



THE
BEANCORNER
CAFE

BREAKFAST MENU

FROM 8:00 TO 12:00



BOWLS

Creamy Monkey Crunch	\$11
Peanut butter banana blend topped with coconut flakes, peanut, banana and flex seeds	
Acai Bowl	\$11.95
Acai blend topped with fresh fruit and granola	
Yogurt Bowl	\$13.50
Greek yogurt topped with chia seeds, fresh fruits, honey, coconut flakes and granola	
Warm Oats	\$10
Oats topped with banana, raspberry, blueberry and granola	

OMELET

Western Omelet	\$13
3 Egg omelet with ham, onion, red pepper, green pepper and cheese comes with toast and fruits	
Be You Omelet	\$10
3 egg omelet with toast and fruits	
for each ingredient \$ 1	• bacon • onion • mushroom • ham • pepper • avocado • cheese • tomatoes

CROISSANT

Ham & Cheese	\$7.75
Croissant with ham & cheese.	
Club	\$14
Croissant with smoke turkey, ham, gouda cheese, bacon, lettuce, tomato, onion and special sauce.	
BLTA	\$12.75
Croissant with special sauce, lettuce, bacon, avocado and tomato.	
Morning	\$10.25
Croissant with scrambled egg, ham, bacon and cheese.	
Smoke Salmon	\$14.75
Croissant with cream cheese, smoke salmon, capers, onion, cucumber and lettuce.	

BAGEL (PLAIN, WHOLEWHEAT, EVERYTHING SEASONING)

Smoke Salmon	\$13.75
Bagel topped with cream cheese, cucumber, smoke salmon, capers, onion, and arugula.	
BLTA	\$11.75
Bagel with lettuce, bacon, tomato, avocado and special garlic aioli.	
Turkey/Ham & Cheese	\$7.75
Bagel with turkey or ham with cheese.	
BonDia Bagel	\$8.25
Bagel with scramble egg, ham and cheese.	

SANDWICH

Creamy Mushroom	\$14
Toast with creamy ricotta with arugula topped with sauteed mushrooms.	
Smoke Salmon	\$16.25
Cream cheese, cucumber, smoke salmon, capers, onion and arugula	
BLT Sanwich	\$13.75
2 slices of white bread with special sauce, Lettuce, Bacon and Tomato.	
Tuna Wrap	\$12.50
Tuna spread, Lettuce, Croutons in a Soft tortilla	
Everything Avocado Toast	\$13
2 Toast with cream cheese, sliced avocado topped with everything seasoning	
The Corner Sandwich	\$12.50
Brioche bun with special sauce, scramble egg, bacon and cheese.	
El Jefe Burito	\$14
Scramble egg, Sausage, Ham, Onion, Pepper, Tomato, Lettuce & Sriracha Lime Mayo	

WAFFLE

Banana Foster Waffle	\$12.00
American waffle with caramelized rum banana topped with whipped cream and bacon bits.	
Queen Berry Waffle	\$12.00
Belgium waffle With Blueberry, raspberry and strawberry topped with wiped cream and powder sugar. Add Maple Syrup +\$2	
Plane Jane Waffle	\$7.50
Our American waffle with powder sugar add maple +\$2, add Nutella +\$2	

SWEET ADD ONS \$2.00 SAVORY ADD ONS \$2.00

PRICES ARE IN USD



THE
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COFFEE



	S	LG
ESPRESSO	\$3.00	
DOPPIO	\$5.00	
CARAJILLO	\$5.00	
ESPRESSO MACCHIATO	\$3.50	\$5.00
CORTADO	\$3.75	\$5.75
CAFE BOMBON	\$4.50	\$5.75
AMERICANO	\$3.00	\$5.00
DRIP COFFEE	\$3.00	\$5.00
DECAFFEINATED DRIP	\$3.00	\$5.00
CAPPUCCINO	\$4.50	\$5.50
LATTE	\$4.50	\$5.50
LATTE MACCHIATTO	\$4.50	\$5.50
FLAT WHITE	\$4.50	

FRESH BOOSTERS



APPLE PEACH GREEN TEA	\$5.00
HOME MADE LEMONDE	\$5.00
ICED GUAVA BLACK TEA	\$5.00
HONEY PASSION JASMIN	\$5.00
FRESH ORANGE JUICE	\$5.00
VERY BERRY HIBISCUS	\$5.00
COLD BREW ICE TEA	\$5.00
FRESH HOT/COLD TEA	\$3.00

