

P-Egg-ASUS BREAKFAST

Featuring Local Farm Fresh Eggs & Hand-made Local Breads From 7AM to closing

Pegasus Grilled Breakfast Sandwich –

egg omelet with meat, cheese & veggies grilled in a ciabatta roll \$7.95

Choice of: Roasted Peppers
Roasted Tomatoes
Pesto

Choice of: Salumi® Italian bacon
Housemade Sausage

Choice of: Goat Cheese
Gruyère
Fresh Mozzarella
Beecher's Flagship

Pegasus Baked Eggs – two eggs baked in olive oil & topped with cheese

With toast or English Muffin \$7.95
or homemade Croissant \$8.95

Choice of: Fresh Spinach
Salumi® Italian bacon
Housemade Sausage

Choice of: Pecorino Romano
Gruyère
Beecher's Flagship

Pane D'Amore Toast –

with butter & fruit preserves \$3.00

Bagel & Cold-Smoked Line-Caught Salmon – with tomato, capers, sliced onion & cream cheese \$7.50

Bagel & Cream Cheese \$3.00

Grandma's Fried Donut \$1.50

Toasted English Muffin \$1.50

Slow Cooked Steel Cut Oats & fruit \$5.00

Granola with Yogurt & fruit \$3.95

Chilled, Hard-Boiled Egg \$1.50

Grapefruit Half \$1.50

Fresh Baked

Croissant	\$2.50
Scone	\$2.50
Muffin	\$3.00
Fruit & Oats Bar	\$3.00

Add to any Plate:

Salumi® Artisan Cured Meat or Housemade Sausage:	\$2.00
Extra Cheese or Roasted Veggies:	\$1.00
Cream Cheese or Extra Bread:	\$.75

PEGASUS COFFEE HOUSE

Featured Beverages

(prices before tax)

Drip Coffee \$1.84 12oz. \$2.07 16oz

French Press for Two \$4.95

Café au Lait \$2.30 12oz. \$2.53 16oz

Espresso Shot \$1.75 \$2.25 Doppio

Americano \$2.26 12oz. \$2.49 16oz

Cappuccino \$2.76 12oz. \$3.50 16oz

Latte \$2.76 12oz. \$3.50 16oz

Café Mocha, with Chocolate Vitale®
\$3.50 12oz. \$4.74 16oz

Hot Chocolate Vitale® & Steamed Milk
\$2.99 12oz. \$4.10 16oz

Chai Tea, Homemade Spicy or Oregon Sweet
\$3.27 12oz. \$3.77 16oz

Assorted Hot Tea \$1.84 Cup \$2.99 Pot

Iced Tea – Paradise, Dragonwell Green,
or Citrus Mint Herbal \$2.07 16oz

Fresh Squeezed

Orange Juice	\$3.00 8oz
Grapefruit Juice	\$3.00 8oz
Lemonade	\$3.95 16oz

Honest Tea® Juice Pack for Kids \$1.50

Honest Tea® in the Bottle \$3.00

Coca Cola® or Sprite® \$1.50

Hummingbird® Local Soda \$2.50

San Pellegrino® Sparkling \$3.50

We also serve beer, wine & cocktails

<http://ParfittWay.com/Blog>

PEGASUS COFFEE HOUSE

HERITAGE

ISLAND ROASTED COFFEE

COCKTAILS

LOCAL FOODS

CONNECTIONS

New for May!

Pegasus Gyros – Two housemade pitas stuffed with your choice of spiced ground lamb or pulled, roasted free-range chicken, classic tzatziki & local greens \$9.95

Gruyère Soufflé – Classic individual souffle served with chef's choice of fresh local produce & Salumi® Artisan Cured Meats \$10.95

Farmer's Market Bake – Locally grown veggies & two farm fresh eggs baked on polenta With fresh mozzarella & our cream reduction sauce \$9.95

Chicken Salad Sandwich – Diced, roasted free-range chicken with house-made mayo With fresh local greens & herbs On your choice of bread \$7.95

Hot Press Sandwiches

simple ingredients in a Pane D'Amore® ciabatta roll, heated on a panini grill

Salumi® Salami, goat cheese & black olive pesto \$7.95

Italian Tuna, capers, roasted tomatoes & arugula \$7.95
with Cheese \$8.95

Three Cheese – Beecher's Flagship®, Gruyère & fresh mozzarella \$8.95

Soup du Jour with bread

Bowl \$5.95

Cup \$4.95

Desserts

Crème Brulee \$5.50

Chocolate Almond

Orange Torte \$5.50

Fruit Tart of the Day \$4.50

Cream of the Crop Vanilla

Ice Cream \$4.00

Locally Farmed Greens

with your choice of roasted garlic vinaigrette or olive oil & red wine vinegar

Italian Tuna – all white meat Albacore tossed with olive oil & capers With black olive pesto toasts \$9.95

