MIMOSAS
Enjoy $5 Mimosas every Saturday and Sunday until 2:00PM! $5 Mimosas do not include a champagne split. Available where applicable by law.

- MIMI-MOSA
  A champagne split and orange juice with a tangerine burst. (200 Cal)
- MANGO MIMOSA
  A champagne split and orange juice with mango. (270 Cal)
- WHITE PEACH MIMOSA
  A champagne split and orange juice with the classic Bellini flavor of white peach. (270 Cal)
- TRIPLE BERRY MIMOSA
  A champagne split and orange juice with raspberry, blueberry and blackberry. (270 Cal)

EGGS BENEFIT
Served with a side of roasted potatoes (750 Cal).

- FLORENTINE BENEFIT*
  Bacon, poached eggs, spinach and sliced tomatoes topped with hollandaise sauce on a grilled English muffin. (670 Cal)
- CLASSIC BENEFIT*
  Hickory-smoked ham and poached eggs, topped with hollandaise sauce on a grilled English muffin. (670 Cal)
- CORNED BEEF HASH BENEFIT*
  Slow-cooked corned beef brisket and poached eggs, topped with hollandaise sauce on a grilled English muffin. (750 Cal)
- SMOKED SALMON BENEFIT*
  Cold-smoked Atlantic salmon and poached egg, topped with hollandaise sauce, diced red onions and capers on a grilled english muffin. (650 Cal)

QUICHE & CRÊPES

- QUICHE LORRAINE
  Housemade with hickory-smoked bacon, green onion, mozzarella and aged parmesan. Served with roasted potatoes. (700 Cal)
- QUICHE FLORENTINE
  Housemade with baby spinach, tomato, mozzarella, and aged parmesan. Served with roasted potatoes. (660 Cal)
- HAM & SWISS CRÊPES
  Thick-cut ham and melted swiss cheese topped with a creamy mornay cheese sauce. Served with roasted potatoes. (710 Cal)

TWO-EGG PLATTERS
Two eggs* (180 Cal) served any style with your choice of protein (300-910 Cal), roasted potatoes (150 Cal) and toast (310-400 Cal) or a Muffin (520-860 Cal). Substitute a croissant. (360 Cal)

- CORNED BEEF HASH & EGGS* (580 Cal)
- BACON & EGGS* (530 Cal)
- PORK SAUSAGE & EGGS* (690 Cal)
- TURKEY SAUSAGE & EGGS* (460 Cal)
- HAM & EGGS* (1070 Cal)

GRAND BREAKFAST
Served with two eggs* (160 Cal) any style and your choice of pork sausage (310 Cal), turkey sausage (300 Cal), hickory-smoked bacon (370 Cal), or hickory-smoked ham (910 Cal). Substitute your protein choice with slow-cooked corned beef hash. (470 Cal)

- PAIN PERDU WITH MIXED BERRIES
  Stuffed brioches french toast filled with orange marmalade and cream cheese blend topped with fresh berries and strawberry purée. (1750 Cal)
- MELTED WAFFLES
  Buttermilk, malt waffles with whipped margarine and maple syrup. (420 Cal)
  Add mixed berries
- BACON, POACHED EGGS,
  Three eggs, hickory-smoked bacon, ham, pork sausage, spinach, tomatoes, onions, and nutmeg. (2300 Cal)
  Add avocado

THE CLASSICS

- FRIED CHICKEN & WAFFLES
  Crispy hand-breaded chicken and two malted waffles with maple syrup. (1300 Cal)
- STEAK & EGGS*
  28-day aged 10 oz. USDA Choice New York Strip. Housemade herb butter available upon request. Served with roasted potatoes and two eggs. (1750 Cal)
- FARMHOUSE BREAKFAST TACOS
  Hickory-smoked bacon, sausage, scrambled egg, roasted potatoes, cheddar cheese, jalapeño, tomato, onion and cilantro in flour tortillas. Served with salsa. (1400 Cal) Add avocado
- BREAKFAST BURRITO
  Flour tortilla stuffed with braised beef, melted jack and cheddar cheese, scrambled egg, avocado, tomato, jalapeños, green onion and cilantro. Topped with spicy chipotle sauce and served with roasted potatoes. (1540 Cal)

EGGS & BACON CRÈPES SANDWICH*
Bacon, two fried egg, sliced tomatoes, melted cheddar and mayonnaise on a flaky croissant. Served with sliced tomatoes. (910 Cal)