EXCLUSIVE BREW



CARAMEL MACCHIATO	\$7.50
MOCHACCIONO	\$5.50
HOT CHOCOLATE	\$4.50
ICED LATTE	\$5.50
COFFEE MARTINI	\$12.00
FRENCH VANILLA	\$6.25
MATCHA LATTE	\$6.50
BROWN SUGAR SHAKEN ESPRESSO	\$6.25
COLD BREW	\$4.00
DULCE DE LECHE LATTE	\$6.00
HOME BREW CHAI	\$6.25
MIMOSA	\$7.50

FRAPPE



	LG
VANILLA BEAN	\$8.50
COOKIES & CREAM	\$8.50
CARAMEL LATTE	\$8.50
PISTACHIO	\$8.50
COCONUT	\$8.50
COFFEE	\$8.50

BEVERAGE



COCA COLA / ZERO	\$2.00
SPRITE	\$2.00
FUZE TEA LEMON / PEACH	\$2.00
GINGER ALE	\$2.00
STILL WATER	\$2.50
SPARKLING WATER	\$3.50

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BREAD BOWL

CREAMY GARLIC SHRIMP

\$18.00

Sauteed shrimp with a creamy garlic sauce served in a warm, in a warm bread bowl.

CREAMY GARLIC PESTO CHICKEN

\$14.25

Stir-fried chicken with pesto, sun-dried tomatoes, and bell peppers in a creamy garlic sauce, served in a warm bread bowl

SIGNATURE CREATION

BAJA SHRIMP TACO

\$18.75

Three tortillas with Baja seasoning shrimp, piña Pico, fresh slaw topped with cilantro yogurt crema

SMASH BURGER

\$15.25

Brioche bun, 2 smash patties, cheese, lettuce, onion, pickle, tomato and bacon

JAMMING BURGER

\$17.25

Brioche bun, 2 smash patties, pickles and Home-Made Bakon Jam

LUNCH MENU

SANDWICH

CREAMY MUSHROOM

\$13.00

Toast with creamy ricotta with arugula topped with sauteed mushrooms .

BLT CHICKEN

\$16.00

Grilled chicken, bacon, lettuce, tomato, and Garlic sauce on toasted sourdough.

CEASAR WRAP

\$12.00

Grilled chicken, crisp fresh greens, Parmesan, and Caesar dressing in a soft tortilla. Served with chips

SMOKE SALMON

\$16.00

Smoked salmon, cream cheese, crisp cucumbers, and red onion on Sourdough bread. Served with a side of chips.

CLUB

\$14.50

Layers of turkey, crispy bacon, lettuce, tomato, and mayo on toasted bread. Served with chips

PHILLY CHEESE STEAK

\$15.50

Thinly sliced steak, melted provolone, sautéed onions, and peppers on a toasted hoagie roll. Served with chips

STEAK WRAP

\$15.00

Tenderloin steak, mix Cheese, sautéed onions, Garlic sauce and lettuce. Served with chips

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THE BEAN CORNER CAFE

THE POUR

List

FRESH BOOSTERS

APPLE PEACH GREEN TEA	\$5.00
HOME MADE LEMONDE	\$5.00
ICED GUAVA BLACK TEA	\$5.00
HONEY PASSION JASMIN	\$5.00
FRESH ORANGE JUICE	\$5.00
VERY BERRY HIBISCUS	\$5.00
COLD BREW ICE TEA	\$5.00
FRESH HOT/COLD TEA	\$3.00

BEVERAGE

COCA COLA / ZERO	\$2.00
SPRITE	\$2.00
FUZE TEA LEMON / PEACH	\$2.00
GINGER ALE	\$2.00
STILL WATER	\$2.50
SPARKLING WATER	\$3.50

BEERS

CHILL	\$5.00
BALASHI	\$5.00
HEINEKEN	\$6.00
CORONA	\$7.00
AMSTEL BRIGHT	\$7.00
BEER BUCKET (CHILL OR BALASHI)	\$24.00

COFFEE & MORE

ESPRESSO	\$3.00
DOPPIO	\$5.00
CARAJILLO	\$5.00
CAPPUCCINO	\$4.50 \$5.50
CORTADO	\$3.75 \$5.75
HOT TEA	\$4.50 \$5.75
AMERICANO	\$3.00 \$5.00
BROWN SUGAR SHAKEN ESPRESSO	\$6.25
CARAMEL MACCHIATO	\$7.50

