

# MENU OLD SAN JUAN WWW.KAFFEHAUS.COM

# Coffee Bar

**HOT CHOCOLATE** \$3.50

Cortés

KAFFES			ESPRESS	50	POCILLO		MACHIA	тто
LATTE	8oz \$4.00	120z <b>\$4.75</b>	SINGLE SHOT	\$2 \$2.50	SINGLE SHOT	\$2 \$2.50	SINGLE SHOT	\$2 \$3
<b>CAPPUCCINO</b> traditional	\$4.25	\$5.00	AMERICANO	\$4				
CHAI LATTE	\$4.00	\$5.00	ADD ONS					
MATCHA LATTE	\$4.00	\$5.00	· WHIPPED C	,	\$1 \$1	16		

· SIDE OF MILK

\$1.50

#### HAUS SPECIALTY COFFEE

\$4.50

CHOCOLATE TEMPTATION NUTELLA & HAZELNUT, INCLUDES WHIPPED CREAM	\$9	WHITE CHOCOLATE INCLUDES WHIPPED CREAM	\$9
COCONUT PASSION VANILLA & COCONUT, INCLUDES WHIPPED CREAM	\$9	MARSHMALLOW BLISS INCLUDES WHIPPED CREAM	\$9
VANILLA TEMPTATION VANILLA & CARAMEL, INCLUDES WHIPPED CREAM	\$9	MRS. BAILEYS ESPRESSO, BAILEYS, CHOCOLATE , HAZELNUT	\$10
LAVANDA LATTE	\$9		



INCLUDES WHIPPED CREAM

## Cocktails

#### HAUS SPECIALTY

# **ESPRESSO MARTINI**Gustos espresso, vodka, Frangelico, Baileys Irish Cream

# PEANUT ESPRESSO MARTINI Gustos espresso, Sheepdog whiskey, Frangelico, Baileys Irish Cream

MIMOSA MULE MARTINI	12
Vodka, fresh ginger, lime, Cava	

# **TETUAN MARY**Our house made Bloody Mary mix, touch of spice, vodka (make it with Grey Goose \$3.00)

### BLOODY MARIA House made Bloody Mary mix, tequila

MICHELADA		
Haus Michelada recipe, Tajin rim,		
ice chilled Medalla		

MOJIMOSA	12
Don Q, natural juice, garden mint,	
fresh lime, splash of cava	

### **STRAWBERRY MARGARITA** 12 tequila, fresh lime, fresh straberry pure

MANGO MISCHIEF	13
Kentucky Bourbon, mango nectar,	
basil infused simple syrup lemon juice	

SMASH WALKER	13
Black Label, fresh lavanda, lime juice,	
strawberry pure	

CARIBBEAN FRESCA	14
Barrilito rum, fresh acerola, ginger, lim	e, cava

OLD SAN JUAN SUNSET	10
Tito's vodka, Malibu rum, pineapple ne	ectar, lime

HAUS RUM PUNCH	10
Don Q rum, fruit punch nectar	

DANGER ISLAND	12
Cointreau, tequila, rum, gin, vodka, cran	berry,
fresh passion fruit, fresh tamarind	

#### MIMOSAS

MIMOSA GLASS	7
Natural juice selection	
SPARKLING MIMOSA PITCHER	30
pitcher serving 5-6 glasses	

#### **BOTTLE SERVICE**

ITALIAN PROSECCO Lunetta	45	
Choice of Natural Mini Pitcher Juice	7	
(Only Bottle Service)		

37

FRENCH CAVA Jean Dorsene, Brut



## Brunch

#### TAPAS

QUESO FRITO & GUAYABA \$12

PORK DUMPLINGS \$13

CHEF'S HOMEMADE CROQUETAS \$12

CROQUETAS DE BACALAO 4 pieces \$9 8 pieces \$16

\*MARKET PRICE

#### BREAKFAST

**CHEF'S EMPANADILLAS** 

EGGS - ANY STYLE \$10

choice of cheese & protein
Includes diced potatoes or fresh fruits + toast

ADD

Onions \$.75 Tomatoes \$.75 Peppers \$.75 Spinach \$1 Mushrooms \$1 All Veggies \$3.50

