

LUNCH

• SANDWICHES •

All sandwiches can be made with a gluten-free wrap or gluten-free toast and come with your choice of:

CHIPS • SIDE SALAD • FRENCH FRIES • COTTAGE CHEESE • A CUP OF SOUP

TATER TOTS +\$1.50 • CUP OF FRUIT +\$1.50


TURKEY MELT: Grilled turkey breast, smashed avocado, bacon, caramelized onions, and melted cheddar cheese on toasted sourdough with your choice of side..... \$13.75

REUBEN: Grilled corned beef brisket, Swiss cheese, sauerkraut with 1000 island dressing on toasted rye. Served with your choice of side\$14.25

KICKIN' CHICKEN SAMMY: Breaded fried chicken breast tossed in our buffalo sauce with pepper jack cheese, lettuce, tomato, mayo, and pickles on a brioche bun. Served with your choice of side\$13.25

BLAT: Bacon, shredded lettuce, smashed avocado, and sliced tomato with chipotle mayo on toasted wheat bread. Served with your choice of side\$13.25

PESTO MARGHERITA FLATBREAD: (VEG) Open faced toasted flatbread topped with pesto, fresh mozzarella, diced tomato, fresh basil, balsamic dressed arugula and pine nuts. Served with a choice of side.....\$12.75

 **SPICY CHORIZO FLATBREAD:** Open faced toasted flatbread topped with habanero fig puree, Spanish chorizo, manchego, balsamic dressed arugula and pine nuts. Served with your choice of side.....\$13.50

CROQUE MADAM: Grilled honey ham, melted brie on toasted sourdough with a side of hollandaise and one egg on top. Served with your choice of side\$13.75

 **SHRIMP PO BOY:** Breaded jalapeño shrimp, chipotle aioli, sliced tomatoes, and lettuce all inside a toasty hoagie bun. Served with a choice of side\$13.75

BANH MI: Toasted hoagie filled with pulled pork, cilantro, fresh jalapeños, Asian barbeque sauce and pickled daikon and carrots. Served with your choice of side.....\$13.50

• SALADS •

CARNITAS BLACK BEAN QUINOA SALAD: (GF) (VEG) Spring mix tossed in a cilantro cumin vinaigrette, topped with pulled pork, diced tomatoes, black beans, quinoa, feta cheese, and fresh avocado\$13.75 / \$12.50 Without Carnitas

***LOX SALAD:** (GF) Lox, diced tomato, red onion, capers, sliced hard-boiled egg, chives, and mixed greens tossed in an Old Bay vinaigrette.....\$14.00

***BUFFALO CHICKEN SALAD:** Spring mix tossed in our home made ranch topped with tomato, red onion, bacon bits, blue cheese crumbs and avocado. Topped with chopped breaded chicken breast tossed in our buffalo sauce.....\$13.75

MAMA SALAD: (VEG) Manchego cheese, apples, mandarin oranges, almonds on top of mixed greens tossed in a honey mustard vinaigrette \$12.50

ABC SALAD (APPLE, BACON, CHEDDAR): (GF) Spring mix tossed in a chipotle ranch topped with red fox cheddar, sliced apples, sugar cured bacon and toasted pecans.....\$13.75

HUMMUS AND PITA SALAD: (VEG) Spring mix tossed in honey mustard vinaigrette, topped with fried pita chips smeared with hummus, red pepper basil relish, feta cheese and a pomegranate drizzle\$12.50

• DRESSINGS •

Cilantro Cumin Vinaigrette • Old Bay Vinaigrette • Cinnamon Balsamic Vinaigrette
Honey Mustard Vinaigrette • Ranch • Chipotle Ranch • 1000 Island



The French Press

Cafe and Bakery

LOCATIONS

• AURORA •

(303) 369-3111

15290 E. Iliff Ave. Aurora, CO 80014

• LAKEWOOD •

(303) 984-5447

7323 W. Alaska Dr. Lakewood, CO 80226

• DENVER •

(303) 284-3062

3504 E. 12th Ave. Denver, CO 80206

• GREENWOOD •

(303) 770-2244

4668 S. Yosemite St. Greenwood Village, CO 80111

HOURS

MONDAY - FRIDAY SATURDAY - SUNDAY

6:30 am - 3:00 pm

7:00 am - 3:00 pm



Use the QR code above to place your order online!

