



HOT DRINKS		CAL	12 OZ	CAL	16 OZ
ESPRESSO		5	2.75		
single/double					
MACCHIATO			4.25		
CORTADO			4.50		
CAPPUCCINO			5.00		
AMERICANO		5	3.75	5	4.25
LATTE		180	5.00	220	5.50
MOCHA		310	4.10	410	4.60
CHAI LATTE		240	4.50	260	5.50
MATCHA LATTE		110	4.30	140	4.95
HOT CHOCOLATE		240	3.70	410	3.95
COLD DRINKS					
COLD BREW		5	3.70	5	4.25
AMERICANO		5	3.95	5	4.75
LATTE		180	5.00	220	5.50
ICED TEA			2.50		
EXTRAS					
ALT. MILKS		+ 5-35			
SYRUPS		+ 75			

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

# BAKED GOODS

## PASTRIES MENU

Bagel	2.25
Plain Croissant	2.60
Almond Croissant	2.60
Chocolate Croissant	2.60
Muffins	2.60
Cheese Danish Pockets	2.60
Scones: Chocolate / Cranberry	2.60
Quiches	5.70

## SPECIALTY PASTRIES

Banana Nut Muffin	3.60
Raspberry Danish	3.60
Apple Braided Danish	3.60
Donuts	3.60
Cinnamon Rolls	3.60

cream cheese 0.40

peanut butter 0.40

butter pc 0.40

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VN vegan V vegetarian

# WEEKLY SPECIALS

## HOT BREAKFAST

<b>BAGEL SANDWICH</b>	<b>6.80</b>
Bacon, Egg, Cheese on a Bagel	
<b>CROISSANT SANDWICH</b>	<b>6.80</b>
Sausage, Egg, Cheese on a Croissant	
<b>ENGLISH MUFFIN SANDWICH</b>	<b>6.80</b>
Turkey Bacon, Egg & Cheese on English Muffin	
<b>VEGETARIAN CROISSANT SANDWICH</b>	<b>6.80</b>
Egg & American Cheese on a Croissant	
<b>MUSHROOM QUICHE / VEGETABLE QUICHE</b>	<b>5.70</b>

## HOT LUNCH SANDWICH

<b>CAPRESE PANINI</b> <b>V</b>	<b>8.60</b>
Tomato, Mozzarella, Roasted Red Peppers, Basil Pesto on Plain Flatbread	
<b>ASIAGO TURKEY HERO</b>	<b>8.60</b>
Roasted Turkey, Asiago Cheese, Caramelized Onions & Spinach-Artichoke Spread on Rustic Hero	
<b>BUFFALO CHICKEN PANINI</b>	<b>8.60</b>
Chicken, Pepper Jack Cheese on Southwestern Flatbread	

**VN** vegan **V** vegetarian

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**Please Join Us On  
The 3<sup>rd</sup> Floor Café On Monday**



## **CUISINE & SPICE LINKS**

Chef Prince Singh Khandpure began his culinary career at just 18, working part-time as a kitchen supervisor while earning his bachelor's in Hotel Management. Today, Cuisine & Spice Links stands out because it merges Prince's combination of hospitality knowledge with the global flavors of his culinary training, creating tangy paneer khurchann with hot stir fry peppers or lehsuni gobhi from soulful cauliflower bites. This is the best of NYC food catering.

## **M E N U**

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### **BLACK EYE PEA SALAD \$15**

English cucumber, Roma tomatoes, fresh lime, and cilantro

### **HYDRABADI BIRYANI \$15**

Chicken, basmati rice, southern whole spices, fresh cilantro, and hung yogurt

### **WITH A SIDE OF TAMARIND SALAN**

Sesame, cashew, purple onions, and fresh hung yogurt sauce



**CUISINE &  
SPICE LINKS**

*Keeping the food culture alive ...*

**Date: September 15, 2025**



**Time: 11:30 am – 2:00 pm**

**Please Join Us On  
The 3<sup>rd</sup> Floor Café On Tuesday**



# **KIMCHI GRILL**

Phillip Lee arrived from Korea at 13. Though he grew up working in his uncle's restaurant, he landed a successful career in finance. But sure enough, he missed the buzz of restaurant work. He decided to get back into the industry, fusing Korean and Mexican. Kimchi Taco Truck became so popular he opened a permanent spot in Prospect Heights for more to enjoy.

