



Your neighborhood café!

MENU

HOURS

SATURDAY 8AM-6PM

SUNDAY 8AM-2PM

WEDS, THURS, FRI 8AM TO 2PM (SUMMER ONLY)

CLOSED OCCASIONALLY WHEN CHEF NEEDS VACATION

*Take home an Abineau Lodge souvenir coffee mug \$8.5 new or \$7 for the one you just drank out of!
We also have wine glasses, champagne flutes, beer glasses and T-shirts with our new logo.*

Looking for a place to hold your wedding, reunion or party? Talk to us. We are a full service party venue.

Need a room for your guests to stay? We have several guest rooms to rent.

****Consumer Advisory: Eating raw or undercooked meat, poultry, eggs or fish may increase your risk for foodborne illness.
Designated GF items are not certified GF and may contain small quantities of gluten.
Tax and tip are not included in prices. For parties of 6 or more a 20% gratuity will be added to your bill.**

QUICK TAKES

Available Wednesday – Sunday 8 to closing

Homemade Pastries/Breads

Beignet (*French Doughnut-Sat and Sun Only*) **(2) 4.15**

Banana Muffin, Mocha Walnut Muffin, Lemon Poppyseed Muffin^{GF},

Cornbread Muffin, Buttermilk Biscuit - 1.75 or 2 for 3.25

Continental Breakfast^V *One muffin or biscuit from above, Coffee, Decaf or Tea, and a small juice* **5.75**

NOLA Special^V (*Sat and Sun Only*) *2 Beignet and a Large Café Latte* **6.15**

Breakfast Burritos *Choice of Plain, Sausage, Bacon or Spicy Black Bean^V (No substitutions) (Made with scrambled egg, cheddar, potatoes, and onion in a flour tortilla) (Wrapped to go)* **6.95**

Want it on a plate, warmed with sour cream and salsa to eat here? Add 1

Homemade Granola and Yogurt^{GF,V} *Oats, nuts, seeds, coconut, honey and spices. Mixed and baked in our oven* **4.95**
(Also available by the bag to take home-great for breakfast, on ice cream or add M&Ms and make your own trail mix! ¾ pound for 6.95)

Toasted Bagel & Cream Cheese 2.75 & Herb Cream Cheese 3.00 xtra Cream Cheese **.50**

Deviled Egg 1.75 or Hardboiled Egg 1.25

Peaches^V *with whipped cream* **3.95**

Quiche of the Day *served with sliced tomatoes* **7.95**

Pork Green Chili *served with cornbread muffin or tortilla - Bowl-7.95 Cup 5.25*

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MADE WITH LOVE AND THYME
WEEKEND BREAKFAST MENU

Available all day (After 11:30, substitute potato salad, coleslaw or spicy black beans for hash browns)

The following items are made to order. Please be patient as we cook everything when ordered and from scratch. If you are in a hurry, please order from our Quick Takes menu.

Our Savory Specialties

- Chilaquiles^{GF,V}** Three eggs scrambled with sautéed onion, corn tortilla strips, roast poblanos and cheddar cheese. Served with spicy black beans or hash browns and corn or flour tortilla with house made salsa ranchero and sour cream **7.45**
- Huevos Sonriendo^{GF,V}** Two eggs**, sunny side up, on a stuffed cheese quesadilla (corn) with house made salsa ranchero, spicy black beans and sour cream **8.45** Add homemade **Pork Green Chili 2.50**
- Eggs Abineau** Poached eggs on ham and English Muffin covered with Mornay Sauce; hash browns **9.95**
- Vegetarian Eggs Abineau^{GF,V}** Poached eggs on Breaded Fried Eggplant covered with Mornay Sauce; hash browns **8.95**
- All American Breakfast^{GF on request,V on request}** 2 eggs** and hash browns. Choice of biscuit, cornmeal muffin, gluten free muffin, whole wheat or white toast. **6.95**
Add Bacon, Sausage Patties, Ham or Breaded Fried Eggplant 1.75
- Choose Your Ingredients Scramlette^{GF on request, V on request}** 3 eggs, scrambled with choice of add-ins, and hash browns. Choice of biscuit, cornmeal muffin, gluten free muffin, whole wheat or white toast. **7.25 (plus add-ins) | Scramlette Add Ins** - Onion, tomato, broccoli, cauliflower, spinach, black beans, roast poblanos, Cheddar, Monterey Jack, Swiss, Feta, Herb Cream Cheese **.50 each** Crumbled bacon, breakfast sausage, minced ham **.75 each**
Add Bacon, Sausage Patties, Ham or Breaded Fried Eggplant 1.75
- Buttermilk Biscuits & Sausage Gravy** Homemade biscuits, homemade gravy. **6.95**
- Vegan Curried Eggless Scramble^{GF,Vegan}** Curried sautéed potatoes, cauliflower, onion, tomato and garbanzo beans. Choice of whole wheat or white toast **7.95**

Our Sweet Specialties

We serve our sweet dishes with 100% Pure Maple Syrup!

