



Eats. Drinks. Sweets.

614 W. 5th St, Davenport ~ 563.323.3293

Hours: 10:30 - 2:30

Wednesday - Sunday

can accommodate dietary restrictions, including gluten free

CAFÉ

We serve only the finest freshly roasted fair trade organic espresso in our beverages

Choose your Temp - iced • hot

Specialty Lattes 5.50

Made with whole milk

Half & Half or non-dairy option (add 2.00)

Signature Honey Bee honey and vanilla

Cafe Mocha dark and milk chocolate

Cafe Vienna vanilla, cinnamon, marshmallow, chocolate

Chai spiced black tea

Cherry Cheesecake cherry and cheesecake flavor

French Vanilla vanilla and caramel

Grasshopper chocolate and mint

Hot Chocolate or Steamers steamed milk and flavor

Milky Way caramel and chocolate topped with caramel

Mocha Mexicana cinnamon and chocolate

Pecan Pie praline and salted caramel

Pumpkin Pie pumpkin spice and vanilla

Snickerdoodle caramel, cinnamon and vanilla

Snickers hazelnut, caramel and chocolate

Snow Peak white chocolate, vanilla and almond

Sticky Toffee butterscotch and caramel

Sugar Daddy caramel and hazelnut

Top o' the Morning white chocolate and irish cream

Trio white chocolate, macadamia nut and marshmallow

White Rose white chocolate and raspberry

Lavendar Fields lavender and vanilla

CAFÉ

Espresso Drinks 5.50

Coffee (a.k.a. Americano) espresso and water
specify cream and/or sweetened

Espresso Two shots concentrated coffee

Cappuccino equal parts espresso, milk with heavy foam

Macchiato espresso with a dollop of foam

Con Panna espresso, spiced with whipped cream

Specialty Drinks 5.50

Apple Cider with cinnamon

Caramel Apple Cider with caramel

Lemonade plain, mango lemonade, strawberry

BLENDED

Crushed All Fruit Smoothies 6.00

Protein boost (add 3.00)

Green option - spinach (add 2.00)

Strawberry • Peach Pear Apricot • Pineapple Paradise
Mango • Blueberry Banana • Four Berry Blend

Frappuccinos 6.00

Fair trade organic espresso, heavy cream, crushed ice

Chocolate • Caramel • White Chocolate (with or without dark chocolate chips) • Toffee Nut
Caramel Mocha • Seasonal Flavor (ask for option)

QUICHE DU JOUR

13.00

Subject to availability.

- Bacon, tomato, dubliner cheese and spinach
 - Cherry, goat cheese and spinach
 - Artichoke, goat cheese and spinach
- Blueberry, honey, goat cheese and spinach

MATCH MADE IN HEAVEN

1/2 panini & cup of soup 13.00
1/2 panini & side garden salad 13.00

whole panini & cup of soup 16.00
whole panini & side garden salad 16.00

cup of soup & side garden salad 12.00
bowl of soup & side garden salad 14.00

quiche du jour & cup of soup 16.00
quiche du jour & side garden salad 16.00

SALADS

*All salads are made with the following ingredients:
tomato, red onion, cucumbers, sweet bell pepper, croutons,
dubliner cheese and our signature homemade blueberry
feta vinaigrette (on the side).*

Add Hormone-free Grilled Chicken Breast
(add 4.50) or Egg (add 3.00)

Garden Salad 14.00
Spinach Salad 14.00
Chef Salad (turkey and ham added) 17.00

Love our dressing?
12 oz. Blueberry Feta Vinaigrette 8.00

SOUP & SIDES

Gourmet Homemade Soup

Ask for our daily soup selection.

BOWL (12 ounces) 7.75

CUP (6 ounces) 5.75

Oatmeal 9.00

Served with nuts, berries, brown sugar & milk

PANINIS

13.00

Served on fresh artisan bread, perfectly grilled
and topped with fresh spinach.

Gluten free option (add 3.00)

Served with kettle chips.

- 1 • Turkey, cranberry cream cheese, provolone cheese on white artisan bread
- 2 • Ham, Boetjes mustard mayo, baby swiss on tomato basil bread
- 3 • Ham, turkey, pesto mayo, provolone cheese on tomato basil bread
- 4 • Salami, ham, yellow mustard, pesto mayo, baby swiss on white artisan bread
- 5 • Corned beef, thousand island, sauerkraut, baby swiss on white artisan bread
- 6 • Turkey, salami, tomato pesto mayo, provolone cheese on tomato basil bread
- 7 • Cheddar, smoked gouda, provolone cheese on white artisan bread (bacon add 3.00)
- 8 • Turkey, raspberry cream cheese, provolone cheese on white artisan bread
- 9 • Ham, jalapeño mayo, baby swiss on white artisan bread
- 10 • Cafe d' Marie style Muffaletta (pureed hot peppers and olive oil sauce - pick your heat level), fresh diced salad vegetables, smoked gouda on white artisan bread
- 11 • Cafe d' Marie style Muffaletta (pureed hot peppers and olive oil sauce - pick your heat level), ham, salami, smoked gouda on white artisan bread
- 12 • Turkey, thousand island spread, sauerkraut, baby swiss on white artisan bread
- 13 • Turkey, raspberry chipotle sauce, provolone cheese on white artisan bread
- 14 • Buffalo chicken, buffalo sauce, provolone cheese on white artisan bread
- 15 • Fresh tomatoes, pesto mayo, provolone cheese on white artisan bread
- 16 • Two boiled eggs, your choice of ham or bacon, cheddar on white artisan bread (both meats add 3.00)
- 17 • Turkey, raspberry cream cheese, Cafe d' Marie style Muffaletta (pureed hot peppers and olive oil sauce - pick your heat level), smoked gouda cheese on white artisan bread

SPECIALTIES

Hummus Wrap 13.00

Make it spicy - add on the hot pepper spread.

