

THE EXCHANGE

526 S. TEJON, COS

719-635-0277

Café Cubano *Strong & Sweet*

Cafecito Cuban espresso 4.25

Cortadito Cuban espresso with small amount of steamed milk 4.50

Café Con Leche Cuban espresso shots & milk
12oz 4.50 16oz 5.00 20oz 5.25

Honey I'm Home
Cuban espresso, honey, brown sugar & milk
12oz 4.75 16oz 5.25 20oz 5.50

Coffee of the Day light or dark roast

12oz 2.40 16oz 2.90 20oz 3.15

Café au lait coffee with steamed milk

12oz 2.75 16oz 3.25 20oz 3.70

Cold Brew 16oz 5.00 24oz 5.75

French Press CBD Coffee

12oz 5.75 16oz 6.75 20oz 8.50

Coffee Flight four 4oz mini drinks 13.95

Cafecito Goopy Zombie Iced Latte Cold Brew

Zombie White Espresso Latte

12oz 5.00 16oz 5.50 20oz 5.75

Island - coconut & white chocolate

Goopy - caramel and vanilla

White - white chocolate and vanilla

Peanut Butter Cup - Lavender Honeycomb
Cinnamon Roll - Nutty - Peppermint Patty

Butterscotch - toffee nut and caramel

Strawberry N' Cream

Redhead Step raspberry & white chocolate

Blueberry pancake - blueberry, maple, caramel

Affogato Double shot of espresso gently poured over two scoops of vanilla bean ice cream
4.50 add chocolate drizzle and whip + .75

Loose Leaf Tea *prices may vary*

See tea menu for list & descriptions

12oz 2 shot 16oz 2 shots 20oz 3 shots

Café latte espresso & steamed milk

12oz 4.25 16oz 4.75 20oz 5.00

Breve latte espresso & steamed half-&-half

12oz 5.00 16oz 5.50 20oz 5.75

Mocha latte espresso, steamed milk & chocolate

12oz 5.00 16oz 5.50 20oz 5.75

Shot in the dark drip coffee and espresso

12oz 3.80 16oz 4.30 20oz 4.55

Light in the dark drip coffee & white espresso

12oz 3.95 16oz 4.45 20oz 4.70

Macchiato espresso & steamed milk with foam

1 shot 2.95 2 shot 3.45 3 shot 3.70

Cappuccino espresso & steamed milk with foam

12 oz 2 shots 16oz 3 shots 20oz 4 shots

12 oz 4.00 16 oz 4.50 20 oz 4.75

Americano espresso shots topped with hot water

12 oz 2 shots 16 oz 3 shots 20 oz 4 shots

12 oz 3.25 16 oz 3.75 20 oz 4.00

Organic Matcha Latte

12oz 4.75 16oz 5.25 20oz 5.75

Sherpa Chai Tea Latte Sweet or Spicy

12oz 4.25 16oz 4.75 20oz 5.25

Yerba Mate Latte

12oz 4.00 16oz 4.50 20oz 5.00

Steamer 12oz 2.75 16oz 3.25 20oz 3.55

Fresh Squeezed Orange Juice 12oz 5.50

Fresh Brewed Iced Tea green or black tea

16oz 3.25 24oz 3.55

Fresh Squeezed Lemonade

16oz 4.00 24oz 4.50

Italian Soda carbonated water and choice of flavor

16oz 3.50 24oz 3.75 add half & half +.75

Customize Your Drink

Milk Substitute +1.25 almond, oat, coconut

Add Espresso shot .75 each

Make It Iced 16oz or 24oz

Flavor +.75 available in *sugar free*

*Caramel *White Chocolate *Chocolate *Vanilla

*Coconut Mango Peanut Butter Lavender *Hazelnut

*Toffee Nut *Peppermint Peach Blueberry

*Raspberry *Strawberry Maple Almond Cinnamon

Crushed Fruit Smoothies

16oz \$5.50 /24oz \$6.50

pick two strawberry, pineapple,
peach pear apricot, or mango

Add: flax, protein, coconut, yogurt, oats,
peanut butter or banana +.50

The David peanut butter, banana,
chocolate & protein

16oz 5.50 24oz 6.25

Bulk Coffee

Bulk Coffee ground or beans ½ lb or lb 12/23

White Espresso 14/26

CBD 27/52

Joe To Go drip coffee with cups 24

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Breakfast

Monday – Friday 7am -12pm

Saturday & Sunday 8am - 2pm

Cheesy Shrimp & Grits 15.50

Our house made creamy cheesy grits topped with shrimp sauteed in a spicy creole sauce

