

RETAIL

Everything on our menu is available at retail prices; these are our best sellers.

Coffee half or full pound

Featured Rowster's 7 or 13 Sumatran, Guatemalan, Peruvian 6 or 10 Mexican Estate 5 or 9 Ground on request

Loose Leaf Teas

Create your own blend 4/4oz

Olives

Mediterranean mix 10/lb

Marcona Almonds

A Spanish treasure, lightly salted and always delicious 20/lb

Imported Cheese and Meats

Market price and rotating selection

Chorizo Sausage

Spicy and delicious 6/lb

Signature Sauces

From alioli to harissa sauce, take home your favorite 5/pint

Major Grey Mango Chutney

Makes everything better 10/32oz

Fideos

Cold cheese stuffed tortellini 5/pint

Pesto Hummus

Made famous by San Chez 6/pint

Beer and Wine

50% off our entire cellar to go

Chef Salt

The secret ingredient and perfect seasoning for everything 3/jar

Full Whisky Cake

A party favorite, 24 hours notice is appreciated 40

Recipe Book

Our second edition cook book, learn the secret to your favorite tapas and drinks 30

San Chez T-Shirts

Wear yours in and receive 20% off your entire bill 15

COCKTAILS



Sangria Red, white or mixed, by the glass 5.50 or pitcher 15.95 topped with Spanish Cava for an extra charge

Mo' Rockin Mary Moroccan spiced bloody mary with Ketel One Citroen, pickle juice and citrus mojo. Spicy! 8.95

San Chez Mimosa Cava, Tuaca, fresh reamed orange juice and bitters 9.95

Black n' Bloody Chopin vodka, Oloroso sherry, Zing-Zang and squid ink with a goat cheese stuffed date 9.95

El Pelo del Perro Jameson with Grand Marnier, ginger syrup, bitters and fresh lemon juice, topped with soda 9.95

Lily Pad Hendrix gin, Earl Grey honey syrup, orange flower water and hibiscus liquor, garnished with cucumber and pink peppercorns 9.95

Mojito Bacardi, sugar, muddled mint and limes, topped with soda 8.95

Pisco Sour Capel Muscat brandy, fresh sour, meringue and lemon 9.95

Caipirinha Cachaça 51 with fresh lime and sugar, served on the rocks 8.95

Beso Valencia Bombay Sapphire with Sauvignon blanc, basil, orange and sugar, topped with soda 9.95

Martini de Frambuesa Stoli Razberi, Chambord, Cointreau and cranberry 9.95

Tapapolitan Bacardi Limón, Cointreau, cranberry and guava juice 9.95

Espresso Martini Stoli Vanil, Frangelico, Tuaca, Kahlua, Crème de Cacao and espresso 9.95 *Decaf espresso available

Outer Banks Grand Marnier, Buttershots, Baileys and chocolate with frothed milk 9.95 add espresso .50

The Effen Bomb Effen black cherry vodka, Chambord, vanilla cream and a cookie rim 9.95

Café de San Chez Fundador, Kahlua and Crème de Cacao with a caramelized sugar rim. Topped with coffee, whipped cream and cinnamon stick 9.95

EGGLAND'S BEST

OMELETS & SCRAMBLES

Served with choice of toast; egg whites available for 1.50 extra.

OMELETS

Ham & Cheese Shaved deli smoked ham with Colby and Provolone 7.95

Club Boca Bacon, turkey, tomatoes, mojo onions, Colby cheese and avocado leek cream 7.95

Fresh Spinach & Tomato Wilted spinach and tomato with herbed goat cheese 7.95

Salmon & Asparagus Smoked salmon, tomato, roasted asparagus and feta cheese 8.95

Spanish Omelet Spanish chorizo sausage, potatoes, mojo onions and Manchego cheese 8.95

Mo' Rockin' Chicken Marinated chicken, bacon, Swiss cheese and avocado leek cream 7.95

B.Y.O.EGGS

Build your own eggs! Scrambled or in an omelet, 5.50 plus .75 per ingredient.

Spinach	Black bean quinoa cake
Mojo onions	Salsa cream cheese
Spicy onions	Cabrales
Smoked ham	Colby cheese
Serrano ham	Swiss cheese
Sausage	Manchego cheese
Smoked salmon	Herb goat cheese
Marinated chicken	Asparagus
Pork belly	Portabella
Corned beef	Tomato
Thick sliced bacon	Mojo peppers
Peppered beef*	Home fries
Artichoke hearts	Roasted garlic



PANCAKE SKILLETTS

More like dessert than breakfast, these are thick, cakey and made with buttermilk, served with a side of brandy caramel sauce 7.95

