

## BAGELS: SERVED ALL DAY

\*bagels are made fresh daily\*

<b>BAGELS</b>	2.50
Plain, Sesame, Poppy, Everything, Onion, Garlic, Cheddar, Udi's Gluten Free	
<b>CREAM CHEESES</b>	1.75
Plain   Fresh veggie   Chive   Maple	
<b>SPREADS</b>	1.50
Hummus   Jam   Peanut Butter   Nutella	
<b>BUTTER</b>	0.50

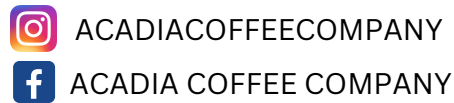
## BREAKFAST: 7AM-11:30AM

<b>BREAKFAST BURRITO</b>	12.95
Scrambled egg, black beans, sauteed onion and peppers, cheddar cheese. Choose: Pork or Veggie Sausage NO SUBSTITUTIONS	
<b>AVOCADO TOAST</b>	8.95
Mashed avocado, fresh salsa & microgreens on sourdough toast. SUB UDI'S GLUTEN FREE +2.25	
<b>BREAKFAST SANDWICH</b>	7.95
Bagel or croissant with an egg. CHOICE OF: American   Cheddar Swiss   Pepper Jack CHOICE OF: Bacon   Sausage   Chorizo   Veggie Sausage ADD Avocado 2.25   Tomato 0.75 Spinach 0.25	

## FRESH BASKED GOODS

Featuring a fresh selection daily  
PRICES AND OFFERINGS VARY

## ACADIA COFFEE COMPANY



**CHECK OUT OUR WEBSITE TO LEARN MORE ABOUT ONLINE ORDERING AND OUR COFFEE SUBSCRIPTION**

[acadiacoffeecompany.com](http://acadiacoffeecompany.com)

Beans – it's all about the beans. Yes, we take great care to roast them just right but if you don't start with great beans it doesn't matter how good of a roaster you are. And to get great beans it helps to be "on the ground". Between three partners, one of us grew up in the mountains of Chiapas, Mexico – true coffee country – another has spent every winter in Brazil, Mexico and elsewhere in Latin America, and the third brings the organization needed to make Acadia Coffee Company your source for fair trade, organic coffee beans picked and handled with care and roasted fresh daily, at our roaster in beautiful Bar Harbor, Maine.

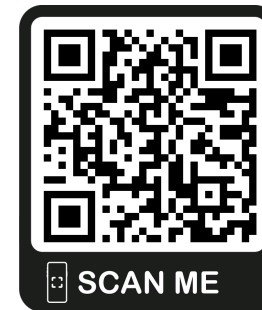


Open 7 days a week 7am-5PM

COFFEE-ESPRESSO-CAPPUCCINO-HOUSE MADE  
BAGELS & BAKED GOODS-CHOCOLATES-  
BREAKFAST SANDWICHES-TACOS-QUESADILLAS



**We Select It  
We Roast It  
We Brew It**



**ORDER ONLINE**  
[WWW.CHOCO-LATTECAFE.COM](http://WWW.CHOCO-LATTECAFE.COM)

\*WE DO NOT ACCEPT PHONE ORDERS AT THIS TIME\*

**CHOCO-LATTE**

240 Main St. Bar Harbor, ME 04401

## ESPRESSO DRINKS

\*all drinks are made with a double shot of espresso\*

ESPRESSO 2.75

MACCHIATO 3.00

CORTADO 3.25 4oz

CUBAN CAFÉ 3.75 4oz |4.25 iced 12oz

CAPPUCCINO 3.75 8oz

LATTÉ 4.00 12oz |4.25 16oz |4.75 iced 20oz

AMERICANO  
2.95 8oz |3.50 12oz |4.00 16oz |4.25 iced 20oz

## CAFE DEE LA CASA

4.50 8oz |4.75 12oz |5.00 16oz |5.50 iced 20oz

CHOCO-LATTÉ  
a specialty latté with house-made chocolate syrup, and a mix of cinnamon, nutmeg & ginger

CAFE DE OLLA  
a specialty latté with house-made cinnamon & cardamom syrups.