- Warm Fried Polenta^{GF,V,Vegan(ask for no butter)}** **5.95**
- Whole Wheat Belgian Waffle^V** With Strawberry Sauce and Real Whipped Cream **7.95**
- Real Old Fashioned Buttermilk Pancakes^V** (2) Plain **6.45** With bananas, blueberries or chocolate chips **7.25**
- Baked Cinnamon Raisin French Toast^V** Cinnamon Raisin Bread, covered with eggs and cream and baked in the oven. Served with butter, pure maple syrup & real Whipped Cream **5.95**
- Gluten Free Pancakes^{GF,V}** (2) Plain **6.95** With bananas, blueberries or chocolate chips **7.75**

Additions to Breakfast Entrees: 2 Eggs**-1.75; Bacon, Sausage, Ham, Breaded Fried Eggplant^{GF,V} 2.00; Hash Browns^{GF,Vegan} 2.75

A la Carte: 1 Egg cooked to order** 2.00; Bacon, Sausage, Ham, Breaded Fried Eggplant 3.00; Toast 1.95; Tortilla (2 corn or 1 flour) 1.95; Hash Browns 3.75; Single Pancake 3.75; Single Gluten Free Pancake 4.00

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Lite Lunch Plates

Saturday and Sunday **11:30 to 2**

Soup du Jour^{Ask if V,Vegan,GF} and cornbread muffin **Cup 3.95 Bowl 5.95**

Soup du Jour and Salad Cup of today's soup and tossed green salad **6.95**

Soup or Salad and Quiche Cup of today's soup or tossed green salad and today's Quiche **9.95**

Toasted Bagel and Plain Cream Cheese 2.75 and Herb Cream Cheese 3.25 Extra Cream Cheese **.50**

A Deviled Egg, a Slice of Cheese and a Tossed Green Salad 5.95 ^{GF}

Tossed Green Salad- Large 5.95 Small 3.95 Add Sliced Steak **3** or Diced Chicken **2**

Spinach Salad Baby spinach, red onion, tomatoes, sliced hard boiled egg, crumbled bacon and cornbread muffin **8.25**

Cheese and Snack Plate Hard cheese sampler, herb cream cheese, black olives, dried fruits and nuts, baby carrots and crackers. **Small 9.95 Large 14.95**

Cheesy Quesadilla^V 10" flour tortilla filled with shredded cheddar, roasted green chilis, and onion then grilled until melted. **6.95** Add spicy black beans^V or diced chicken for a more filling treat **2.00**

Homemade Pork Green Chili With cornbread muffin, corn or flour tortilla - **Bowl-7.95 Cup 5.25**

A la carte : Potato Salad 2.95 | Coleslaw 2.95 | Spicy Black Beans^{GF,Vegan} **2.95**

Platters and Sandwiches

11:30 to 2 Saturday and Sunday

Platters

Served with choice of two sides-tossed green salad, coleslaw, potato salad, spicy black beans- and choice of corn bread muffin, corn or flour tortilla

Slow Roasted Southern Style Spicy Barbecued Pulled Pork ^{GF} Chunks of pork dredged in our own spice rub, pan seared then slow roasted for 3 hours until it melts in your mouth. Not too hot, not too mild. **9.95**

Whole Roast Poblano^{GF} Stuffed with sautéed fresh corn, onion and choice of diced chicken or zucchini^V **11.95** or cubed grilled steak **13.95** covered with shredded cheddar, baked and topped with cilantro cream sauce and house made salsa

Curried Cauliflower, Potatoes and Garbanzos^{Vegan} sautéed in oil and served with rice **9.45**

Pork Green Chili Succulent chunks of pork slow cooked in a sauce of roasted poblanos, jalapenos and onion **9.95**

Pita Sandwiches-Whole Wheat or White

Served with Chips

- *Breaded Fried Eggplant, roasted red pepper spread, spinach and feta,* ^V **Whole 7.95 Half 5.95**
- *Ham and Cheddar, tomato & lettuce* **Whole 8.45 Half 6.45**
- *Egg Salad*^V **Whole 5.95 Half 4.25**
- *Bacon, Lettuce and Tomato* **Whole 6.95 Half 4.95**
- *Grilled Steak, tomatoes, lettuce, red onion and horseradish mayonnaise* **Whole 8.95 Half 6.95**
- *Diced Chicken, spicy black beans, lettuce, tomatoes, cheddar and cilantro sour cream sauce* **Whole 8.95 Half 6.95**
- *Barbecued Pulled Pork and Crunchy Coleslaw (Warm)* **Whole 7.95 Half 5.95**
- *Curried Vegetables*^{Vegan} with Spinach (Warm) -**Whole 7.95 Half 5.95**

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Desserts

Available from 11:30 to 2 Saturday and Sunday

Cinnamon Raisin Bread Pudding with Brown Sugar Hard Sauce and Whipped Cream **4.65**

