



## *Women's Faculty Club*

### Afternoon Menu

#### **Antipasto plate**

Marinated peppers and onions, olives, almonds and tortilla Espanol  
\$6.50

#### **Cheese and Fruit Plate**

Pt. Reyes blue and Cabot white cheddar  
with baguette and fruit  
\$6.50

#### **Cookie plate**

\$4.75

Centennial Special - House White or Red Wine	<i>glass</i>	\$3.50
Assorted Premium Beer		\$5.75
Iced Tea		\$2.75
Arnold Palmer		\$2.95
San Pellegrino Sparkling Mineral Water	<i>glass</i>	\$2.95
	<i>bottle</i>	\$6.50
Prosecco	<i>split</i>	\$14.00

*The following coffee drinks are made with  
Mr. Espresso Organic, Fair Trade Neapolitan Espresso  
or  
Mr. Espresso Organic Decaffeinated Espresso*

Espresso	\$3.75
Americano	\$3.75
Latte	\$4.25
Cappuccino	\$4.25
Mocha	\$4.75

**Coffee** - *Mr. Espresso Organic Seven Bridges Blend OR  
Organic Decaffeinated House Blend* \$3.50

(Substitute almond milk with any of the above coffee drinks - \$.50 additional)

Or enjoy a pot of Mighty Leaf Tea!  
\$2.00

**Organic Earl Grey** - *Organically grown black tea leaves and a twist of organic bergamot*

**Organic Breakfast** – *Fair Trade Certified, organic English Breakfast is a robust, wide awake blend of premium black tea from Southern India*

**Meridian Chai** – *This aromatic chai tea blend combines whole leaf organic black tea with cinnamon, licorice root, ginger, cardamom and cloves*

**Green Tea – Steep 3 minutes**

**Green Dragon** - *A Chinese tea known as Longjing – has a delicate chestnut flavor and captivating aroma*

**African Nectar** – *Organic African Nectar Rooibos tea blended with tropical fruit and blossoms. Caffeine free*

**Chamomile Citrus**- *Soothing chamomile flowers and subtle slices of citrus fruits with herbs*

**Ginger Twist** – *Mix of lemongrass, tropical fruits and mint fueled with a touch of ginger and ginseng. Promotes calm, focus and good health*

**Organic Mint Melange** - *Renew and refresh with the finest mint leaves from the Middle Atlas mountain range in Morocco*