BROWN SUGAR OATMEAL
Rolled oats sprinkled with brown sugar and cranberries, served with milk. (380 Cal) Add mixed berries

ADD-ONS

- SWEET MUFFIN
  Choice of flavors: Blueberry Crumble (590 Cal) Honey Brue (560 Cal) Buttermilk Spice (540 Cal) Carrot Raisin Nut (520 Cal) CROSSANT (860 Cal)
- MIXED BERRIES (40 Cal)
- SAVORY ROASTED POTATOES (250 Cal)
- PEPPERS & ONIONS ADDED TO ROASTED POTATOES (150 Cal)
- AVOCADO (90 Cal)
- CHEESE (30-40 Cal)
- FOUR STRIPS OF BACON (200 Cal)

ADD-ONS

Take Home MUFFINS

BEVERAGES

COFFEE DRINKS
- FRENCH ROAST COFFEE (20 Cal)
- CAFÉ LATTE (250 Cal)
- MOCHA LATTE (380 Cal)
- Café AU LAIT (80 Cal)
- ESPRESSO (0 Cal)
- CAPPUCCINO (130 Cal)
- ICED CAPPUCCINO (130 Cal)
- ICED MOCHA (380 Cal)

HOT TEA & HOT CHOCOLATE
- GREEN TEA (0 Cal)
- EARL GREY TEA (0 Cal)
- CHAMOMILE TEA (0 Cal)
- HOT CHOCOLATE (180 Cal)

ICE TEA
- FRESH BREWED ICED TEA (0 Cal)
- TRIPLE BERRY ICED TEA (170 Cal)
- MANGO ICED TEA (800 Cal)
- WHITE PEACH ICED TEA (720 Cal)
- ARNOLD PALMER (60 Cal)

SODA
- COKE (120 Cal)
- DIET COKE (0 Cal)
- SPRITE (120 Cal)
- DR PEPPER (250 Cal)

JUICE
- ORANGE (200 Cal)
- GRAPEFRUIT (180 Cal)
- APPLE (200 Cal)
- TOMATO (80 Cal)
- CRANBERRY (250 Cal)
- LEMONADE (200 Cal)
- STRAWBERRY LEMONADE (160 Cal)
- TRIPLE BERRY LEMONADE (390 Cal)

THREE-EGG OMELETS

Served with your choice of toast (130-400 Cal) or a muffin (520-860 Cal). Substitute a croissant. (360 Cal)

- SANTA FE OMELET
  Three eggs, diced jalapenos, cilantro, tomatoes, onions, tortilla strips, melted Monterey jack cheese and chipotle sauce. Served with roasted potatoes. (740 Cal) Add avocado

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2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.
BT C_1120

*THESE ITEMS ARE COOKED TO ORDER AND MAY BE SERVED RAW OR UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.
CONSUMING RAW OR UNDERCOOKED MEATS, POLLOUTY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBorne ILLNESS.

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.
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BT_C_1120

Your Mimi’s favorites are back! We’ve brought back some of the classic dishes you’ve been asking for and added craveable new items to try. For breakfast, lunch or dinner, relax and enjoy a meal at our table.
LUNCH & DINNER

APPETIZERS

BROCHETTE BRAZILIAN* Skewers of grilled spicy chicken, tomato, green pepper, onion and red wine sauce. (360 Cal)

TRIO OF APPETIZERS* Trio of Hand-Breaded Chicken Tenders, Black and Blue Quesadilla and Spinach Artichoke Dip with sliced bread. (950 Cal)

SPINACH ARTICHOKE DIP Deliciously rich, perfectly creamy and cheesy with spinach and artichokes baked to perfection. Served with sliced bread. Everyone’s favorite! (670 Cal)

BLACK AND BLUE QUESADILLA Blackened chicken, bacon, monterey jack, blue cheese, tomato and green onion on a flour tortilla. Served with coleslaw, blue cheese dressing and salsa. (940 Cal)

HAND-BREADED CHICKEN TENDERS Made from scratch crispy chicken tenders with ranch and buffalo dipping sauce. (700 Cal)

BAKED BRIE Lightly melted brie cheese with apple, cranberry relish and walnuts. Served with sliced bread. (590 Cal)

ENTRÉES

ROASTED HALF CHICKEN Slow-roasted with homemade herb butter. Served with choice of two sides. (600 Cal)

TUSCAN STYLE GRILLED CHICKEN* Grilled chicken, mashed potatoes, sautéed vegetables and artichoke hearts served in a savory sauce. (610 Cal)