Loaded with salad veggies and spinach.

Served with kettle chips.



WHOLE LEAF TEAS

ORGANIC

Served Iced or Hot.
Comes non-sweetened or sweetened - please specify.
5.00 per cup

Black Tea

The most commonly consumed category of tea in the world has a dark reddish infusion color. Unlike green tea, black tea processing encourages leaves to oxidize and change color from green to coppery red.

China Breakfast a full-bodied and smooth breakfast blend with hints of sweet caramel and spice

Earl Grey Supreme smooth and lively with the unique citrusy, floral aroma of bergamot oranges

Vanilla Bean rich and malty with a smooth, sweet vanilla finish

Masala Chai a robust, full-bodied black tea blended with aromatic traditional Indian masala spices with full notes of cardamom, ginger, and clove that are zesty and stimulating

Green Tea

Green teas are predominantly produced throughout China, Japan and Southeast Asia during a spring growing season. A popular tea throughout the world, green teas are noted for their fresh flavor and green character.

Green Mint mellow with a sweet mint flavor, a pleasant toasty note and hints of chocolate

Jade Cloud a lively, delicious everyday green tea nurtured by the clouds and cool mist of early spring

Jasmine Green fresh and soothing green tea scented with the enchanting aroma of jasmine blossoms

Raspberry Green smooth, steamed green tea blended with tart hibiscus and succulent raspberries

Orange Blossom a refreshing, fruity and floral blend of green tea with tropical herbs and citrus

Pu-erh Tea

This rare, rich tasting tea is treasured as a healthful, energizing tonic. Its deep, smooth flavor is created through an artisanal pile fermentation process that transforms sun-dried green tea into ripened, full-bodied Pu-erh tea.

Pu-erh Ginger robust and invigorating with zesty ginger and hints of citrus

White Tea

White tea originated north of the Min River in China's Fujian Province in the town of Zhenghe. White teas are the least processed. Characterized by delicate flavors, a smooth mouthfeel, and a fruity, sweet finish.

Peach Blossom white tea infused with juicy peach, tangerine and aromatic blossoms

Mandarin Citrus delicate white tea infused with a floral bouquet and rare citrus flavors

Wild Rose jasmine and wild rose infused with rejuvenating peppermint and calming lavender.

Caffeine-Free Rooibos

Rooibos is picked fresh, crushed, oxidized until deep red, and carefully dried. With its smooth and rich body, honey-like sweetness, and subtle fruitiness, rooibos is a wonderful base ingredient in herbal blends.

Peppermint sweet, soothing rooibos with peppermint

Blueberry a succulent rooibos blend with sweet blueberries and revitalizing schizandra berries

Jamaica Rooibos tart, tropical and juicy with hibiscus and lemongrass

Caffeine-Free Herbal Tea

Exhibit flavors and traditions from around the world and are always hand blended in micro-batches, cured for harmony and cupped before release to ensure the batch is at its prime.

Hibiscus Berry rejuvenating tropical fruit tea highlighting tart hibiscus and luscious forest berries

Cinnamon Plum warming blend of juicy plum, succulent currant and sweet Saigon Cinnamon

Chamomile Medley calming ensemble of chamomile with hints of refreshing citrus and mint

Tangerine Ginger punchy hibiscus blend with zesty, revitalizing ginger and succulent citrus

Scarlet a deep red infusion that is tart with natural tasting notes of blueberry and cherry

Oolong Tea

With a partially oxidized leaf, the result is a tea somewhere between green and black tea. Oolong tea is the most skilled labor intensive, artisanal and sophisticated manner of tea making.

Coconut Oolong a rejuvenating blend of flowery tea paired with refreshing, creamy coconut

Full Tin of your favorite tea

14.00



SWEETS

Ask about our specials for today's baked fresh.
Some desserts may not be available.
Gluten-free options available on some items
(additional charges will apply)

Signature Bread Pudding 6.50

Cakes 6.00

Sour cream chocolate cake with
espresso cream cheese frosting

Lemon zest cake with cream cheese frosting

Fresh Baked Cookies 2.99

Triple Chocolate Chunk

Peanut Butter Cup

Oatmeal Raisin

Loaded Monster

Scones 3.50

Ask for daily selections

Fresh Baked Cinnamon Rolls 5.50

with cream cheese frosting
Gluten Free 6.00

Sweets to Go

We do sell whole cakes, bread pudding
and larger quantities for your special events
with advance notice. Ask for details.