3 Beignet drizzled with Chocolate Sauce and covered with powdered sugar **5.95**

Banana Fritters 3 deep fried banana fritters with powdered sugar **5.95**

Ice Cream Sundae^{GF} 2 scoops vanilla ice cream with sliced bananas and strawberry sauce drizzled with Chocolate, Caramel, Raspberry or French Vanilla Syrup and topped with Real Whipped Cream and Chopped Nuts **6.95**

Coffee Bar & Beverages

Available from 11:30 to closing Saturday and Sunday

Hot Drinks

House Coffee-Starbucks Café Verona
2.25 (1 free refill, additional refills .50)
(To go-Sm 1.95 Lg 2.50)

Espresso Drinks

Made with Firehouse Organic Dark Roast or Decaf from Prescott. Firehouse Coffee company donates a portion of their proceeds to local firefighting organizations. We support our firefighters. *Smalls come with 1 shot, large with 2 shots*

- Espresso Sm 2.15 Lg 2.95
- Americano Sm 2.15 Lg 2.95
- Red Eye Sm 2.75 Lg 3.75
- Café Latte Sm 3.25 Lg 4.25
- Mocha Latte Sm 3.75 Lg 4.75
- Cappuccino Sm 3.25 Lg 4.25
- Breve Sm 3.50 Lg 4.50
- Steamer Sm 2.50 Lg 3.50
- Flavored Steamer Sm 2.95 Lg 3.95
- Hot Cocoa & Whipped Cream 4.50
- Chai Latte 4.25
- Hot Tea 1.95

Cold Drinks

- Iced Coffee 2.25
- Iced Tea 2.25 (1 free refill, additional refills .50)
- Lemonade 2.25 (No refills)
- Arnold Palmer 2.25 (No refills)
- Cranberry, Orange, Apple Juice Sm 1.95 Lg 2.95
- V-8 Juice, 6 oz 1.95
- Milk Sm 1.95 Lg 2.95
- Pepsi, Diet Pepsi, Sprite, Ginger Ale (Can) 1.75
- San Pellegrino Blood Orange Soda (Can) 2.50

Additions/Substitutions

Almond Milk, Soy Milk .50
Caramel, French Vanilla, Sugar Free Vanilla and Raspberry Syrup .25 each
Chocolate Syrup .50
Whipped Cream .50

Espresso Shake

2 Shots Espresso blended with Vanilla Ice Cream and topped with Whipped Cream a splash of French Vanilla Syrup and a Maraschino Cherry
6.50

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Bar Menu

Sake Cocktails 8

We use premium Tozai Sake in our Sake drinks.

Nigori Sake is unfiltered and slightly sweet. Junmai Sake is filtered and has a 'hard liquor' taste.

Jolly Rancher

Junmai sake, cranberry juice, sweetened lime juice and grenadine.

Sailor's Delight

Nigori sake, lemonade, sweetened lime juice with a couple drops of grenadine

Sushi Roll

Nigori sake, muddled ginger and cucumber with fresh lemon juice topped off with ginger ale

Asian Bloody Mary

Junmai sake, V8 juice, lime and flavorings.

Rising Sun

Junmai sake and orange juice with a dash of grenadine.

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Dragon Tail Shooter

Junmai sake shooter with a hot chipotle finish. **4.5**

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Junmai or Nigori Sake Half Carafe **9.95** 2oz glass **3.25**

Served chilled

Beer Cocktails

Chelada

Mexican lager with lime juice and a spicy dipped rim. **4.5**

Michelada

Mexican lager with lime juice, spicy sauces and a spicy dipped rim. **5**

Cerveza Sangrita Maria

A Mexican Bloody Mary made with beer and served with a spicy dipped rim. **5.5**

Wine Cocktails 7

Mimosa

Sparkling wine and orange juice

Poinsettia

Sparkling wine and cranberry juice

Bellini

Sparkling wine and peaches

Wine by the Glass

White

Care Chardonnay/Macabeo Blend (Spain) **7**

Wilhelm Walch Pinot Grigio (Italy) **9**

Sweet White

Enotria Moscato (California) **8**

Sun Garden Riesling (Germany) **8**

Red

Los Morros Merlot (Chile) **7**

Mi Terruno Cabernet Sauvignon (Argentina) **7**

Monte Volpe Red Blend (California) **7**

Wine by the bottle is available in the wine cellar for here or to go. Selections change frequently. Prices vary. Feel free to enter the Cellar and make your selection. 10% discount on all bottles to go.

Beer

Lumberyard- 4 can

Diamond Down Lager

Knotty Pine Pale Ale

Red Ale

Stone-4.5 bottle

Go To IPA

Coffee Stout

Montejo Mexican Lager— 3.5 bottle

Ace Apple Cider^{GF} – 4 bottle

Budweiser, Bud Lite- 3 bottle

Afternoon Snacks

Available 2pm to closing Saturdays

Homemade Pastries

Toasted Bagel and Cream Cheese

Cheese and Snack Plate

Breakfast Burritos

Soup du Jour | Salads | Quiche du Jour

Pork Green Chili | Barbecued Pulled Pork

Ice Cream Sundae | Cinnamon Raisin Bread Pudding

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