Caramel Apple Pancakes

Caramel Banana Pecan Pancakes

Blueberry Granola Pancakes

Almond Croissant

Honey glazed and stuffed with marzipan
Topped with almonds 2.95

Cinnamon Pecan Roll

Freshly baked with an orange cream
cheese glaze and served warm 2.25

Muffins & Scones

Ask your server for availability 1.25

Berry Breakfast Risotto

Sweet risotto with raspberries,
blueberries, strawberries topped with
whipped cream 5.95

Bagels & Croissants

Served with a side of peanut butter, jam,
cream cheese or herbed goat cheese 2.25

EXTRAS

Fresh Cut Fruit Bowl 4.50 cup 2.99

Yogurt Parfait House made almond granola with raspberry sauce and fresh fruit. Bowl 4.50 cup 2.99

Oatmeal Served with brown sugar, raisins, and milk or soy milk 4.25

Bacon or Sausage 3.25

Home Fries Seasoned and baked 2.25

Two Eggs Any style 2.50

Toast Dark rye, whole wheat or sourdough .95

BREAKFAST ENTREES

Breakfast Nachos Home fries, bacon, mojo onions and peppers and Provolone cheese. Served with a side of harissa sour cream 5.95

Breakfast Quesadilla Flat bread filled with scrambled eggs, bacon, tomato and mojo onions grilled panini style with Manchego and Colby cheeses 7.95

Breakfast Casserole Scramble Bacon, chorizo, sausage, potatoes, scrambled eggs and spicy onions with Manchego, Provolone and Colby cheeses. Served with choice of toast 7.95

Bloody Mary Hash Beef tenderloin* with home fries, mojo onions and peppers. Topped with two eggs* your way and choice of toast 8.95

Spanish Peppered Pork Hash Braised mojo pork, potato, mojo onions and cheese. Served with scrambled eggs, harissa sour cream and choice of toast 7.95

Cinnamon French Toast Cubed French baguette dipped in cinnamon custard batter. Baked in a cast iron skillet with brandy caramel sauce 5.95

Traditional Breakfast Two eggs* cooked to order, home fries, smokehouse bacon and choice of toast 6.95

Breakfast Wrap Spicy black bean quinoa cakes, bacon, chicken, tomato, cheese and scrambled eggs, with harissa sour cream 8.95
Vegetarian? Let us know and we'll load it up with spinach and onion.

Stuffed Poblano Pepper Roasted poblano pepper stuffed with sausage, tomato, spicy onions and scrambled eggs. Topped with cheese and raspberry guava sauce. Served with choice of toast 8.95

Notice : Eating raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

SALADS

Ensalada de Casa Organic greens, pimientos, Manchego cheese and red onions. Choose from sherry vinaigrette or mango dressing 7.95

Ensalada de Pepinos Cucumber, tomato, kalamata olives, red onions, Tetilla and baby arugula with avocado vinaigrette and sherry reduction 7.95

Ensalada de Papa y Limón Fingerling potato salad with onions, capers and lemon dressing 5.95

Pollo Frito con Fideos Crispy hand breaded chicken breast, herbed pasta, roasted red peppers, onion and Manchego cheese over organic greens with mango dressing 11.95 tapa size 6.95

La Remolacha y la Palma Hearts of palm, roasted beets, sweet pickled carrots, pine nuts and goat cheese. Served on organic greens with raspberry guava vinaigrette 8.95

Polly y Curry A San Chez Bistro classic; curried chicken salad with red onion, grapes, and mango chutney. Served with a side of homemade banana bread 8.95

Ensalada Mixta Mojo braised pork with goat cheese, red onion, Marcona almonds, dried cherries and ancho guava dressing over organic greens 9.95

Ensalada Campesino Marinated artichoke hearts with red onion, white beans, kalamata olives, roasted portabella mushroom and organic greens with sherry vinaigrette dressing 9.95

SOUPS

Feijoada Classic Brazillian stew. Made with smoked pork, sausage, bacon and black beans served with fresh habanero salsa in a rich broth Bowl 4.50 cup 3.50

Gazpacho Andaluz Traditional Spanish Gazpacho, made with puréed tomato, cucumber, bell pepper, onion and garlic. Served chilled Bowl 3.50 cup 2.50

Sopa del Dia Chef's soup selection, available Tuesday thru Friday Bowl 4.50 cup 3.50

SIDES

Only .99 With Any
Breakfast or Lunch

De Casa Side Salad

Cup of Soup

Home Fries

House Blend Coffee

Soda or Iced Tea

SPEED LUNCH

Come and get it! Daily lunch feature that's ready when you are. Monday thru Friday from 11-2 includes soft drink or coffee 7.95

SANDWICHES

WRAPS, PANINIS & MELTS

All served with chips and a pickle
.99 side add-ons available

MoRockin' Chicken Wrap Sherry marinated chicken tenderloin, bacon, Swiss and avocado leek cream with organic greens and horseradish alioli 7.95