## **M E N U**

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### **FRESH KIMCHI BOWL \$13.75**

Your choice of protein, served on a bed of rice and greens, topped with fresh traditional kimchi, pickled daikon, roasted Korean squash, broccoli, and carrots

### **CHOICE OF PROTEIN**

**Seared spicy pork**

Served with two pork dumplings

**Grilled chicken**

Served with two chicken dumplings

**Korean tofu (vg)**

Served with two kale and spinach dumplings



**Date: September 16, 2025**



**Time: 11:30 am – 2:00 pm**



Please Join Us On  
The 3. Floor Café On Wednesday



## ZAAB ZAAB

Welcome to Northeastern Thai cuisine, far from your average Thai meal! Zaab Zaab ("zaab" meaning tasty) was founded by Bryan Chuntun and Pei Wei, two former restaurant co-workers who delighted in their shared heritage. With captivating dishes like their "Som Tum" they promise an immersive taste-bud trip to Thailand.

## M E N U

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### CHICKEN KHAO SOI \$15

Northern Thai curry with egg noodles and chicken, topped with broccoli, chopped garlic shallots, lime, and dried chili, garnished with fried noodles

### TOFU KHAO SOI \$14

Northern Thai curry with egg noodles and tofu, topped with broccoli, chopped garlic shallots, lime, and dried chili

### CRISPY PORK BELLY KRAPOW \$15

Sliced pork belly, jasmine rice, broccoli, chopped garlic shallots, lime, krapow sauce, and dried chili



Date: September 17, 2025



Time: 11:30 am – 2:00 pm

**Please Join Us On  
The 3. Floor Café On Thursday**



# **PATOK BY RACH**

Rach arrived from the Philippines just 8 years ago with the desire to work and eventually run her own fine dining restaurant. She graduated from culinary school in March 2020 only to find the industry turned upside down. Refusing to be defeated, she began catering which led her to create Patok by Rach.

## **M E N U**

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### **LECHON BELLY OVER RICE \$15**

Roasted pork belly rice, served over rice, topped with pickled cucumber and sauce

### **CHICKEN INASAL OVER RICE \$15**

Marinated grilled chicken, served over rice, topped with pickled cucumber and sauce

### **VEGETARIAN SISIG OVER RICE \$15**

Crispy tofu and mushroom cooked with aromatic soy-based sauce, served over rice, topped with pickled cucumber and sauce



**PATOK  
BY RACH**  
NEW YORK

**Date: September 18, 2025**



**Time: 11:30 am – 2:00 pm**

**Please Join Us On  
The 3. Floor Café On Friday**



# STUF'D

Rebecca Mitchel grew up on her grandmother's French Toast. The recipe, passed down through generations, imbued Rebecca with a love for cooking from a young age. On a semester abroad in Amsterdam, she tried a broodjie—a Dutch grilled cheese with sweet chutney and fresh tomatoes. Inspired by this culinary experience, she combines her passion for cooking with her gourmet sandwich obsession at Stuf'd.

## M E N U

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### **FAJITA BOWLS (GF) \$15**

Your choice of protein served over white rice, topped with sauteed bell peppers and jack cheddar mix, drizzled with your choice of sauce

### **CHOICE OF PROTEIN**

#### **Chicken**

House seasoned grilled chicken breast

#### **Citrus Mojo Pork**

Pulled and braised pork shoulder

#### **Vegetarian**

Cooked black beans and corn

### **CHOICE OF SAUCE**

House habanero | cilantro aioli



**Date: September 19, 2025**



**Time: 11:30 am – 2:00 pm**