

SIGNATURE SPECIALS

CHICKEN, BACON & WAFFLES 14.99

Homemade Waffles topped with hand-cut Chicken Tenders & Bacon, served with Hash Brown Casserole and topped with an Egg Over Easy (Make it Cholula spicy .99)



CHICKEN, BACON AND WAFFLES

CB CHORIZO EMPANADA BREAKFAST 10.59

Two Eggs, a Chorizo Empanada topped with Homemade Spicy Cream Sauce, Cheddar and Tomatoes, served with Rosemary Potatoes, a Jalapeño and Grilled Homemade White Bread

CHIPOTLE STEAK & EGGS 10.99

Scrambled Eggs, Fajita Steak, Bell Peppers, Mushrooms and Onions, topped with Chipotle Sauce and Monterey Jack, served with Rosemary Potatoes, a Jalapeño and Two Flour Tortillas

BREAKFAST RELLENO 10.59

Roasted Poblano Pepper filled with Scrambled Eggs, Chorizo and Cheddar, topped with Homemade Spicy Cream Sauce and served with Fried Sweet Potatoes

CHICKEN FRIED STEAK & EGGS 11.29

Two Farm Fresh Eggs cooked to order, Chicken Fried Steak topped with Country Gravy, served with Rosemary Potatoes, a Jalapeño and Grilled Homemade White Bread

CHILAQUILES 10.59

Scrambled Eggs, Tomatillo Sauce, Onions, Monterey Jack, Tortilla Chips and choice of Freshly Pulled Chicken, Chorizo or thinly sliced Smoked Turkey, topped with Green Onions and served with Black Beans, Sour Cream and grilled sliced Tomatoes

HUEVOS RANCHEROS 10.99

Two Corn Tortillas topped with Two Eggs cooked to order with your choice of Freshly Pulled Chicken, Chorizo or thinly sliced Smoked Turkey, Homemade Chipotle Sauce and Feta, served with Black Beans and Guacamole

NOT JUST ANOTHER EGG SANDWICH 8.99

Thinly sliced Smoked Turkey, Two Over Hard Eggs, Cheddar and Monterey Jack on an English Muffin, served with Fried Sweet Potatoes and a Jalapeño

TEXAS FEAST 10.59

Three Farm Fresh Eggs cooked to order and three strips of Bacon, served with Rosemary Potatoes and Grilled Homemade White Bread

MIGAS 10.59

Choice of Homemade Chorizo or Smoked Turkey, Onions, Bell Peppers and sliced Jalapeños, tossed with Scrambled Eggs and Crisp Tortilla Strips, topped with melted Monterey Jack and served with Rosemary Potatoes, Two Flour Tortillas, Homemade Salsa and a Jalapeño

VEGGIE MIGAS 10.59

Zucchini, Tomatoes, Onions, Bell Peppers and sliced Jalapeños, tossed with Scrambled Egg Whites and crisp Tortilla Strips, topped with melted Monterey Jack and served with Rosemary Potatoes, Two Wheat Tortillas, Homemade Salsa and a Jalapeño

OMELETTES & CREPES

Both Omelettes (3 Farm Fresh Eggs) and Crepes (2 Homemade Crepes) are served with Rosemary Potatoes and Grilled Homemade White Bread

SPINACH OMELETTE 9.29

Baby Spinach, Tomatoes, Onions and Feta (Great with Bacon .99)

WESTERN OMELETTE 10.29

Thinly sliced Ham, Onions, Button Mushrooms, Bell Peppers and Cheddar

MEXICAN OMELETTE 10.29

Homemade Chorizo, Onions, Tomatoes, Jalapeños and Cheddar

VEGGIE OMELETTE 10.99

Spinach, Button Mushrooms, Broccoli, Bell Peppers, Onions and Tomatoes

*Made with Egg Whites and served with dry Homemade Wheat Toast and Seasonal Fruit instead of Rosemary Potatoes