• www.myfrenchpress.com •

BREAKFAST

• BENNIES •

- ***BENNIE**: Toasted English muffin, poached eggs, shaved apple cider glazed ham, avocado, topped with home-made hollandaise, served with breakfast potatoes\$14.75
- ***VEGGIE BENNIE**: (VEG) Toasted English muffin, poached eggs, goat cheese, arugula tossed in honey mustard vinaigrette, hollandaise, diced tomato, red onion, avocado, and asparagus..... \$15.25
- ***LOX BENNIE**: Toasted English muffin, poached eggs, smoked salmon, sliced tomato, red onion, capers, and chives topped with home-made hollandaise sauce. Served with breakfast potatoes \$16.50
-  ***CHEDDAR, SHRIMP, AND CHORIZO BENNIE**: Toasted English muffin, poached eggs, hollandaise, jalapeño fried shrimp, chopped Spanish chorizo, red fox cheddar, and chives topped with homemade hollandaise. Served breakfast potatoes\$16.50

• SAVORY •

- ***STERLING'S SWEET BISCUITS/BUTTERMILK BISCUITS AND GRAVY**: Chipotle cheddar biscuits, chorizo gravy, shredded cheddar cheese or buttermilk biscuits with sausage country gravy, served with two eggs any style and potatoes \$12.75
- VEGAN BISCUITS**: (VEG) (GF) Scratch made vegan GF biscuits topped with vegan GF country gravy. Served with collard greens, roasted tomato, potatoes, and two vegan sausage patties \$13.50
- ***LOX BAGEL**: Smoked salmon, sliced tomato, sliced red onion, cream cheese, capers, and chives on a toasted plain bagel..... \$13.00
-  ***CHILAQUILES**: (VEG) (GF) Tortilla chips smothered in cheese and spicy red salsa topped with tomato, red onion, feta and avocado. Served with a side of black beans and two eggs cooked any style \$12.25
- ***THE POWER PUFF**: Puff dough squares with a breaded fried chicken breast, two eggs, cheddar cheese, then smothered with sausage country gravy and two pieces of bacon \$16.25
- ***CHICKEN FRIED STEAK**: 8oz breaded and fried steak, sausage country gravy, breakfast potatoes, with two eggs cooked any style. \$16.50
- ***SHRIMP & GRITS**: (GF) Creamy cheese grits cooked with bacon, poblano peppers, diced tomato, and shrimp. Served with two eggs any style..... \$16.50
- ***STEAK AND EGGS**: 6oz marinated tri tip cooked to order served with breakfast potatoes, two eggs cooked any style, sautéed onions and peppers, and chimichurri sauce on top \$16.25
- ***EGGS IN A HOLE ON A SHINGLE**: Two eggs cooked inside a piece of Texas toast, topped with country sausage gravy and served with a side of breakfast potatoes..... \$12.50/Make GF for \$13.50
- ***CORNED BEEF HASH**: Home-made Guinness stewed hash served with two eggs cooked any style and your choice of toast \$14.00
- ***AVOCADO TOAST**: (VEG) Open faced wheat toast smeared with hummus with spring mix tossed in honey mustard vinaigrette, chopped hard boiled egg (any style is fine), red pepper relish, avocado, fresh mozzarella, and a pomegranate drizzle\$12.00