SLOW-ROASTED TURKEY Slow-roasted turkey with gravy, crispy stuffing and orange-apple cranberry relish. Served with choice of two sides. (780-790 Cal)

CHICKEN POT PIE Freshly baked with roasted chicken, peas, carrots, onions and potatoes folded into a creamy herb sauce. Topped with a flaky crust. (580 Cal)

FRENCH POT ROAST Slow braised and simmered with carrots, mushrooms and onions. Served on a bed of mashed potatoes. (870 Cal)

MIMI’S MEATLOAF Our own traditional recipe topped with a red wine shiitake sauce. Served with choice of two sides. (450 Cal)

RIBEYE STEAK* 28-day aged, 10 oz. USDA Choice ribeye steak. House-made herb butter available upon request, your choice blackened or grilled. Served with choice of two sides. (950 Cal)

NEW YORK STRIP STEAK* 10 oz. USDA Choice New York Strip dry aged 28 days, blackened or grilled. Housemade herb butter available upon request. Served with choice of two sides. (750 Cal)

SWEET GLAZED SALMON* Grilled and topped with a sweet honey glaze. Served with sautéed vegetables and long grain rice. (920 Cal)

GRILLED ATLANTIC SALMON* Blackened or grilled. Served with choice of two sides. (460 Cal)

ROASTED TURKEY CLUB Slow-roasted turkey, bacon, lettuce, tomato and mayonnaise on a toasted ciabatta bread. (1010 Cal)

ROASTED TURKEY CLUB* 100% USDA premium beef patty, would turkey, bacon, swiss cheese, avocado, lettuce, tomato, red onion, pickles and thousand island dressing on a grilled garlic-parmesan sourdough bun. (1280 Cal)

MUSHROOM & BRIE MELT* 100% USDA premium beef patty with sautéed mushrooms, caramelized onions, and melted brie on grilled sourdough. (990 Cal)

BRIOCHE CHEESEBURGER* 100% USDA premium beef patty with your choice of cheese, lettuce, tomato, red onion, pickles and thousand island dressing on a toasted brioche bun. (840-870 Cal)

SOUPS

FRENCH ONION | BOWL A savory broth with onions topped with saus, and Parmesan cheese and croûtons. (450 Cal)

TORNADO BASIL | BOWL A creamy blend of vine-ripened tomatoes and fresh basil. (410 Cal)

CORN CHOWDER | BOWL A hearty chowder of sweet cream corn, potatoes, bacon, onions, celery and ground beef with red wine sauce. (660 Cal)

LUMBERJACK | BOWL A hearty chowder of sweet cream corn, potatoes, bacon, onions, celery and ground beef with red wine sauce. (840-870 Cal)

Roasted corn on the cob, bacon, tomato, green onion and crumbled bleu cheese on lettuce with the dressing of your choice. (70-90 Cal)

CHICKEN & QUINOA MEDITERRANEAN Pulled roasted chicken, tomatoes, cucumbers, artichoke hearts, onions, olives, feta cheese and quinoa on lemon-lettuce tossed in red wine shiitake vinaigrette. (460 Cal)

CHICKEN CHEDDAR MAC Roasted chicken, bell peppers, green onions, mandarin oranges and cilantro on shredded cabbage and romaine lettuce tossed with sesame dressing. Topped with fried wontons and sesame seeds. (520 Cal)

CITRUS SALMON* Grilled salmon, tomatoes, strawberries, lemon, lime and orange wedges on a bed with balsamic dressing. (530 Cal)

QUICHE LORRAINE Housemade with duck breast, mushrooms, green onion, mozzarella and aged Parmesan. Served with petite house salad. (560 Cal)

QUICHE FLORENTINE Housemade with baby spinach, tomato, mozzarella, and aged Parmesan. Served with petite house salad. (550 Cal)

WINE, BEER, COCKTAILS

WHITE WINE (150 Cal)
Chardonnay, Louis Jadot
Sauvignon Blanc, Merryvale
Chardonnay, Rodney Strong
Riesling, Chateau Ste. Michelle
Muscatto, Seven Daughters
White Zinfandel, Woodbridge
Pinot Grigio, Ecco Domani

RED WINE (160-150 Cal)
Cabernet Sauvignon, Layer Cake
Malbec, Layer Cake
Pinot Noir, Hob Nob
Cabernet, Josh Cellars
Red Blend, Apothic
Merlot, (Noble Vines) 181
Red Sangria, Yellow Tail