BREAKFAST RELLENO CREPES 10.59

Crepes filled with Scrambled Eggs, Poblano Pepper, Chorizo and Cheddar, topped with Spicy Cream Sauce and served with Hash Brown Casserole instead of Rosemary Potatoes

SMOKED TURKEY CREPES 9.99

Crepes filled with thinly sliced Smoked Turkey, Button Mushrooms, Onions, Broccoli and Monterey Jack, topped with our Spicy Cream Sauce

SPINACH CREPES 9.59

Crepes filled with Baby Spinach, Onions, Tomatoes and Feta, topped with our Spicy Cream Sauce (Great with Bacon .99)

VEGGIE CREPES 10.99

Crepes filled with Spinach, Button Mushrooms, Broccoli, Bell Peppers, Onions and Tomatoes and topped with our Tomatillo Sauce, served with dry Homemade Wheat Toast and Seasonal Fruit instead of Rosemary Potatoes (Great with Feta .99)

EL GORDO CREPES 10.59

Crepes filled with Homemade Chorizo, Bacon, Onions, Tomatoes, Cheddar and sliced Jalapeños, topped with our Spicy Cream Sauce

CHICKEN CREPES 10.29

Crepes filled with Freshly Pulled Chicken, Spinach, Portobello Mushrooms and Asiago, topped with our Spicy Cream Sauce

BUILD YOUR OWN (BYO) OMELETTES OR CREPES

Omelettes or Crepes with Choice of any Two Ingredients 8.99
Each Additional Ingredient .99

BYO INGREDIENTS

**Cheddar • Monterey Jack
Swiss • Feta • Asiago**

**Red or Green Bell Peppers • Onions
Tomatoes • Sliced Jalapeños
Spinach • Brussels Sprouts
Broccoli • Zucchini • Button Mushrooms
Portobello Mushrooms
Roasted Poblano Peppers • Corn**

**Homemade Chorizo
Freshly Pulled Chicken • Ham • Bacon
Smoked Turkey • Turkey Bacon
Crisp Tortilla Strips**

SUBSTITUTIONS

**Fried Sweet Potatoes • Hash Brown
Casserole • Sweet Potato Fries
Black Beans 1.59**

**Rosemary Potatoes or French Fries .99
Cup of Seasonal Fruit 2.19**

**Substitute Fresh Egg Whites
on any dish served with Whole Eggs 1.99**

CB BREAKFAST FAVORITES

CLASSIC BREAKFAST 11.29

Two Farm Fresh Eggs, three strips of Bacon and a full order of your choice of Pancakes, French Toast or Pancrepes

FRENCH TOAST WITH FRUIT

FULL ORDER 10.59 | HALF ORDER 7.59

French Toast dipped in Cinnamon Egg Batter, topped with Fresh Fruit, Crème Anglaise, Raspberry Sauce, Walnuts and Powdered Sugar (served cold)

FRENCH TOAST 7.99

Three slices of Texas Toast dipped in Cinnamon Egg Batter, grilled and sprinkled with Walnuts and Powdered Sugar, served with Syrup and Butter

BANANA BREAD FRENCH TOAST 10.59

Homemade Banana Bread dipped in Cinnamon Egg Batter, grilled and topped with Fresh Berries, Bananas, Crème Anglaise and Homemade Sweet Orange Sauce, sprinkled with Walnuts and Powdered Sugar (served cold)

PANCREPES 8.59

Four Homemade Crepes, dipped in Cinnamon Egg Batter, grilled and topped with Crème Anglaise, Raspberry Sauce, Walnuts and Powdered Sugar (served cold)

FRUIT PANCREPES 10.59

Our Homemade Pancrepes topped with Seasonal Fresh Fruit (served cold)



FRUIT PANCREPES

BUILD-YOUR-OWN PANCAKES 9.59

Three Pancakes made with your choice of any (2) items: Chocolate Chips, M&M's, Peanut Butter Cups, Bananas, Blueberries, Coconut, Cranberries or Walnuts

