

# COMMONWEALTH

COFFEEHOUSE  
EST. 2015

at Alamo Heights

## WEEKEND BRUNCH

Weekends 8am-4pm

### HAM AND CHEESE CRÊPE

classic french crêpe filled with black forest ham, parmesan bechamel and fontina cheese  
11.00

### FRESH FRUIT NUTELLA CRÊPE

classic French crêpe filled with Nutella and your choice of fresh strawberries or bananas, topped with homemade vanilla whipped cream  
10.00

### CLASSIC FRENCH TOAST

homemade brioche bread soaked in custard, topped with maple syrup and homemade vanilla whipped cream  
10.00

### CLASSIC MOLLETE

handmade viennois bread served open face with refried beans, fontina cheese, and pico de gallo  
add avocado +2.00    add 2 eggs +2.00  
10.00

### CW MOLLETE

handmade viennois bread served open face with refried beans, fontina cheese, chorizo and pico de gallo  
add avocado +2.00    add 2 eggs +2.00  
12.00

### AVOCADO TOAST

thick cut homemade french bread topped with diced avocado, red pepper flakes, sea salt, and microgreens  
add fried egg +1.50    add scrambled egg +2.00  
add smoked salmon +3.00  
8.00

### BREAKFAST CROISSANT

eggs folded with your choice of two ingredients (see selection below) on a handmade croissant  
10.75

### FRENCH OMELETTE

eggs folded with your choice of two ingredients (see selection below) served with diced potatoes and handmade french bread  
10.25

### BREAKFAST TACO

made with egg and your choice of one ingredient (see selection below) on a handmade flour tortilla  
3.35

#### \*Ingredient Selection

Bacon, Chorizo, Ham  
Spinach, CW Veggie (Bell Pepper, Corn), Potato, Tomato, Beans,  
add cheese +.50  
sub egg white +1.50    add avocado +2.00

### QUICHE POPEYE

savory house-made crust baked with egg, spinach & goat cheese  
10.00

### QUICHE LORRAINE

savory house-made crust baked with egg, black forest ham & cheese  
10.00

## SANDWICHES & SALADS

### CROISSANT BÉCHAMEL

black forest ham, melted fontina cheese, parmesan béchamel on a handmade croissant  
9.00

### DILL CHICKEN SALAD CROISSANT

chicken, fresh dill, dried cranberries, spring mix, on a handmade croissant  
9.50

### TURKEY AVOCADO SANDWICH

sliced market turkey, avocado, spring mix, peppercorn dressing on a handmade ciabatta bread, served with a side of fresh mozzarella and tomato  
croissant upgrade +\$2.00  
12.50

### COMMONWEALTH SALAD

Seared goat cheese medallions, toasted walnuts, fresh strawberries and blueberries on a bed of spinach with our homemade champagne vinaigrette  
9.50

### DILL CHICKEN SALAD

chicken, fresh dill, dried cranberries on a bed of spring mix with our classic vinaigrette dressing  
9.50

## MIMOSAS

MOËT & CHANDON CHAMPAGNE AND FRESH SQUEEZED ORANGE JUICE

MINI MOËT (2-3 GLASSES)

28.00

WHILE SUPPLIES LAST

# COMMONWEALTH

COFFEEHOUSE

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*at Alamo Heights*

## COFFEE

	<u>12 oz</u>	<u>16 oz</u>
HOUSE COFFEE	\$2.90	\$3.60
CAFÉ AU LAÏT	\$3.50	\$4.50
NITRO COLD BREW		\$5.75
ICED COFFEE		\$5.50
FRENCH PRESS		\$4.75

rotating single origin  
DECAF AVAILABLE

## ESPRESSO

DOUBLE ESPRESSO		\$3.00
CORTADO		\$3.75
CAPPUCCINO		\$3.95

  

	<u>12 oz</u>	<u>16 oz</u>
AMERICANO	\$3.50	\$4.50
Iced or Hot		
LATTE	\$4.60	\$5.75
Iced or Hot		

## NOT COFFEE

MATCHA LATTE	\$5.00
CHAI LATTE	\$5.00
LONDON FOG	\$5.00
HOT CHOCOLATE	\$3.75

ICED TEA	\$3.50
Usweetened Black Tea	

LOOSE-LEAF HOT TEAS	\$4.50
• Lord Bergamot (Earl Grey Black Tea)	
• Fez (Moroccan Mint Green Tea)	
• Rose City Genmaicha (Roasted Rice Green Tea Blend)	
• Meadow (Caffeine-Free Chamomile Blend)	

SEASONAL LEMONADE	\$4.00
ORANGE JUICE	\$5.00

### Flavors

- Vanilla (SF/ Reg)
- Hazelnut
- Mocha
- White Mocha
- Caramel

### Signature Flavors

- Sin Nombre
- Spiced Caramel
- White Mocha
- Honey Lavender
- White Mocha
- Macadamia

Ask about our  
delicious seasonal  
flavors!

### Alternative Milk

Almond Milk  
Oat Milk  
Breve (Half & Half)  
+\$1.00