BOTTLED BEER (200-150 Cal)
Heineken
Stella Artois
Corona
Corona Light
Samuel Adams
Newcastle

Add a cup of soup for $2.99
BACON, CHEESE & WALNUT Crab bisque, steam vegetables, sliced red onion, crumbled blue cheese and mixed greens with balsamic dressing. (580 Cal) Add your choice of protein: chicken breast, salmon or shrimp skewers

MIMI’S CHOPPED COBB Slow-roasted turkey, bacon, chopped egg, avocado, tomatoes, green onions and crumbled blue cheese on lettuce with the dressing of your choice. (420-530 Cal)

CHICKEN & QUINOA MEDITERRANEAN Pulled roasted chicken, tomatoes, cucumbers, artichoke hearts, onions, olives, feta cheese and quinoa on lemon-lettuce tossed in red wine shiitake vinaigrette. (460 Cal)

BERRY SPINACH SHRIMP & QUINOA 2 skewers of grilled shrimp, fresh strawberries, blueberries, feta and quinoa blend on baby spinach tossed in fat-free raspberry vinaigrette. (520 Cal)

ASIAN CHICKEN Roasted chicken, bell peppers, green onions, mandarin oranges and cilantro on shredded cabbage and romaine lettuce tossed with sesame dressing. Topped with fried wontons and sesame seeds. (520 Cal)

SALADS

FAVORITE

ROASTED TOMATO, BASIL & RED ONION
Sautéed shrimp, grape tomatoes, broccoli, and linguine pasta baked with a parmesan crust. (1390 Cal)

GRILLED CHICKEN MAC Roasted chicken, bell peppers, green onions, mandarin oranges and cilantro on shredded cabbage and romaine lettuce tossed with sesame dressing. Topped with fried wontons and sesame seeds. (520 Cal)

STRAWBERRY BALSAMIC SALAD A hearty green salad with fresh strawberries, blueberries and a balsamic dressing. (200 Cal)

PETITE CAESAR SALAD
Choose a SOUP or SALAD

French Onion Soup | Cup (230 Cal)
Tomato Basil Soup | Cup (210 Cal)
Corn Chowder | Cup (200 Cal)
Shrimp Skewers* | Cup (200 Cal)
Two Strips of Bacon | Cup (120 Cal)
Avocado | 40 Cal
Mixed Fruit | 80 Cal
Crossiant | 100 Cal
Muffin | 200-860 Cal

Choose a SOUP served with French fries

TURKEY ROYALE Diced roasted turkey and cranberry-walnut vinaigrette with lettuce, tomatoes and mayonnaise on a toasted wheat bread. (250 Cal)

FIVE WAY GRILLED CHEESE Cheddar, monterey jack, mozzarella and swiss melted between parmesan sourdough. (340 Cal)

GRILLED CHICKEN CIABATTA Grilled chicken, jack cheese, lettuce, tomato and mayonnaise on a toasted ciabatta bread. (420 Cal)

TUNA & CHEDDAR MELT Albacore tuna salad, melted cheddar and tomatoes on grilled garlic-parmesan sourdough. (710 Cal)

DESSERTS

BREAD PUDDING Made from scratch bread pudding with raisins topped with whiskey sauce and whipped cream. (1000 Cal)

CRÈME BRÛLÉE A decadent and creamy custard topped with caramelized sugar. (392 Cal)

CARAMEL APPLE PIE Warm, buttery caramel and toffee-studded custard with fresh Granny Smith apples thinly sliced on top. Served with a scoop of vanilla ice cream. (500 Cal)

CARAMEL FLAN Rich and silky flan poured over caramel sauce. (490 Cal)

MOLTEN LAVA CAKE Warm molten chocolate cake with vanilla ice cream and a strawberry. (300 Cal)

LEMON LAYER CAKE Meyer lemon cake withesty custard, frshing and whipped cream. (690 Cal)

ADD-ONS

PETITE HOUSE SALAD Tossed in red wine shiitake vinaigrette dressing. (390 Cal)

PETITE CESAR SALAD* (220 Cal) ADD French Onion Soup | Cup (230 Cal)
TOMATO BASIL SOUP | Cup (210 Cal)
CORN CHOWDER | Cup (200 Cal)
2 SHRIMP SKEWERS* | Cup (200 Cal)
TWO STRIPS OF BACON | Cup (120 Cal)
AVOCADO | 40 Cal
MIXED FRUIT | 80 Cal
CROISSANT | 100 Cal
MUFFIN | 200-860 Cal

*These items are cooked to order and may be served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.