

CAFE MALTA

a view of the Mediterranean

coffee

American brew 2 **Espresso** 1⁵⁰ **Double Espresso** 2⁵⁰ **Latte** 3⁵⁰
Cappuccino 3⁵⁰ **Macchiato** 2 **Cubano** 2 **Cortado** 2⁵⁰

not coffee

(This is a partial list. See the other side for more things that aren't coffee.)

Bellini Champagne & peach puree 5

Mimosa Champagne & fresh-squeezed orange juice 5

Chin Up Sweet & spicy blend of Mathilde pear liqueur and Maine Root Ginger Brew 5

Bloody Mary Exactly as hot as it should be 5

Bloody Hell Too hot, with cucumber & citrus vodkas 5

starters & salads

HUMMUS Creamy chickpea dip with garlic, lemon juice, olive oil and tahini, served with crudité & grilled flatbread 7[†]

CROSTINI of shredded pork, caramelized red onion-balsamic jam, black pepper & goat cheese on house baguette 8

RIO VALLEY ORANGE Arugula, Rio Valley orange, Honey Doe Farms goat cheese, & pistachios in balsamic vinaigrette [†] 7

WINTERGRILL JBG Organic carrots & turnip with Bleu des Causses over spinach in dill vinaigrette [†] 7

THE LEVANT Butter lettuce, tomato, cucumber, fresh mint & parsley in a grilled lemon vinaigrette, avocado & olives 7[†]

CHEESE BOARD with pickled vegetables, preserves, nuts & baguette. Ask your server about today's cheese selection[†] 12

m a i n s

EGGS MALTA Two poached pasture-raised local eggs, pancetta & wilted spinach on a fresh biscuit, topped with sauce Maltaise, served with herb-roasted redskin potatoes 9 *

QUICHE Pasture-raised local eggs baked in a flaky pastry shell with crimini mushrooms, caramelized onions, goat cheese and arugula, served with herb-roasted redskin potatoes 9

STEAK & EGGS Grilled chardonnay-marinated hanger steak served with two pasture-raised local eggs sunny side up & herb-roasted redskin potatoes 10 * [†]

CROQUE MADAME* Ham, gruyere, Dijon, béchamel & 2 fried pasture-raised local eggs on house baguette with herb-roasted redskin potatoes 10 * [†]

PAIN PERDU French toast from our housemade bread, crispy on top and soft inside, served with strawberry sauce & cinnamon crème fraiche 8

GNOCCHI BLEU Handmade potato dumplings in a creamy sauce of gorgonzola, garlic, and thyme 8

MUSSELS* from Prince Edward Island steamed in Texas chardonnay, tomato, garlic & harissa, served with fresh house baguette 10⁵⁰ * [†]

LOMBATELLO Grilled hanger steak, grilled romaine, blistered tomato, red onion, avocado, gorgonzola aioli dressing & balsamic redux 9 * [†]

L'AMFETTE Our fresh housemade pasta tossed with Texas ground lamb, apple, rosemary, arugula, and grated parmesan reggiano [†]

brunch



winter 2016

*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

[†]These items can be made gluten-free upon request. Please tell your server if you require a gluten-free preparation.

Thanks to our local suppliers: Animal Farm, Askari O.H. Imports, Austin Roasting Co., Bill Farr Pecans, Bluebonnet Hydroponics, Burgundy Boucherie, Dewberry Hills Farm, Farm to Table, Fikes Family Farm, Frank Rhew, G & S Groves, Hillside Farms, Hodges Ranch, J & B Farms, Johnson's Backyard Garden, Josh Ruiz, Martinez Farm, McCall Creek Farms, Noble Wine Imports, Oak Hill Farms, Pedernales Valley Farm, Solstice Farm, Verstuyft Farm, Village Farms, Virtuoso Selections, Vital Farms, Windy Meadows Family Farm

COCKTAILS

LICOSA Sauza Hornitos reposado tequila, fresh lemon juice, Paula's Texas Orange & Lemon on the rocks in a chilled pint glass

I CAN EXPLAIN EVERYTHING Limoncello, cachaça (Brazilian rum), sweet lemon juice and prosecco

BLUE RUIN Bluecoat American gin, dry vermouth & olive juice, straight up with a Gorgonzola-stuffed olive

THANK YOU SIR, MAY I HAVE ANOTHER? Bulleit bourbon, Dolin rouge, Cardamaro, arancello and bitters

THE CORSICAN Laird's Applejack, Lazzaroni Amaretto, and fresh lemon juice, on the rocks

SPRITZ Aperol, prosecco and a splash of soda with orange & olive.

