

DRINKS

ALCHEMIST ICED COFFEE 16 Oz\$7.95
The Alchemist is known for this one. An award winning 24hr cold brew made from our very own, in-house roasted beans with condensed milk, brown sugar, and the milk of your choice.
ALCHEMIST ICED COFFEE 32 Oz\$9.95
LATTE 9 Oz\$4.95
In-house roasted coffee beans make these coffees an experience. Superb in-house, dark-roasted coffee to start your day right.
LATTE 16 Oz\$5.75
ICED LATTE\$7.25
Boiled espresso coffee like our grandmothers used to make it. Choose your milk and sweetener (if any) and it will take you places.
BULLET PROOF \$6.95
Percolated coffee, organic coconut oil and ghee butter all blended together for a rich and powerful coffee.
GOLDEN COFFEE \$8.85
Turmeric, cinnamon, steamed almond and coconut milks, percolated coffee, ghee butter, organic coconut oil, brown sugar and condensed milk.
SYPHON\$5.25
Our light brew option. Filtered by vapor pressure, temperature and gravity. A tea-like coffee, as we like to call it.
PERCOLATED\$4.95
Our version of drip/strong coffee made with espresso beans roasted in-house. Add any milk to make your experience even tastier.
ESPRESSO (SINGLE SHOT) \$3.95
Our very own espresso. Beans roasted in-house. It just does not get any fresher than that!

ESPRESSO (DOUBLE SHOT) Our very own espresso. Beans roasted in-house. It just does not	
The same espresso coffee topped with the milk foam of your cho	
ITALIAN MACCHIATO (DOUBLE SHOT)	.\$5.25
CAPPUCCINO (SINGLE SHOT)Foamy, layered to perfection. Same espresso coffee, same power	
CAPPUCCINO (DOUBLE SHOT) Foamy, layered to perfection. Same espresso coffee, same power	
Cuban-styled dark roast manually spun with brown sugar and the comes with whole milk.	
HOT CHOCOLATE	
MATCHA 9 Oz. Ceremonial-grade matcha from Osaka, Japan whipped with the or hot	
MATCHA 16 Oz	\$7.95
AMERICANO (SINGLE SHOT) Our unique espresso blend with the right amount of hot water.	
AMERICANO (DOUBLE SHOT) Our unique espresso blend with the right amount of hot water.	.\$4.75
Our own coffee beans are roasted in-house. Strong yet subtle, for own iced coffee cubes so it doesn't get watered down.	
CHAI TEA. An exquisite blend of black tea, vanilla, honey and clove. Shaker topped with a cinnamon stick and a star anise. Iced or hot.	

ICE TEA 16 Oz	\$7.25
Iced yerba mate mixed with passion fruit pulp, or açaí, or very b Garnished with mint leaves and lemon wedges.	erry mix. Sweetened with agave.
ICE TEA 32 Oz	\$9.95
BLOOMING TEA A hot flowering green tea that blooms before your eyes. 100% in	•

OPEN-FACED SANDWICHES ON TUSCAN BREAD

AVOCADO\$12.95 Avocado chunks, mixed with onions, garlic, cilantro, lemon, and extra virgin olive oil, on a bed of mixed greens with lemon wedges
CAPRESE\$12.95 Fresh mozzarella, tomatoes, pesto, extra virgin olive oil, and basil on a bed of mixed greens
MEDITERRANEAN\$12.95 Avocado, roasted peppers, kalamata olives, feta cheese, extra virgin olive oil, and balsamic vinegar on a bed of mixed greens
TUNA\$12.95 Solid white albacore tuna salad made with onions and celery, kalamata olives, dijonnaise, on a bed of mixed greens
TURKEY & SWISS\$12.95
Deli-sliced turkey breast, Swiss cheese, dijonnaise, tomatoes, extra virgin olive oil topped with roasted peppers on a bed of mixed greens
SHRIMP \$12.95
Shrimp salad with crab meat blended with celery, jalapeño, mayo, mustard, and avocado slices, on a bed of mixed greens
*SMOKED SALMON\$12.95
Wild-caught smoked salmon, goat cheese, red onions and capers
EGGPLANT \$12.95

Thick-sliced eggplant, slowly grilled and marinated in greek olive oil and Italian seasonings then served with organic Spring mix.

PULLED PORK.....\$12.95

Slow-cooked Boston pork butt, (10 hours) barbecue sauce, served on a bed of mixed greens.

NUTELLA®.....\$12.95

Nutella® covered Tuscan bread topped with strawberries and bananas

MELTED BRIE.....\$12.95

Brie cheese, sliced almonds, and drizzled with local honey

BRUNCH

CHEF'S BREAKFAST.....\$17.95

Tater Tot hash brown waffles, two fried eggs, avocado salad (onions, garlic, cilantro) pico de gallo, bacon bits, and a whole lotta love!