El Churrasco 13.50

A traditional Chilean breakfast- seasoned thin top sirloin steak, avocado, tomato, mayo and two over easy eggs on sourdough toast

* **Breakfast Skillet** 12.95

Scrambled eggs, diced tomato, red onion, red pepper, potatoes, choice of bacon, ham or sausage. Smothered in green chili and melted cheese and served with sourdough toast *Add avocado + 1.50*

Breakfast Burrito 9.75

Three eggs, melted cheese, diced tomato, red onion, red pepper & choice of bacon, ham, or sausage *Smothered in green chili and cheese +1.50*
Add avocado + 1.50

Loaded Chorizo Burrito 12.95

Two eggs, melted cheese, house made chorizo mix, potatoes and *smothered in green chili* (chorizo sauteed low and slow with peppers & onions)
Add avocado + 1.50

* **Super Bacon Sandwich** 13.50

Too much bacon- said no one ever! Double stacked bacon, mixed greens, tomato, avocado, mayo and an over easy egg on a croissant

* **Breakfast Plate** 9.50

Three scrambled eggs with melted Swiss American cheese, choice of bacon, ham or sausage and half an orange

Add toast or croissant + 1.50

Substitute fried eggs +.75

Add avocado + 1.50

Add diced potatoes + 1.95

* **Mama Donna** 7.95

Two eggs with melted Swiss American cheese, diced tomato, red onion, red pepper, sliced avocado and choice of bacon, ham or sausage on a croissant

* **Breakfast Sandwich** 6.95

Two eggs, melted Swiss American cheese and choice of bacon, ham or sausage on a croissant

Substitute croissant for bagel +1.25

Add avocado +1.50

Sub gluten free bread or gluten free bagel +1.75

* **Parfait Extraordinaire** 6.95

Greek yogurt, layered with homemade granola, banana and drizzled with honey

Tostada Cubano 3.75

Pressed, toasted and crunchy buttered Cuban bread

V Vegan Breakfast Burrito 12.95

Two home-made vegan eggs, vegan mozzarella, potatoes, diced tomato, red onion, and red pepper

Smothered in green chili & cheese +1.50

Add avocado + 1.50

V Vegan Breakfast Scramble 13.50

Tofu scramble, vegan shredded cheese, tomato, red onion, red pepper, potatoes and homemade vegan green chili served with sourdough toast

Add avocado + 1.50

Local Bagels By:

Old World Bagel & Deli

Plain - Everything

Sun Dried Tomato - Cheddar

Plain Gluten Free (+1.95)

Toasted Bagel & Cream Cheese 5.95

Homemade jam 1.00

Sub veggie cream cheese 1.25

Special Bagel Platters

***East Coast Bagel & Lox Platter** 16.95

Salt-sugar brined & cold smoked salmon, cucumber, tomato, red onion, capers, cream cheese and your choice of bagel

***Open-Faced Veggie Bagel** 9.95

Cream cheese, tomato, red onion, Mixed greens, and cucumber

Sub homemade Israeli hummus +1.25

Sub veggie cream cheese +1.25

V- VEGAN

* Can be made GLUTEN FREE

Lunch served

Monday - Sunday 10am - Close

THE EXCHANGE

Sandwiches - Burgers - Wraps

Served with your choice of
Macaroni Salad
Cucumber Tomato & Onion Salad
Real Potato Chips +1.00
Hand-Cut Fries +2.25

El Cubano 13.95

Slow roasted Cuban mojo pork, ham, Swiss cheese, pickles & mustard on a grilled Cuban roll

Pork Tenderloin 13.75

Seasoned pork cutlet pounded thin, breaded and fried. Served with Swiss cheese, grilled onions, garlic mayo and pickles on a Cuban bun

