkey or portabella mushroom substitute available*

BAKED SAVORIES - served with your choice of our oven-roasted rosemary and garlic potato wedges, a side salad, cup of soup, or corn tortilla chips.

QUICHES - baked right in our own kitchen, our quiches feature a fluffy filling and flaky pastry crust, or a delicious gluten-free sweet potato crust 🌱. ask your server for today's selections. 16

CHICKEN POT PIE - our twist on a classic! Creamy herbs sauce covering an assortment of veggies and grilled chicken. Topped with a seasoned flakey pie crust top. 19

SIDES

CUP O' SOUP - 6 oz cup of any soup 6.5

🌱 **SIDE O' BREAD** - baguette or molasses roll 2

🌱 **SIDE O' CHEESE** - swiss and cheddar wedges 4

🌱 **FRUIT CUP** - seasonal fruit 5.5

SIDE SALAD - caesar or garden 6.5

🌱 **POTATO WEDGES** - oven-roasted with olive oil, rosemary and garlic 6.5

Consuming raw or undercooked meats, poultry, seafood, or egg may increase your risk of foodborne illness

🌱 **vegetarian**

🌱 **gluten free**