PANCAKES 8.59

Three Large Pancakes served with Syrup and Butter

POWER BREAKFAST 10.59

Warm Coconut Quinoa on a bed of Baby Spinach topped with Egg Whites, served with Two pieces of Wheat Toast topped with Guacamole and Feta and a side of Fresh Fruit & Berries



POWER BREAKFAST

OATMEAL OR GRANOLA BREAKFAST 8.59

Bowl of Low-Fat Oatmeal or Granola (contains nuts) with 2% Milk, served with Raisins, Brown Sugar, a cup of Fresh Fruit and a Pastry

APPETIZERS, QUESADILLAS & SOUPS

SOUTHWEST CHORIZO ROLLS 9.99

Chorizo, Monterey Jack, Black Beans, Corn, Onions, Cilantro and Jalapeños rolled in a Flour Tortilla and lightly fried, served with Pico de Gallo, Sour Cream, Homemade Salsa and Avocado Ranch

SOUTHWEST CHORIZO ROLLS



STEAK QUESADILLA 11.29

Grilled Marinated Beef, Spinach, Button Mushrooms, Fresh Cilantro, Cheddar and Monterey Jack on a Large Flour Tortilla, served with Rosemary Potatoes, Pico de Gallo, Sour Cream and a Jalapeño

SUPER CHICKEN QUESADILLA 10.29

Blackened Pulled Chicken, Bacon, Spinach, Chives, Button Mushrooms, Fresh Cilantro, Cheddar and Monterey Jack on a Large Flour Tortilla served with Rosemary Potatoes, Pico de Gallo, Sour Cream and a Jalapeño

CHICKEN OR CHORIZO NACHOS 8.99

Crisp Tortilla Chips topped with Blackened Pulled Chicken or Homemade Chorizo, Cheddar, Monterey Jack, Queso, Pico de Gallo, Lettuce, Sour Cream and sliced Jalapeños

LOADED CHEESE FRIES 8.99

Pound of French Fries flavored with Homemade Seasoning, topped with Cheddar, Monterey Jack, Bacon, Chives and Jalapeños and served on a skillet with Buttermilk Ranch

ROASTED BRUSSELS SPROUTS & BROCCOLI 8.99

Brussels Sprouts and Broccoli roasted with Lemon Pepper, Salt and Garlic Olive Oil served with a side of Balsamic Reduction (Great with Bacon .99)

CHIPS AND SALSA 3.99

Homemade Salsa with crisp Tortilla Chips (one free refill)

CHIPS AND QUESO 6.99

Queso with crisp Tortilla Chips (Great with Chorizo .99)

CHIPS AND GUACAMOLE 6.99

Homemade Guacamole with crisp Tortilla Chips

CHICKEN TORTILLA SOUP 6.29 / 4.29

Tender Freshly Pulled Chicken in a Spicy Broth with Vegetables, served with a Slice of Avocado, Monterey Jack, Tortilla Strips and a Jalapeño

BLACK BEAN SOUP 6.29 / 4.29

Black Beans, Celery, Garlic and Onions, topped with Fresh Cilantro, Pico de Gallo and Sour Cream

VEGAN CHILI 6.29 / 4.29

Black Beans, Corn, Tomatoes, Onions, Fresh Jalapeños and Shredded Carrots with a special blend of Spices and Cilantro

TACOS & CB SPECIALTIES

SEASONAL STREET TACO PLATTER 10.99

Your choice of three Seasonal Street Tacos (ask your server for our current selection), served on Corn or Flour Tortillas with Chipotle Rice and Black Beans

VEGAN TACOS 9.99

Sweet Potatoes, Coconut Quinoa and Homemade Mango Relish, served on Wheat Tortillas with a side of Tomatillo Sauce

BERRY PANCAKE TACOS 9.99

Three of our made-from-scratch Pancakes, stuffed with a mix of Fresh Berries and Bananas, served with our Homemade Crème Anglaise and Raspberry Sauce