OMELETTE \$13

Includes diced potatoes or fresh fruits + toast choice of cheese & protein

HONEY HAM, BACON, FRESH VEGGIES, TURKEY OR SAUSAGE

ADD

Onions \$.75 Tomatoes \$.75 Peppers \$.75 Spinach \$1 Mushrooms \$1 All Veggies \$3.50

#### CHEF'S OMELETTE

<b>BORICUA</b> pernil, sweet plantains & cheddar cheese	\$18
SMOKED SALMON mushrooms, spinach & swiss cheese	\$19
CHISTORRA spanish pork sausage, onions, peppers & swiss cheese	\$18
STEAK provolone cheese, peppers & onions	\$23
MEAT LOVERS	\$17

\*omelettes includes diced potatoes or fresh fruits + toast

ham, bacon, sausage &

cheese of choosing

#### HAUS BRUNCH

**SMASH BRUNCH BURGER** \$18 10oz beef patty, whiskey glaze, hash browns, cheese of choosing, bacon & egg

CHICKEN & WAFFLE \$18
diced potatoes, waffle, homemade add egg \$1.50
chicken strips, haus glaze with a touch of spicy

PORK BELLY WAFFLE \$18 guava, maple syrup & oregano

CHEF'S STEAK & EGGS \*MARKET PRICE

MALLORCA CHICKEN SANDWICH
crispy fried chicken, cheddar cheese,
bacon & eggs

FRENCH TOAST MONTECRISTO \$18

brioche french toast, ham, turkey, swiss cheese & egg on top

\$18

TUNA SESAME
tuna filet breaded in black sesame seeds
pan seared, poached egg on top & green oil

BREAKFAST BURRITO \$16
Includes peppers, tomatoes & onions add steak \$4

#### EGGS BENEDICT

 HONEY HAM
 \$16
 BACON
 \$16

 TURKEY
 \$16
 VEGGIES
 \$16

 BORICUA
 \$17
 SMOKED SALMON
 \$18

 CRAB
 \$22
 SURF & TURF
 \$24

#### PANCAKES · WAFFLES · FRENCH TOAST

TRADITIONAL \$12
Includes fresh fruits

MAKE IT A PLATTER \$17 choice of eggs, proteins + diced potatoes or fresh fruits

HONEY HAM, TURKEY, SAUSAGE OR MAPLEWOOD BACON

add cheese \$1.25

AMERICAN, CHEDDAR, SWISS OR PROVOLONE

CHEF'S PANCAKES \$17

CHEF'S FRENCH TOAST

\$17



#### BAGEL, TOAST, MALLORCA

CREAM CHEESE \$5

BREAKFAST \$12

Includes diced potatoes, choice of eggs, cheese & protein

SMOKED SALMON \$11
CREAM CHEESE BAGEL

with capers add poached egg \$2

#### YOGURT & FRUIT BOWLS

GREEK YOGURT \$4

FRUIT BOWL \$5

#### ADD ONS

Fruits \$2 Nutella \$1 Granola \$2



#### SANDWICHES

**CLUB** \$14 turkey breast, bacon, cheese, salad

"THE CHICKEN SANDWICH" \$14 honey mustard sauce, lettuce, tomatoes,

cheese of choosing

**CUBANO** \$14 pernil, ham, mustard, pickles, swiss cheese

\*All Sandwiches includes add Truffle \$4
Parmesan Fries

#### SALADS

**HAUS SALAD** \$12 Includes tomatoes, almonds **add chicken \$3** strawberries, choice of honey ham or turkey

#### SIDES

(additional)

HAUS POTATOES
 HAUS PLANTAINS

• FRESH VEGGIES • HAUS RICE • HAUS FRIES

# Lunch

#### HAUS GRILL

CHICKEN FILLET
grill or empanada
choose 2 sides

SALMON
\$28
guava or pesto infused sauce

CHEF'S STEAK \*MARKET PRICE

choose 2 sides

choose 2 sides

HAUS BURGER \$14

served with french fries

CHICKEN PARMESAN MILANESA \$20 add egg \$2

#### **PASTAS**

CHICKEN

CHOOSE SAUCE: MARINARA, ALFREDO, OR
GARLIC OLIVE OIL add Pesto sauce \$3

CHICKEN & BACON \$20

VEGGIE \$16

LOBSTER SALAD \$25



\$17

