



Tisane
Euro Asian Cafe

Hangover Helpers

Bloody Marys - \$6.00

Proud Mary

Made with house infused vegetable and herb vodka

Bloody Texan

Mary with BBQ and whole grain mustard accents

Bloody Ragin' Cajun

Mary with chili powder and cajun spice

Bloody Sunday Vessel - \$22.00

A tall vessel pitcher filled with your choice of a handcrafted Bloody Mary cocktail. A perfect way for two or more people to share your favorite bloody!

Champagne Cocktails - \$7.50

Hibiscus Royal

Flavors of hibiscus, raspberry and peach together with Champagne

La Bohème

Fruity citrus elderflower with Champagne

Tisane Bellini

Juicy Georgia peach nectar and Champagne

mOJo Mixers - \$5.00

Mimosa

Classic combo of OJ and Champagne

Sunday Screw

OJ, vodka, triple sec, lime

Tea & Sympathy

Try our unique selections of tea and cordials

Nutty Hookah

Bin 320 Masala Chai and Seagram's Honey - \$6.00

Earl & George

Bin 421 Earl Grey de la Crème and Baileys - \$7.00

Wild Sakura

Bin 770 Japanese Cherry and cherry vodka - \$7.00

Grand Toddy

Grand Marnier peach raspberry with apricot peach rooibos - \$8.00

Coffee Cordials

All specialty coffees are offered with whipped cream

Honey "Buzz" Latte

Espresso, vanilla and a dash Seagram's Honey mixed with steamed milk - \$8.00

"K.G.B." Coffee

Wake up, comrade, with this combination of Kahlua, Grand Marnier, Baileys and coffee - \$7.00

Or live on the wild side and make it a latte - \$8.00

Create your own combination
of cordials and coffee...



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Sunday Brunch

The New Yorker

Scrambled organic eggs, crispy bacon, home fries, melted cheddar and mozzarella all on a crisp New York style organic flatbread topped with scallions - \$10.79

The Haight

Seasoned organic tofu scrambler with carrots and scallions, home fries and toast - \$7.89

Texas Red Eye

Three organic eggs any style, shaved steak, caramelized onions, roasted mushrooms over toast splashed with buffalo sauce and a blue cheese fondue - \$10.89

Newly Departed

Crispy bacon, peanut butter and banana jam stuffed between thick cut bread with a toasted peanut crunch outside, orange blossom honey drizzle and bacon brittle, served with home fries. Long live the KING! - \$8.29

The Little Frenchman

Organic egg, bacon or ham and cheese on a toasted croissant with home fries - \$6.29

Yogurt Parfait

Yogurt and granola parfait with fresh berries - \$5.59

B.L.T Salad

Two organic poached eggs over crisp lettuce with grape tomatoes, crumbled bacon, butter toast croutons and crumbled blue cheese, dressed with a sun-dried tomato ranch dressing - \$9.89

Cinnamon Daze

Cinnamon bun bread pudding, egg dipped "french toast" style, with whipped cream and apple praline - \$8.79

El Camino

Three organic eggs any style on a crispy tortilla with refried black beans, fresh avocado, salsa and melted pepper jack cheese served with home fries - \$10.59

Little Havana

Three poached organic eggs over spiced sweet potato home fries with sliced Cuban pork and chive hollandaise and a side of toast - \$9.89

Southern Belle

Three organic eggs any style over fresh buttermilk biscuits swimming with spicy sausage gravy - \$9.59

Farmhouse Club

Baked ham, crispy bacon, cheddar cheese, lettuce, tomato and a fried organic egg stacked high on toasted country bread, served with home fries - \$8.79

Organic Scramble of the Day

Scrambled organic eggs tossed with fresh seasonal ingredients, served with home fries and toast. Ask your server for details - \$8.79

Three's Company

Three organic eggs any style with home fries and toast - \$6.99

Green Eggs and Ham Frittata

Pesto, tomatoes, fresh mozzarella and sliced ham - \$8.99

Tuscan Sun Frittata

Artichoke hearts, roasted peppers and goat cheese - \$8.99

The Greek Frittata

Baby spinach, tomato and feta cheese - \$8.99

All frittatas are made with organic eggs and come with a side of toast.

Additions

Side of Bacon - \$2.29 Side of Maple Sausage - \$2.59
Side of Home Fries - \$2.29 Side of Toast - \$1.59
Side of Biscuits and Gravy - \$4.79
Side of Fruit - \$3.29