*Tortillas can be substituted for Pancakes at no extra charge

BREAKFAST PANCAKE TACOS 9.99

Three of our made-from-scratch Pancakes, stuffed with Homemade Chorizo, combined with Onions, Green and Red Bell Peppers and Tomatoes, and tossed with Scrambled Eggs, Cheddar and Feta and served with Homemade Salsa

*Tortillas can be substituted for Pancakes at no extra charge



FRIED CHICKEN STREET TACOS

HOMEMADE CHICKEN TENDERS 9.99

Hand-cut Chicken Tenders in our Homemade Batter, lightly fried and served with French Fries, a Jalapeño and a side of Honey Mustard

LEMON PEPPER CHICKEN PASTA 11.99

Tricolored Rotini tossed in our Homemade Pesto Cream Sauce (contains Walnuts) topped with Grilled Lemon Pepper Chicken and Asiago, served with Homemade Garlic Toast

SANDWICHES & SALADS

CRISPY CHICKEN SANDWICH 10.29

Lightly Fried Chicken Breast sautéed in Homemade Honey Chipotle Sauce or Jalapeño BBQ Sauce topped with Tomato, Lettuce and Mayo on a Ciabatta Roll, served with Sweet Potato Fries and a Pickle

SPICY GRILLED CHICKEN CLUB 10.99

A Brined Chicken Breast, char-broiled and finished in Cholula Sauce and Garlic Olive Oil, on an Ancient Grains Roll with Leaf Lettuce, Tomatoes, Turkey Bacon and topped with Egg Whites. Served with Roasted Brussels Sprouts & Broccoli

HONEY MUSTARD CHICKEN SANDWICH 10.29

Your choice of grilled, blackened or fried!

Chicken Breast, Lettuce, Tomatoes, Red Onions, melted Swiss and Homemade Honey Mustard Dressing on a Ciabatta Roll, served with French Fries and a Pickle

AMERICAN CLUB 9.59

Thinly sliced Smoked Turkey and Ham, Bacon, Swiss, Lettuce, Tomatoes and Mayo on a Ciabatta Roll, served with French Fries and a Pickle

BLT 8.99

Thick Bacon, Lettuce, Tomatoes and Mayo on a Ciabatta Roll, served with French Fries and a Pickle

GRILLED CHEESE 8.99

Asiago, Cheddar, Monterey Jack and Feta on a Ciabatta Roll, served with French Fries and a Pickle (Great with Avocado and Tomato 1.99)

CB SMASHED BURGER 10.29

1/2 Pound Smashed, Double Patty Burger dressed with Mayo, topped with Bell Peppers, Onions, Lettuce, Tomatoes, chopped Dill Pickles and Monterey Jack, served open faced on a Brioche Bun with French Fries (Great with Bacon .99)

BBQ BACON CHEDDAR BURGER 11.29

Our 1/2 Pound Double Patty Smashed Burger with Jalapeño BBQ Sauce, Bacon and Cheddar, served open faced with Onions, Lettuce, Tomatoes and Chopped Dill Pickles on a Brioche Bun with French Fries

SOUTHWEST VEGAN BURGER 10.99

Homemade Vegan Burger with Black Beans, Chipotle Rice, Red Bell Peppers, Onions, Cilantro and a blend of Spices, topped with a Grilled Poblano Pepper, Red Onions, Leaf Lettuce and Tomatoes on an Ancient Grains Roll, served with a side of Sweet Potato Fries and Fresh Guacamole

SUPERFOOD BOWL 11.99

Quinoa and Fresh Greens layered with Fresh Blueberries, Walnuts, Avocado Slices, Jalapeños, Steamed Broccoli, Blood Orange Wheels and Grilled Chicken, served with our Homemade Raspberry Vinaigrette Dressing

WINE COUNTRY SALAD 10.99

Fresh Greens, Grilled Chicken Breast, Strawberries, Apples and Walnuts, served with Seasonal Lite Dressing

