

# Seasonal Sips



## ICED CARAMEL APPLE LATTE

370-450 CAL \$4<sup>75</sup> **M** \$5<sup>75</sup> **L**

House espresso, caramel apple syrup, with your choice of milk\*, poured over ice. Topped with whipped cream & caramel drizzle.

## PUMPKIN PIE LATTE

350-430 CAL \$4<sup>75</sup> **M** \$5<sup>75</sup> **L**

House espresso, pumpkin pie syrup, & your choice of milk\*. Ground graham crackers & whipped cream.



**ADD A SEASONAL SYRUP FOR \$0.50!** 0-140 CAL

Brown Sugar, Pumpkin, Caramel Apple, & Toasted Marshmallow

\*Nutrition information calculated based on standard recipes made with whole milk unless the milk type is called out. Exact information may vary due to customizations.

# Breakfast Tacos

SERVED  
'TIL NOON!

## MIGAS (V) 190 CAL

\$3.75

Scrambled eggs, roasted peppers & onions, tortilla chips, & cheese on a flour tortilla.

## BEAN & CHEESE (V) 180 CAL

\$3.75

Scrambled eggs, refried pinto beans, cheddar & jack cheese on a flour tortilla.

## BACON 220 CAL

\$3.75

Scrambled eggs, smoked bacon, & cheddar & jack cheese on a flour tortilla.

## CARNITAS 190 CAL

\$3.75

Scrambled eggs, cheddar & jack cheeses, with braised carnitas on a flour tortilla.

ADD FRESH MASHED AVOCADO FOR \$1 90 CAL

TRY WITH RED OR GREEN SALSA 5 CAL



(V) VEGETARIAN (VE) VEGAN

ALLERGENS: Foxtrot kitchens prepare a variety of products that include: fish, crustacean shellfish, milk, egg, tree nuts, wheat, peanuts, sesame, and soy. We have protocols designed to help prevent allergen cross-contact, however, there is a risk that any food produced, sliced, packaged or served in our stores may contain one or more of these allergens.