

CAFÉ SAINT EX

STARTERS

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| Cucumber Salad (v) – english cucumber, cilantro, garlic, chili flakes, w/ rice wine vinegar <i>(add chicken \$7, shrimp \$8, steak \$12)</i> | \$8 |
| Vegetable Spring Roll (v) – cabbage, carrot, scallions, cellophane noodles, w/ sweet & sour sauce | \$9 |
| Truffle Fries (v) – fresh cut fries w/ truffle, parmesan-reggiano, parsley | \$9 |
| Hummus (v) – fried chickpeas, paprika, EVOO, w/ grilled pita | \$11 |
| Chicken Potstickers – carrot, ginger, scallions, w/ chili garlic sesame sauce | \$11 |
| Classic Deviled Eggs (v) – just like grandma used to make | \$12 |
| Mixed Greens (v) – goat cheese, tomato, cucumber, red onion, w/ 100-year balsamic vinaigrette <i>(add chicken \$7, shrimp \$8, steak \$12)</i> | \$12 |
| Chinito's Chicken Wings – sweet chili hoisin, scallions, red pepper, sesame seeds | \$13 |

ENTRÉES

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| Big Bird Sandwich – 12-spice buttermilk fried chicken tenders, bibb lettuce, tomato, comeback sauce w/ fries | \$18 |
| Best Burger – cheddar, bacon, bibb lettuce, tomato, red onion, pickles comeback sauce w/ fries <i>(add shrimp \$7)</i> | \$18 |
| Jerk Chicken – w/ macaroni pie | \$18 |
| Garden Fettuccini (v) – w/ tomato sauce, mixed seasonal vegetables, parmesan | \$19 |
| Cajun Shrimp Fettuccine – w/ tri-colored peppers, red onion, broccolini, cajun cream | \$24 |
| Pan Seared Halibut – w/ beurre blanc, mashed potatoes, seasonal vegetables | \$25 |
| Ribeye (8 oz) – w/ grilled pineapple compound butter, mashed potatoes | \$25 |
| Crab Cake – w/ remoulade, macaroni pie | \$27 |

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COCKTAILS

| | |
|-----------------------------------------------------------------------------------------|------|
| New York Sour - bourbon - lemon juice - red wine | \$11 |
| Moscow Mule - vodka - ginger beer - lime juice | \$11 |
| Corpse Reviver #2 - gin - cocchi americano - triple sec - lemon juice - absinthe | \$11 |
| Suffering Bastard - bourbon - gin - ginger beer - lime juice - bitters | \$11 |
| Saint Ex Old Fashioned - that drink you already want, but we make it better | \$11 |

BEER

Drafts

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|---------------------------------------------------------|-----|
| Allagash - Belgian White - 5.1% - ME | \$9 |
| Peroni - Pale Lager - 5.1% - Italy | \$8 |
| 3 Stars Southern Belle - Brown Ale - 8.4% - DC | \$9 |
| 18 Watt Single Cut - IPA - 5.0% - NY | \$9 |
| Anderson Valley - Blood Orange Gose - 4.2% - CA | \$9 |
| Great Lakes Eliot Ness - Amber Lager - 6.1% - OH | \$9 |

Bottles & Cans

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|-----------------------------------------------------------|------|
| Truly - Hard Soda - 5.0% - MA | \$8 |
| Wyndridge - Hard Cider - 5.5% - PA | \$7 |
| Jailbreak Feed The Monkey - Hefeweizen - 5.6% - MD | \$8 |
| Founders All Day - Session IPA - 4.7% - MI | \$8 |
| Avery Brewing Co Ellie's - Brown Ale - 5.5% - CO | \$8 |
| Solace Partly Cloudy (16 oz) - IPA - 7.5% - VA | \$11 |
| Utica Club (16 oz) -Pilsener Lager - 5% - NY | \$7 |
| Tecate (16 oz) - Lager - 4.5% - MX | \$8 |
| Red Stripe - Lager - 5% - JM | \$8 |
| Coor's Banquet - Pale Lager - 5% - CO | \$6 |
| Miller Lite - Fine Pilsner - 4.2% - WI | \$6 |
| PBR - Fine Lager - 4.8%- WI | \$5 |

WINE

White & Rosé Wine

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|------------------------------------------|------------|
| Mapreco - Vinho Verde - PORTUGAL | \$9 \$34 |
| Daguet - Sauvignon Blanc - FRANCE | \$9 \$34 |
| Le Petit Rouvière - Rosé - FRANCE | \$9 \$34 |

Red Wine

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|-----------------------------------------------------|-------------|
| Sandy Bank - Pinot Noir - CA | \$11 \$42 |
| Quara Estate -Malbec -ARGENTINA | \$11 \$42 |
| Mercedes Eguren - Cabernet Sauvignon - SPAIN | \$11 \$42 |

Sparkling

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| Mon Forte - Prosecco - ITALY | \$11 \$42 |
| Clos Amador Rosé Tendre - Cava Brut - FRANCE | \$11 \$42 |