* Antipasto Panini 12.95

House made pesto, fresh goat cheese, roasted red pepper, olive tapenade on grilled sourdough
Add grilled chicken 2.75

Pan Con Bistec 13.95

Thin sliced top sirloin "Palomilla" steak, sautéed onions, potato sticks, bib lettuce, tomato and mayo on a toasted Cuban roll

The Clubber 13.95

An East coast classic! Triple decker loaded with Boars Head turkey, ham, cheddar cheese, bacon, bib lettuce, tomatoes & roasted garlic aioli on sourdough

Frita Cubana 13.75

Grilled Cuban burger (chorizo, pork, beef blend patty), caramelized onion, frita sauce and topped with potato sticks on a Cuban bun

* The Turkey Shuffle 13.95

Turkey, cheddar, roasted red peppers, red onion, cucumber, bib lettuce, garlic aioli and sriracha on Toasted sourdough. So good it'll make ya wanna dance!

* House Made Chicken Salad 11.95

Served with lettuce, tomato, onion and mayo on toasted sourdough

* The BLTA 14.50

Generous amount of thick sliced smoked bacon, avocado, bib lettuce, tomato and roasted garlic aioli on toasted sourdough

V Crispy Tofu Banh Mi 14.50

Crispy tofu triangles on a vegan roll with sweet chili sauce, pickled carrot, red pepper and onion, topped with spicy ginger peanut sauce and fresh cilantro

V The Not So Porky Pig 13.75

House made Vegan pulled pork, sriracha slaw, our house pickles, on a vegan sandwich roll

V Cali Quinoa Burger 14.25

Vegan quinoa patty stuffed with vegan mozzarella and topped with avocado, lettuce, tomato, onion, and sweet chili sauce

Soup of the Day Chef's Choice - Changes Daily

served with sourdough toast

Cup 4.75 Bowl 7.95

V- VEGAN

* Can be made GLUTEN FREE

Appetizers & Shareables

* Thai Chicken Lettuce Wraps (3) 13.75

Grilled chicken, pickled veggies tossed in peanut sauce, topped with scallions and roasted peanuts, served on bib lettuce with a lime wedge

* Crispy Chicken Wings 13.95

Eight extra crunchy wings tossed in spicy Korean Dakgangjeong sauce topped with roasted peanuts or tossed in honey buffalo sauce and side of ranch

Mini Spinach Artichoke Empanadas

3/10.95 or 5/ 13.95 Served with lemon aioli sauce

Nachorizos 13.95

Fried potato chips, chorizo, creamy cheddar cheese sauce, pickled jalapenos and topped with scallions. Too good to share!

Goopy Cheesy Fries 10.25

Thick hand cut fries topped with house made cheddar cheese sauce

Add green chili +1.50

Add mojo Cuban pork +2.50

Cuban Empanada 5.25

Served with chimichurri sauce for dipping

Chilean Empanada 6.25

Served with chimichurri sauce for dipping

V Israeli Falafel Platter 12.50

Israeli platter including falafel balls, roasted red pepper hummus, tahini, cucumber tomato and onion salad, and warm homemade pitas.

V Middle Eastern Mezz Platter 18.95

Middle eastern platter including falafel balls, roasted red pepper hummus, tahini, cucumber tomato and onion salad, Roasted eggplant and tomato salad, Olive tapenade, veggies and warm homemade pitas

Salads & Such

* Hold the croutons to make it gluten free

* Palomilla Steak Salad 13.95

Grilled palomilla (Cuban) steak, salad greens, tomatoes, pickled jalapenos, bleu cheese, red onion, croutons, ranch dressing

* Exchange Cobb Salad 14.50

Diced grilled chicken, bleu cheese, hard boiled egg, bacon, tomato, avocado, croutons & red wine vinaigrette

* Roasted Beet Salad 12.95

Roasted beets, goat cheese, red onion, balsamic reduction, candied pepitas, & red wine vinaigrette
Add grilled chicken+ 2.75

* Palta Reina 10.75

Avocado half topped with our homemade chicken salad, hardboiled egg and Americana sauce