TENNESSEE RAIN Jack Daniels, Fever Tree Bitter Lemon, and fresh lemon juice

TARANTELLA Hornitos Reposado tequila, a splash of Pernod Absinthe (which tastes like licorice) and fresh orange juice, straight up

SOMETHING IN THE WATER Tito's vodka, Cynar bitters, Paula's Texas Orange, lime juice, and complicated syrup

THE VESPER Tanqueray, Stoli & Lillet Blanc (3:1:1/2) a dash of orange bitters, chilled with a lemon twist

DARK & STORMY Cruzan Blackstrap rum and Maine Ginger Brew over ice with lime

APERITIFS

Lustau Fino Sherry \$6

Dolin Rouge or Dolin Blanc Vermouth \$7

Contratto Rosso \$7 Bonal Gentiane \$7

Aperol \$6 Campari \$6

Contratto Aperitif \$8 Pernod Absinthe \$8

Ricard Pastis \$7 Ksarak Arak \$6

DRAFTS

Estrella Damm (Barcelona) \$5

Independence Austin Amber (Austin) \$5

BOTTLES

Estrella Inedit (Barcelona, 750 ml) \$15

Stella Artois (Belgium) \$4.50

Kronenbourg 1664 (France) \$4.50

Bud Light (St. Louis) \$3.50

Peroni (Italy) \$4.50

Real Ale Lost Gold IPA (Blanco) \$4.50

Woodchuck Cider (Vermont) \$4.50

Estrella Daura (Barcelona) \$4.50

RED

Light

Barbera **TERRE DEI ROVERI** (Italy) 9/34

Garnacha **CONDAL** (Spain) 7/26

Pinot Noir **MACEDON** (Macedonia) 10/38

Medium

Garnacha **LUDOVICUS** (Spain) 9/34

Côtes du Rhône **CHARLES THOMAS** (France) 8/30

Cabernet **THORNY ROSE** (Washington) 7/26

Montepulciano **MODA** (Italy) 8.50/32

Carignan **DOMAINE DES TERRES** (France) 7/26

Carcassonne **ESPRIT DE SARRAIL** (France) 8/30

Chianti **LUCIANO** (Italy) 8.50/32

Tempranillo **LIVOR** (Spain) 7/26

Cabernet **BECKER ICONOCLAST** (Texas) 8/30

Full-bodied

Tempranillo **EL OLVIDADO** (Argentina) 43

LaClape **ABBAYE DES MONGES** (France) 10.50/40

Copertino **ELOQUENZIA** (Italy) 9/34

Malbec **LE GRAND CHATELAIN** (France) 9/34

Cuvée **OTAZU** 2010 (Spain) 10/38

ROSÉ

Grenache **VIRGILE** (France) 8.50/32

Rosada **FUENTESPINA** (Spain) 7/26

WHITE

Crisp

Vinho Verde **FAMEGA** (Portugal) 6.50/24

Pinot Grigio **MONTE CAMPO** (Italy) 6.50/24

Sauvignon Blanc **VERDILLAC** (France) 8/30

Medium

Pinot Grigio **PAROLVINI** (Italy) 8/30

Duorum **TONS DE DUORO** (Portugal) 9/34

Chardonnay **ST MARC** (France) 7.50/28

Vermentino **L'AIRONE** (Italy) 8.50/32

Chardonnay **BECKER VINEYARDS** (Texas) 8/30

Fruity

Viognier **McPHERSON** (Texas) 8.50/32

Chenin Blanc **LLANO ESTACADO** (Texas) 8/30

Riesling **BECKER VINEYARDS** (Texas) 7/26

SPARKLING

Prosecco **VILLA SANDI** (Italy) 8.50/32

Blanc de Blancs Brut **CAROUSEL** (France) 8.50/32

