

## HALL OF FAME SANDWICHES

### 1. The Yerby

Lightly seasoned hot roast beef served on a roll with baby swiss chesse, mayo and horseradish.

### 2. Da Paisano

Freshly toasted sliced sourdough, smoked turkey with melted provolone. Salt and pepper to taste. Dressed with pesto, mayo, ripe toms, and a leaf of romaine. Mangare!

### 3. The Club

A classic with a twist. Thick cut bacon tops our smoked turkey adorned with the combo of cheddar and smoked cheddar. Load it up with thinly sliced red onion, fresh tomatoes and a leaf of romaine to cover all the basic food groups. Don't forget the chip group.

### 4. Reuben

Melted swiss on hot pastrami, toast the rye, spicy mustard or thousand island. You cannot go wrong with some delicate sweet onions. Add leafy lettuce or put it on sliced sourdough. This sammie is a shoe in for great flavor no matter how you like it.

### 5. Ellibee

A true sandwich for the more sensitive palate. Our delicate mesquite roasted turkey breast combined with a true slow cured ham blessed by a dash of black pepper. Not to overwhelm the flavors we have, we use a supple provolone to accentuate this union. Carefully add all the fixin's and your mouth will be reborn, can I get an Amen?

### 6. The Power "I"

Lightly toasted sliced sourdough with a schmear of our chicken salad on one side. Thick cut bacon and jalapeños assault your buds next. A little more ham never hurt then we start on the veggies, sweet onion, crisp lettuce, juicy toms. Wait! Don't forget some smoked cheddar or pepperjack. This 'll get your mouth in gear.

### 7. The Med(iterranean)

Toasted, crunchy whole wheat with hummus on one side pepperjack melted over smoked turkey breast is our focus. Throw all the veggies then douse with a Balsamic oil and vinegar. Put some ranch on the other side and you have a superior wich.

### 8. The Crazy Chicken

Lightly toasted bread (your choice). Our fabu chicken salad, diced jalepenos and swiss cheese make this sam a timeless classic. Can't go wrong with a leaf of lettuce on this loco pollo.

### 9. Create your own sandwich

Choose from the following fresh ingredients

#### Breads

Sourdough, Wheat, Rye, Roll, Bagel, Croissant

#### Meats

Smoked Turkey, Ham, Roast Beef, Pastrami, Salami, Chicken Salad, Bacon, Sausage

#### Cheeses

Swiss, Cheddar, Smoked Cheddar, Provalone, Pepper Jack, Cream Cheese

#### Condiments

Mayo, Deli Mustard, Lettuce, Tomato, Onions, Horseradish, Hummus, Ranch Thousand Island, Roquefort, Cranberry, Pesto, Jalapenos, Olives, Oil & Vinegar, Ketchup

## Salads

### 10. Garden Salad

Romaine, spinach, tomatoes, onions, cucumbers, craisins, black olives, carrots and croutons.

### 11. Spinach Salad

Spinach, craisins, provolone and almonds.

### 12. Chef Salad

Romaine, cheddar, Swiss, turkey, ham and croutons.

### 13. Chicken Salad

Romaine, spinach, chicken salad, craisins and pepperjack cheese.

## Breakfast

### 14. Egg Muffin

Egg, cheese and meat on an English muffin.

### 15. Egel Sandwich

Egg, cheese and meat on a bagel.

### 16. Croisandwich

### 17. Breakfast Burrito

Egg, potatoes, cheese, meat and salsa

### 18. Egg Manwich

Double egg, double meat, and double cheese on full-size bread

## Bake Shop

### 19. Plain Bagel

### 20. Bagel w/ cream cheese

### 21. Bagel w/ hummus, berry or herb schmear

### 22. Croissant w/ jam

### 23. English Muffin w/ jam

### 24. Muffins

### 25. Pound Cake

### 26. Cookies

## Coffee Creations

Mocha - Latte - Cafe Au Lait - Raspberry Mocha

Caramel Latte - Chai Mocha - Nutty Chai - Hot Chocolate

Machiato - Espresso - Capuccino - Americano

## Beverages

Coke, Diet Coke, Sprite, Dr. Pepper, Root Beer,

Lemonade, Bottled Soda, Bottled Water, San Pelligrino

**Clockwork**  
Wake Up and Smell the Coffee! *Cafe*

Serving BREAKFAST & LUNCH at Two Locations.