• SWEET •

- All meals come with two eggs cooked any style & your choice of sausage, bacon or ham
- ***FRENCH TOAST**: Three slices of battered brioche bread served with graham cracker syrup and honey butter. Meal \$12.25/Stack of Five \$10.50
 - ***ALMOND TRES LECHES FRENCH TOAST**: Our French toast drenched in a rich syrup made of three different types of milk and crushed almonds..... Meal \$13.25/Stack of Five \$11.50
 - ***SEASONAL FRENCH TOAST**: Rotating variations of our French toast breakfast. Please inquire with server Meal \$13.25/Stack of Five \$11.50
 - ***PANCAKES**: Four silver dollar pancakes Meal \$12.25/Stack of Six \$9.00
 - Fried Ice Cream • Zucchini Pistachio • Raspberry Oatmeal (GF) • Buttermilk (GF)
 - ADD FRUIT COMPOTE TO YOUR PANCAKES FOR \$1.75 •
 - Blueberry Compote | Raspberry Compote | Strawberry Compote

• BUILD YOUR OWN •

- ***BUILD YOUR OWN OMELET**: Three egg omelet, shredded cheddar cheese served with a side of potatoes and your choice of toast.....\$9.00
 - Additional Toppings: Veggies .75¢ | Meat, Artichoke, Arugula, Goat Cheese or Avocado \$1.25
- ***BUILD YOUR OWN SKILLET**: A heaping scoop of tater tots smothered with two eggs any style, your choice of chili or gravy, cheese and toast\$11.50
 - Additional Toppings: Veggies .75¢ | Meat, Artichoke, Arugula, Goat Cheese or Avocado \$1.25
- ***ALL AMERICAN**: Your choice of bacon, ham or sausage, two eggs cooked any style, served with potatoes and your choice of toast\$10.00
- ***HUEVOS RANCHEROS**: Black beans, potatoes, two eggs any style, shredded cheddar cheese, avocado jalapeño salsa with your choice of pork green chili or gluten free veggie chili and your choice of tortilla: Crunchy (crispy corn tortilla points) or Old School (two soft corn tortillas under everything).....\$10.00
- BREAKFAST BURRITO**: OLD SCHOOL STYLE: Potatoes, caramelized onions, peppers, eggs, shredded cheddar cheese, black beans and pork green chili with your choice of meat or extra veggies. MACHACA STYLE: Chorizo cooked with egg, jalapeño, tomato, potatoes, pork green chili and cheese.....\$9.50
 - GF veggie chili and GF tortillas available upon request.
- BREAKFAST SAMMY**: Fried hard egg with ham, bacon, provolone, and cheddar cheese on Ciabatta with chipotle aioli.....\$8.25
 - Additional Toppings: Veggies .75¢ | Meat, Artichoke, Arugula, Goat Cheese or Avocado \$1.25
- ***BUILD YOUR OWN CREPE**: 10" Home-made gluten-free crepe with two .75 cent toppings.....\$5.00
 - Additional Toppings: Veggies .75¢ | Meat, Artichoke, Arugula, Goat Cheese or Avocado \$1.25

• ADDITIONAL TOPPING •

- .75¢ Each | Meats, Artichoke, Arugula, Goat Cheese & Avocado \$1.25 Each •

• SAVORY •

Ham, Bacon, Turkey, Sausage, Chorizo, Chicken, Swiss, Cheddar, Goat Cheese, Pork Green Chili, Veggie Chili, Egg, Pesto, Tomato, Red Onion, Caramelized Onion, Avocado, Roasted Red Peppers, Mushrooms, Spinach, Jalapeño, Artichoke Hearts, Fresh Arugula

• SWEET •

Banana, Nutella, Walnuts, Almonds, Peanut Butter, Cream Cheese, Strawberry Compote, Blueberry Compote, Raspberry Compote

- (GF) GLUTEN FREE • (VEG) VEGETARIAN •

**These items may be served under cooked or raw. Consuming raw or under cooked meat, poultry, seafood, shellfish or egg may increase your risk of food-borne illness.*