Chicken Vermicelli Salad – roasted free-range chicken, rice vermicelli & fresh vegetables with sherry ginger vinaigrette \$9.95

Spinach – with crumbled Italian bacon, roasted tomatoes & goat cheese Served with black olive pesto toasts \$8.95

Add to any Salad or Sandwich:

Salumi® Artisan Cured Meat: \$2.00

Housemade Sausage: \$2.00

Extra Cheese: \$1.00

Roasted Veggies: \$1.00

Cream Cheese: \$.75

Extra Pane D'Amore® Bread: \$.75

Frittata or Quiche du jour

Served with fresh local greens \$7.95

Garden Green® Garbanzo Hummus

Picked while still green, Palouse Chickpeas creamed with our aioli, lemon, garlic & spice Served with fresh veggies & Pane D'Amore® ciabatta \$7.95

Asparagus Nettle Pesto Toasts

Rosemary Ham served on Pane D'Amore® toasted baguette slices with melted fresh mozzarella \$7.95

French Fries Fresh, handcut potatoes fried in trans-fat free canola oil, with choice of seasonings & housemade mayo

Sea Salt,

Herbs de Provence,

Old Bay,

or Curry \$3.95

Chalk boards & Twitter list daily specials

Pegasus Coffee House 131 Parfitt Way SW Bainbridge Island, WA 98110 206.842.6725

FEATURED VARIETALS

White Wine

Raimat Albarino 2008, Costers del Segre, Spain \$7 / \$21

Lunetta Prosecco Brut, Sparkling & Vibrant- Italian for party! \$7 / \$20

Domaine de Ballade 2008, Gascony, France - Blend of Sauvignon Blanc & Colombard, \$7 / \$21

Le Drunken Rooster Chardonnay 2008, Vin de Pays D'Oc, France \$8 / \$24

Cantina Tollo Trebbiano 2008 Abruzzo, Italy \$7 / \$21

La Corte Moscat D'Asti 2008, Piedmonte, Italy - half-bottle only \$16

Codorniu Cava-Penedes, Spain, bottle split only \$7

Fair Winds Fireweed Mead, WA, no grapes - all from fireweed honey, slightly sweet but crisp \$7

Red Wine

Chateau Capion Cuvee 1C Rouge 2006 Languedoc, Franc - Blended Cabernet Sauvignon, Syrah, Cabernet Franc & Merlot \$10 / \$30

Raimat Tempranillo 2006, Costers del Segre, Spain \$7 / \$21

Neito Sentiner Malbec Reserve 2007, Mendoza, Argentina \$8 / \$24

Domaine Chateauamar Cuvee Bastien 2008, Côtes du Rhône, France - blended Grenache & Syrah \$9 / \$27

Fair Winds Port O' Call, WA, port-like but local, have it with dessert or meat & cheese, Relax & enjoy \$7

Also serving draft & bottled beer & cocktails



FEATURED COCKTAILS

Pimm's Cup \$5.50

The Popular English drink with Pimm's Liquor, fresh seasonal fruit and Sprite

The Old Fashioned \$5.75

Fresh oranges, cherries and sugar all muddled with Jack Daniels or Old Overholt Rye & topped with soda water

Prosecco Cocktail \$8.00

A sugar cube soaked in bitters and topped with prosecco Served with a twist

Absinthe for the first time in many years it is now legal to sell real wormwood absinthe...the fabled coffee house liquor Take it with a sugar cube & water

Pernod (the original recipe) \$11.00

Pacifique (from WA) \$10.50

Absente (from FRA) \$6.00

Ricard Pastis \$8.00

The "french milk" of Marseilles since 1932 Take it with 4 parts water & watch it get cloudy Tasty apéritif!

James Bond Dry Martini \$8.50

From Casino Royale – Three parts Gin to one part vodka & Lillet instead of vermouth Shaken & served up, of course

Classic Screwdriver \$6.00

Stoli Vodka & fresh squeezed orange

Classic Greyhound \$6.00

Stoli Vodka & fresh squeezed grapefruit
Add a salted rim for a Salty Dog \$6.00

Beefeater's Gin & Tonic \$4.75

Try Hendrick's Gin \$6.75

Pussers Cuba Libre \$5.75

British Royal Navy Rum & Coke with a muddled lime wedge

Johnny Walker Red Label

Scotch & Soda \$5.25