MOCHA  
a latte with our house-made chocolate syrup.

MAPLE OAT  
a latte made with oat milk & maine maple syrup

## HOT CHOCOLATE

3.50 8oz |4.00 12oz |4.50 16oz |5.00 iced 20oz

HOUSE  
house-made chocolate syrup with steamed milk.

MEXICAN  
house hot chocolate with cinnamon, nutmeg & ginger

SPICY MEX  
mexican hot chocolate with a dash of cayenne pepper

WHITE  
white chocolate syrup with steamed milk.

## FLAVORS & MILK OFFERINGS

cinnamon, cardamom, vanilla, lavender, blueberry, chocolate, caramel, maple, honey, simple syrup. (+0.75)

whole, skim (no charge) oat, almond, soy (+1.00)

\*add whipped cream or  
vanilla cold foam to any drink (+0.75)\*

## COFFEE

DRIP COFFEE 2.20 8oz |2.75 12oz |3.00 16oz  
dark, light, or decaf roast.

RED EYE  
3.00 8oz |3.50 12oz |4.00 16oz |4.50 iced 20oz

POUR OVER 3.75 12oz

CAFE AU LAIT 3.75 8oz |4.00 12oz |4.25 16oz  
freshly brewed light, dark, or decaf roast drip  
coffee with steams milk.

COLD BREW 4.00 iced 20oz coffee

NITRO 4.50 12oz (cold)

## TEA AND ICED DRINKS

HOT TEA 8oz |12oz |16oz  
Earl Grey, Breakfast Black, Mint, Green, Ginger  
Twist, Chamomile Citrus, African Nectar. 2.75

MATCHA LATTE  
4.25 8oz |4.50 12oz |4.75 16oz |5.25 iced 20oz

HOUSE CHAI LATTE  
4.00 8oz |4.25 12oz |4.50 16oz |5.00 iced 20oz

LONDON FOG  
3.75 8oz |4.00 12oz |4.50 16oz |5.00 iced 20oz  
earl grey tea, vanilla-honey syrup, & your choice  
of milk

EARLY GREY OR GREEN ICED TEA 3.25 iced 20oz

JAMAICA (hibiscus tea). 3.75 iced 20oz

LIMONADA 3.75 iced 20oz  
fresh squeezed lemonade with ginger

BLUEBERRY LEMONADE 3.75 iced 20oz

## LUNCH: 12PM-6PM

### TACOS & QUESADILLAS

VERDE CHICKEN 12.95  
Pulled verde chicken topped with raja  
sauce, pico de gallo & pickled red  
onion

RAJAS CON CREMA 12.95  
Roasted poblano peppers, cooked onions,  
corn, garlic, Mexican crema, and cheddar  
cheese. Topped with pico de gallo, pickled  
red onion & cotija cheese

BIRRIA BEEF 12.95  
Corn tortilla shells dipped in birria  
consomme, filled with braised beef, red  
onion & cotija cheese

CARNITAS 12.95  
Slow braised pork topped with carnitas  
sauce, pico de gallo, pickled red onion &  
cotija cheese

PORK BELLY 13.95  
Crispy ancho pork belly topped with  
pineapple, bravas sauce, pickled red  
onion & cotija cheese

CHEESE QUESADILLA 8.95  
A soft flour tortilla filled with melty  
cheddar cut into four pieces and served  
with picco de gallo and sour cream.

Add Avocado 2.25

Add Chicken | Beef | Pork | Pork Belly 5.00

### SALADS

PICKLED BEET 7.95  
Romaine lettuce topped with bacon,  
parmesan cheese, pickled beets, croutons  
& honey mustard vinaigrette

LATIN 8.95  
Fresh greens tossed in a creamy chipotle  
dressing, topped with corn, pickled onion  
and jalapenos, avocado, cherry tomatoes,  
tortilla strips and cotija cheese.