COCONUT CHICKEN SALAD 11.99

Fresh Greens, Coconut Chicken, Oranges and dried Cranberries, served with our Homemade Honey Mustard Dressing



SPICY GRILLED CHICKEN CLUB

SIDE ITEMS

One Egg / One Egg White 1.99 / 2.29

Homemade Toast,
White or Wheat .99

Cinnamon Toast,
White or Wheat 1.59

Bacon, Turkey Bacon or Ham,
(3 slices) 2.59

Homemade Chorizo 2.59

Cup of Chipotle Rice 1.99

Cup of Coconut Quinoa 2.99

Cup of Queso 2.99

Cup of Guacamole 2.99

Cup of Fruit 3.59

Cup of Oatmeal or Granola 3.59

Chorizo Empanada 3.99

Fried Sweet Potatoes 2.29

Rosemary Potatoes 1.99

Hash Brown Casserole 2.29

Roasted Brussels Sprouts
& Broccoli 3.99

White, Wheat or
Corn Tortillas (2) .99

English Muffin 1.29

Cup of Salsa 1.59

Side of Fries 2.59

Side of Sweet Potato Fries 2.99

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized juice or milk may increase your risk of foodborne illness.

To our customers with food allergies, Café Brazil cannot ensure that menu items do not contain ingredients that may cause food allergies; please take this into consideration when ordering. Café Brazil is not a "vegan kitchen", cross-contamination is possible.

BEVERAGES

BOTTOMLESS ICED TEA AND FOUNTAIN BEVERAGES 2.69

HOT BEVERAGES

Hot Tea 2.59
Hot Chocolate 2.99
Organic Chai Latte 3.99

CHILLED BEVERAGES LARGE | SMALL

Milk 2.79 | 1.69
Chocolate Milk 2.99 | 1.89
Organic Chai on the Rocks 3.59
LifeWTR 2.99

JUICES LARGE | SMALL

Orange or Grapefruit 3.59 | 2.49
Apple or Cranberry 3.29 | 2.29
Fresh Lemonade 3.29

FRESH BLENDED SMOOTHIES 4.29

Very Berry
Mean Green
Strawberry Banana
Mango Banana
Frozen Hot Chocolate
Caramel Espresso Freeze
Snickers Bar Espresso Freeze

All Specialty Beverages can be made with a dairy substitute when available (soy, almond or oat milk) for \$1.00



COFFEE SPECIALTIES

BOTTOMLESS COFFEE 2.99

(multiple choices daily)

Espresso - Single 1.79
Espresso - Double 2.99
Cappuccino - Single 2.99
Cappuccino - Double 3.99
Latte on the Rocks 3.79
Café Mocha 4.29
Latte 3.79
CB Cold Brew 2.99
Sweet Vanilla Crème Cold Brew 3.59
Dirty Cold Brew 4.59
Americano 2.59
Iced Caramel Macchiato 3.99
Hot Caramel Macchiato 3.99

FLAVORED LATTES 4.29

Snickers Bar
Rocky Road
Caramel
Irish Cream
Toasted Almond Mocha
Vanilla
Sugar Free Vanilla
Hazelnut
White Chocolate
Seasonal Specials

All Specialty Beverages can be made with a dairy substitute when available (soy, almond or oat milk) for \$1.00

COFFEE BY THE POUND

PREMIUM & DARK ROAST

14.99 PER POUND
7.99 PER 1/2 POUND

HOUSE & FLAVORED

13.99 PER POUND
7.49 PER 1/2 POUND

DECAFFEINATED

14.99 PER POUND
7.99 PER 1/2 POUND



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**FREE WIRELESS INTERNET AT ALL CAFÉ BRAZIL LOCATIONS
PERSONAL PROPERTY IS NOT THE RESPONSIBILITY OF CAFÉ BRAZIL**

A gratuity of 18% will be added to all parties of six or more.