Mojo Vegetarian Wrap Marinated artichoke hearts, sherry roasted portabella mushroom, mojo onions and peppers, Provolone cheese and pesto with fresh spinach. Served with a side of mojo 6.95

Spicy Curry Chicken Wrap Classic curried chicken salad with spicy onions, organic greens and mango chutney 7.95

Falafel Wrap Warm spicy black bean quinoa cakes with garlic hummus, spicy Giardinara peppers, cucumber mint salsa, organic greens and feta cheese. Served with a side of tzatziki sauce 6.95

Club Boca Panini Slow roasted turkey breast, bacon, colby cheese, tomato, mojo onions, organic greens, avocado leek cream and horseradish alioli 8.95

Cuban Turkey Panini Slow roasted turkey breast, mojo peppers and onions, Provolone cheese and horseradish alioli. Served with a side of mojo 8.95

Spanish B.L.T. Panini Chorizo, bacon, tomato, spicy onions, organic greens with Manchego and Colby cheeses and horseradish alioli 7.95

Chicken & Apple Panini Grilled chicken tenderloins with bacon, apples, pecans and organic greens topped with Swiss and Manchego cheeses, homemade pesto and horseradish alioli 8.95

Reuben Panini Thin sliced corned beef or turkey with mojo onions, Swiss cheese and harissa sour cream 8.95

Cuban Mojo Pork Panini Braised mojo pulled pork topped with a Spanish fried egg, dill pickle, tomato and Provolone cheese with horseradish alioli and a side of mojo 8.95

Multi-Meat Panini Roast beef, turkey and ham; topped with Colby, Swiss, hot pickled veggies, mustard and horseradish alioli 8.95

Barbeque Pork Melt A Café favorite. Piled high with slow roasted, tangy barbeque pork topped and melted Provolone, served open face 7.95

Portabella Melt Sherry roasted portabella mushrooms with red peppers, spinach, garlic, green onion, Manchego and Provolone cheeses. Served with a side of tomato vinaigrette and served open face 7.95

Six Pepper Steak Melt Spicy beef tenderloin, tomato, mojo onion and Provolone cheese served with horseradish alioli, served open face 8.95

Smoked Salmon Bagel Melt Smoked salmon with tomato, onion, cucumber and herb goat cheese toasted on a bagel 9.95

BEVERAGES

COFFEE BAR

Featuring Rowster's Milky Way Espresso
Regular or decaf, soy milk available

Espresso 2.50

Cuban Double espresso, triple sugar 2.95

Cappuccino or Latte 2.95

Americano Espresso and hot water 2.50

Chai Tea Latte 2.95

House Drip Coffee Mexican Estate 2.50

MOCHAS

Made with chocolate, double shots of
espresso and whipped cream 3.95

Ginger Spice

White Chocolate

Gibraltar Almond and honey

Dromedary Pick hazelnut, almond or
macadamia nut syrup

Bactrian Hazelnut and almond syrup

SMOOTHIES

Please specify with or without yogurt 3.50

Ibiza Almond, pineapple and honey

Alhambra Blueberry, blackberry and chai

Salamanca Raspberry, white chocolate
and orange juice

Alcazar Strawberry and guava

JUICE & SODA

Juice Orange, cranberry, grapefruit,
pineapple, guava or tomato 2.75

N/A Sangria Guava, cranberry and
orange juice with Sierra Mist 2.95

Algerian Sunset Peach vanilla cream
soda topped with whipped cream 2.95

Tipasa Raspberry vanilla cream soda
topped with whipped cream 2.95

Mallorca Strawberry and banana cream
soda topped with whipped cream 2.95

Sprechers® Root beer, Orange Cream
or Cream soda 2.95

PRESS POTS

Rowster's Coffee

Full Pot 5.95 Half 2.95

Ask your server for the
monthly featured coffee
from this local artisan roaster

Coffee

Full Press Pot 4.95

☞ Fair Trade Guatemalan

☞ Fair Trade Peruvian

☞ Fair Trade Sumatran

Fair Trade Mexican Estate

Mackinac Island Fudge

Maple Caramel

Michigan Sweet Cherry

French Vanilla Cream

Cinnamon Hazelnut

Hazelnut Creme

Hazelnut (Decaf)

French Roast (Decaf)

Loose Leaf Tea

Full Pot 4.95 Half 2.95

☞ Leelanau Licorice

☞ Jasmine Extra Choice

☞ Lemon Mate

☞ White Peony

☞ Earl Grey

☞ Gunpowder Green

☞ Mahgreb Mint

Assam Superior

Choice Plum Oolong

Peaches & Ginger

English Breakfast

☞ Blueberry Rooibos (Decaf)

☞ Chamomile (Decaf)

Fire (Decaf)

Ceylon (Decaf)

Lime Ginger Rooibos (Decaf)

☞ signifies organic