

COFFEE

Proprietary blends roasted by For Five Coffee, Queens, NY *(retail beans available)*

HOUSE BLEND medium roast drip coffee	2.65	2.79	
BROOKLYN BLEND dark roast drip coffee	2.65	2.79	
COLD BREW iced coffee	4.65	5.15	5.45
ESPRESSO MACCHIATO single shot espresso marked with milk foam		2.95	
CORTADO single shot espresso with equal parts steamed milk		2.95	
CAFE AU LAIT drip coffee with steamed milk		3.55	
CAPPUCCINO espresso with steam milk and lots of foam	3.95	4.85	
CAFE LATTE espresso with lots of steam milk and little foam	3.95	4.90	
CAFE LATTE (ICED) espresso with milk over ice	4.90	5.15	5.55
AMERICANO espresso with hot water	2.70	2.90	
AMERICANO (ICED) espresso over ice with water	3.95	4.45	4.85
ESPRESSO	2.65	2.95	3.85
FRENCH PRESS single origin coffee brewed in a French Press (allow 5-10 minutes)		5.75	

Flavors - Vanilla, Caramel, Hazelnut & Peppermint +.60, Honey Cinnamon +.85, Mocha +.80
Milks - Skim & Whole Alternative - Soy +.65, Almond +.75 & Oat +.85

WINE

	Glass	Bottle
EL XAMFRÀ BRUT NV Bubbles (Spain) - Intense fruity aroma	9.00	22.00
SAINTE-CROIX ROSÉ Rosé (France) - Beautiful balance and lovely length, slightly dry	9.00	24.00
TALMARD Chardonnay (France) - Buttery, slightly mineral	10.00	26.00
DOMAINE VILLEGEAI, RIVE DROITE Sauvignon Blanc (France) - Exotic fruits, light acidity, elegant finish	10.00	26.00
VALDEMAR, CRIANZA Tempranillo (Spain) - Medium-bodied, rich fruit, spicy and smoky	10.00	28.00
ALBAMAR Pinot Noir (Chile) - Light-bodied, cherry and ripe raspberry, silky tannins	10.00	28.00

BEER

FIDDLEHEAD IPA Citrusy hop juice, very little bitterness, somewhat tart, grassy finish	7.00
VOODOO RANGER, IMPERIAL IPA Hop forward, bold, and occasionally hazy	7.00
KRONENBOURG BLANC 1664 French wheat beer, layers of citrus fruits and coriander spice	6.00
LEFT HAND MILK STOUT NITRO Chocolate and coffee notes provide a bit of malt complexity	7.00
SHACKSBURY VERMONT CIDER Dry, gin botanical cider	7.00
WEIHENSTEPHANER German wheat beer with cloves and banana, full bodied and with a smooth taste	7.00

DESSERTS

Hand-made patisserie changes daily

MACARONS (ROTATING FLAVORS)
CHOCOLATE BAVARIAN GÂTEAU
TART AU CITRON
SALTED CARAMEL ECLAIR
OPÉRA TORTE
PARIS-BREST
MOUSSE DOME
TORTES
ENTREMETS
CAKE
(Ask about - Cake of the Day)

ICED TEA / LEMONADE

BLACK TEA	2.95	3.45	3.85
GREEN TEA	3.25	3.65	3.95
ROOIBOS			
PINEAPPLE Decaf	3.65	3.95	4.25
EARL GREY			
FRENCH BLUE Seasonal	3.65	3.95	4.25
WILDBERRY			
LEMONADE Seasonal	4.15	4.55	4.95
ARNOLD PALMER	3.45	3.95	4.25
LEMONADE	3.45	3.95	4.25
MATCHA			
LEMONADE	4.95	5.65	5.95
CHAI LATTE	4.90	5.15	5.55
MATCHA LATTE	4.95	5.65	5.95

HOT TEA

CHAI LATTE	3.95	4.90
MATCHA LATTE		4.95
LONDON FOG		4.95
From Mariage Frères, Paris, France		
DARJEELING HIMALAYA Black		3.65
FRENCH BREAKFAST Black		3.65
EARL GREY IMPÉRIAL Black		3.65
CHANDERNAGOR (CHAI) Black		3.65
MILKY BLUE Herbal		3.95
LEMON VERBENA Herbal		3.65
CHAMOMILLE Herbal		3.65
PEPPERMINT Herbal		3.65
ROUGE METIS, ROOIBOS Decaf		3.65
THÉ VERT FUJI-YAMA Green		3.65



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