



221 Cherry Road  
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[www.cuppscafe.com](http://www.cuppscafe.com)

**Beverages**

	<i>Small</i>	<i>Medium</i>	<i>Large</i>
Brewed Coffee	\$1.25	\$1.65	\$1.95
Café au Lait	\$2.25	\$2.95	\$3.50
Americano		\$1.95	
Shot in the Dark	\$1.75	\$2.15	\$2.45
Cappuccino	\$2.50	\$3.25	\$3.70
Latte	\$2.50	\$3.25	\$3.70
Espresso	\$1.50		
Mocha	\$2.75	\$3.50	\$4.00
 French Press (2 cups)	 \$6.95		
 Shot of Flavor	 \$0.50 per shot		
Extra shot of Espresso	\$0.50 per shot		
 96oz. box (12 cups)	 \$14.00 with cupps, cream & sugar		
 Hot Chocolate	 \$2.00	\$2.50	\$3.00
Tea		\$1.25	
Chai	\$2.50	\$3.25	\$3.70
 Iced Coffee (20oz.)			\$2.25
Iced Cafe Mocha			\$2.75
Iced Cafe with Espresso			\$3.70
Iced Chai			\$2.75

Coke, Diet Coke, Sprite, Vault, Dr. Pepper \$1.50

Milk \$1.25

Chocolate Milk \$1.25

Iced Tea, Sweet or Unsweetened \$1.50

Beer and Wine menu available for lunch and supper

**Pastries (as available)**

Scones, Muffins, Coffee Cakes, Cookies, Cinnamon Rolls, etc.

**Soups**

Available during the colder months \$4.95

**Sides/Snacks (after 11:30)**

Apple Wedges \$1.00

Chips \$1.50

**Sammiches (after 11:30)**

Huevo Grande	Egg salad	\$4.75
PB&J Classic	Peanut Butter & Jelly	\$4.75
Hamlette	Ham	\$5.50
Gobbler	Roast Turkey	\$5.50
Italian Affair	Mozzarella, Basil & Roasted Red Pepper	\$5.50

'Minnercheese	Pimento Cheese	\$5.50
One Fish Tuna Fish	Tuna Salad	\$5.50
Roast Beast	Roast Beef	\$5.50
Mother Clucker	Chicken salad	\$5.50
Veginator	Provolone, Cucumber & Artichoke Tapenade	\$5.50

Son of the Veginator	Hummus, Cucumber	\$5.50
Applehead	Granny smith, Brie and Walnuts	\$6.50
BLTapenade	Bacon, Lettuce and Tomato	\$6.50
Trufflehunter	Sundried Tomato Tapenade	
	Ham, Brie &	\$6.50

Meathead	Turkey, Ham, Roast Beast, Cheddar, Swiss, Provolone	\$7.00
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**Bread Choices**

White	Wheat	Multi-grain
Sourdough	Marble Rye	Jewish Rye
Pumpernickel		

**Complimentary Extras**

Onion	Tomato (in season)	Lettuce
Spinach	Carrots	Cucumbers

**Little Extras (\$.50)**

Dill Pickle

**Big Extras (\$1.00)**

Bacon	Goat Cheese (seasonal)
Brie	Gorgonzola (blue cheese)

**Salads (after 11:30)**

Spinach	Spinach, Grateful Growers	\$5.75
	Farm Bacon, Carrots, Cukes, Tomatoes, Goat Cheese, Almonds and Dried Cranberries	

Mixed greens	Spring greens, Carrots, Cukes, Radish, Almonds and Dried Cranberries	\$5.75
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Add scoop	Chicken Salad/Tuna Salad or Hummus	\$6.75
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Greek	Mixed greens, Spinach, Carrots, Tomatoes, Goat Cheese, Cukes, Kalamata Olives	\$5.75
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Executive Cook's Salad		\$6.75
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Mixed greens, Veggies, Turkey, Ham, Cheese

Three Scoop Salad	Choose 3: Chicken, Tuna, Egg, Pimento Cheese, Hummus	\$7.00
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Big Hummus of the Day with Chips		\$5.50
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**Dressings**

Blue Cheese	Honey Mustard
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Ranch	Italian Herb Vinaigrette
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## Frequently Asked Questions

*What do you have in your (chicken salad/soup/cinnamon roll/etc.)?* – We put ingredients in our food. Good ones. Local and/or Organic whenever we can. If you have an allergy, ask if the food you're considering contains the allergen, we'll tell you, honest. The chicken salad is savory, not sweet. It's terrific, try it.

*Why don't you have (tomatoes/basil/etc.)?* – Because it's out of season and we'd have to have it shipped in from far away. Many foods don't travel well. We'd prefer to take an ingredient off our menu to serving a bad ingredient. Bacon is never out of season.

*Why are y'all always talking about sustainability, cooking from scratch, and slow food?* – Because we're passionate about it. We believe in cooking food from scratch, not from some mass produced dough that can contain all sorts of stuff under the label (natural flavorings/colorings). The downside is that sometimes the scone or muffin you came in hoping for isn't there, 'cause it takes a while to make them in the morning. There'll be something else good; expand your horizons, you might find something new to love.

*Why don't you have flavored coffee?* – Two words: Polypropylene Glycol. This is the safest bonding agent for flavoring coffee. It's also what they spray on airplane wings to de-ice them. It's also used in medical lubricants. These are things we don't want to associate with our coffee. We do have organic and sugar free syrups that we can add to any coffee drink. They're pretty yummy, and are flavored by using the actual ingredients instead of chemical mixes.

*Why is the atmosphere so great at Cupps?* – Because we like it this way. We're here all the time, so we want to be comfy, and we want you to be comfy too. Please take all crying and restless children out to the patio where they may catch their breath. While we're at it the patio is a great place to take phone calls too.

*Why are you charging a quarter for water?* – One fateful day someone smart asked me how much I spent on cupps, straws and lids for water. Admittedly it was a hot day, but the answer was thirty dollars worth. While it's been suggested we could raise our other prices to cover the cost of giving all that stuff away, we've decided that would be taxation without representation, and therefore un-American. Please recycle your cup!

*Do you have bagels?* – No. When we were first setting up shop there was a lovely independent bagel shop a few blocks away. We're not particularly predatory, so we opted to go with what you see in the cases instead.

Thanks for stopping by, it's our pleasure to feed you!