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THE BEAN CORNER CAFE

Cocktail Menu

LIMONCELLO SPRITZ \$12

Luxardo Limoncello - Prosecco
soda water

DARK & STORMY \$10

Gosling Black Seal Rum
Gosling Ginger Beer

BLUE ARUBAN SKY (FROZEN) \$11

Absolut Vodka - Bols Blue Curacao
Piña Colada

PASSION FRUIT MOJITO \$14

Cuban Rum 3YO - Passoa
simple syrup - lime - mint leaves

GIN OR WHISKEY SOUR \$13

Gray Whale Gin or Buffalo Trace Bourbon
egg white lime juice - simple syrup
(Make it VEGAN with Fee Foam)

MANHATTAN \$13

Buffalo Trace - Bottega Vermouth
Fee Brothers Old Fashioned Bitter
Maraschino Syrup & Cherry

SMOKE OLD FASHIONED \$14

Buffalo Trace Bourbon - Fee Brothers
Old Fashioned Bitter - simple syrup

SPICY OLD FASHIONED \$14

Ancho Reyes Poblano - Fee Brothers
Old Fashioned Bitter - simple syrup

MARASCHINO HIGH BALL \$11

Luxardo Maraschino Originale
soda water

BLACK MANHATTAN \$14

Ramazzotti Amaro - Bottega Vermouth
Rosso - Fee Brothers Old Fashioned Bitter
Maraschino Syrup & Cherry

JUNGLE BIRD \$12

Gosling Black Seal Rum - Campari
pineapple juice - lime juice - simple syrup

IRISH COFFEE \$11

Jameson Irish Whiskey - Coffee
Whipped cream

MARTINIS

ESPRESSO MARTINI \$12

Absolut Vanilla - Kahlua - Espresso

LYCHEE MARTINI \$13

Absolut - Bols Lychee - lime juice
cranberry juice

Coconut Martini \$12

Malibu coconut rum - Absolut Vanilla
pineapple juice

PORNSTAR MARTINI \$14

Absolut Vanilla - Passoa - lime juice
simple syrup
Shot of Prosecco on the side

Chocolate Martini \$14

Van Gogh Dutch Chocolate Vodka
Mozart Creamy Chocolate Liqueur

TIKI COCKTAILS

MAI TAI \$15

Cuban Rum 3YO - Bols Orange Curacao - pineapple juice - orange juice
lime juice - Fee Brothers Orgeat Syrup - Gosling Black Seal Rum

LONG ISLAND PUNCH \$15

Absolut Vodka - Cuban Rum 3YO - Gray Whale Gin - Conciere Tequila Silver
pineapple juice - orange juice - Bols Grenadine - Gosling Black Seal Rum

ZOMBIE \$15

Cuban Rum 3YO - Cointreau - orange juice - lime juice - simple syrup
Bols Grenadine - Gosling Black Seal Rum



Wine Menu

SPARKLING WINE

CANTI PROSECCO MILLESIMATO | VENETO, ITALY

Crisp - Citrus - Apples



9



39

LA MARCA PROSECCO | VENETO, ITALY

Green Apple - Ripe Citrus - Pear - Toast

55

WHITE WINES

BARONE FINI PINOT GRIGIO | VALDADIGE, ITALY

Lemon - Honeydew - Ripe Apple

11

42

NOBILO SAUVIGNON BLANC | MARLBOROUGH, NEW ZEALAND

Tropical Fruits - Passion Fruit - Citrus

13

46

JOSH RESERVE CHARDONNAY | NORTH COAST, CA, USA

Pineapple - Banana - Vanilla - Toast

13

50

STEMMARI MOSCATO | SICILY, ITALY

Candied Mandarin - Flowers - Nectarine

9

39

ROSÉ WINE

AIX | COTEAUX D'AIX-EN-PROVENCE

Fresh red fruits - Peach - Floral

13

50

RED WINES

MARK WEST PINOT NOIR | CALIFORNIA, USA

Raspberry - Plum - Vanilla

11

42

PAUL MAS RESERVE MERLOT | LANGUEDOC, FRANCE

Blackberry - Cherries - Dark Chocolate

11

42

JOSH RESERVE CABERNET SAUVIGNON | NORTH COAST, CA, USA

Black Cherries - Toasted Hazelnut - Mocha - Vanilla

13

50

TRIVENTO RESERVE MALBEC | MENDOZA, ARGENTINA

Plum - Blackberry - Toast

10

40