HASHBROWN WAFFLE.....\$8.95

CROISSANT.....\$11.95

Full-sized croissant, fried egg, sliced turkey, Swiss cheese and Avocado. Side of Pico de Gallo

FRENCH(ER) TOAST......\$10.75

A succulent and buttery large croissant soaked in a mix of beaten eggs, vanilla and cinnamon and griddled to perfection. Topped with strawberries, blueberries, mango chunks and drizzled with condensed milk. Comes with 100% real maple syrup.

ENGLISH MUFFIN.....\$10.95

Fried egg, sliced turkey, Swiss cheese, tomatoes, avocado, and alfalfa sprouts. Side of pico de gallo

ACAI (un)BOWL(ed).....\$13.95

This is not sorbet. Neither is it ice cream. This is an experience! It is the perfect açaí mix, the right amount of flavor, texture and creaminess. Imported from Brazil, the land of the açaí along with fresh mango chunks, strawberries, blueberries, kiwi slices, Floridian mandarin oranges are all sandwiched between that scoopable açaí. Then we sprinkle it with granola, chia seeds, nuts and pumpkin seeds

^{*}Substitute Tuscan bread for gluten-free bagel or gluten-free bread - \$1.00 charge

SALADS

Served with Tuscan breadsticks.

HOUSE SALAD Organic mixed greens, grape tomatoes, red onions, av			
vinegar, and extra virgin olive oil.			
CAPRESE SALAD Organic mixed greens, mozzarella cheese, grape toma virgin olive oil.			
BURRATA SALAD			
TROPICAL SALAD. Mixed greens, Roma tomatoes, red onions, avocado si blueberries, mango and tangerines with avocado ranche	lices, shaved mozzarella, strawberries,		
MEDITERRANEAN SALAD			
BELGIAN WAFFLES			
REGULAR BELGIAN WAFFLE. A regular 9" Belgian waffle sprinkled with powdered su Add strawberries, blueberries and bananas for a strong	gar. Comes with 100% real maple syrup.		
CHOCOLATE CHIP WAFFLE Belgian waffle stuffed with chocolate chips. Also made strawberries, blueberries and bananas. Sprinkled with maple syrup.	fresh to order. You can add fresh fruits:		
OREO WAFFLE Two Belgian waffles made with real Oreo cookies and fresh fruits: strawberries, blueberries and bananas. Sp 100% real maple syrup.	stuffed with whipped cream. You can add		
CHURRO WAFFLE	\$12.95		

Yeap, for real! A buttery Belgian waffle covered with a cinnamon and sugar mix, then cut in strings and drizzled with chocolate syrup. You get the honors to pour the 100% real maple syrup.

CHICKEN & WAFFLE.....\$15.45

That same delicious Belgian Waffle topped with air-fried chicken, breaded with our special recipe and drizzled with honey hot sauce. Just get ready to be amazed!!

All these waffles can be made gluten free.

PIZZAS

	4 SLICES (9" ITALIAN PIE)	6 SLICES (12" PIE)
FOUR CHEESES	\$13.95	\$16.95
PEPPERONI	\$14.95	\$17.95
CAPRESE	\$14.95	\$17.95
EGGPLANT	\$14.95	\$17.95
MEDITERRANEAN	\$15.95	\$18.95
MUSHROOM TRIO	\$15.95	\$18.95
HAWAIIAN	\$15.95	\$18.95
EGGS FLORENTINE	\$16.95	\$19.95
PULLED PORK	\$16.95	\$19.95
PASTRAMI	\$16.95	\$19.95

Specials

THE ALCHEMIST BOARD Trendy and different. A wooden board of avocado mix sprinkled with feta tomatoes, diced eggplant, and a hefty amount of petite garlic naan bread	cheese, grape
AVOCADO HALVES	.\$13.95
VEGETABLE LASAGNA	•
MAKE IT A COMBO! Your choice of any of the Slicers + the soup of the day	.\$16.95
SOUP OF THE DAY	.\$6.50

<u>Sides</u>

TOAST Tuscan bread with a side of butter, strawberry preserves, and honey.	\$5.95
Tuscan bread with a side of butter, strawberry preserves, and noney.	
BREADSTICKS	
Our delicious Tuscan bread, toasted to perfection and covered with a olive oil, oregano and rosemary. Comes with butter, honey and strawb crazier taste.	9
PLAIN CROISSANT	\$4.50
PLAIN ENGLISH MUFFIN	\$3.75
PLAIN BAGEL	\$4.50
FRESH FRUITStrawberries, bananas, mangos, blueberries, and chia seeds.	\$8.95
AVOCADO MIX	\$4.25
AVOCADO SLICES	\$4.95
TURKEY	\$4.25
TUNA SALAD	\$4.75
BURRATA	\$4.25
AIR-FRIED CHICKEN	\$5.95
*SMOKED SALMON	\$5.95
PULLED PORK	\$5.95
BACON BITS	\$2.00
FRIED EGG (I, 2 OR 3)\$1.0	00 - \$2.00 - \$3.00
PICO DE GALLO	\$1.25
EGGPLANT	\$4.25
SHRIMP/CRAB MEAT SALAD	\$5.95

CONSUMER ADVISORY

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Section 3-603.11, FDA Food Code