

Iguana Cafe

517 N Halsted St · +13124320663 · Updated: Jan 14, 2026

[View online menu](#)



WHITES 6

House Wine, Chardonnay

\$5.50

Alverdi Pinot Grigio, Italy

AVAILABLE OPTIONS

Fresh Floral & Citric Flavors that are Clean, Fresh w/ Crisp Acidity

Glass: \$6.50

Bottle: \$23.00

Pomelo Sauvignon Blanc, California

AVAILABLE OPTIONS

Delicious Flavors of Fig, Apple & Grapefruit, Very Refreshing

Glass: \$6.50

Bottle: \$23.00

Hirschbach Piesporter Riesling Kabinett, Germany

AVAILABLE OPTIONS

Moderately Sweet w/ Ripe Apricot, Mango, Citrus & Mineral Finish

Glass: \$6.50

Bottle: \$23.00

Ramond R Chardonnay, Monterey

\$31.00

Bright Aromas of Pear, Green Apple & Notes of Honeysuckle & Vanilla

Rosé La Vielle Ferme, France

AVAILABLE OPTIONS

Intense Balance of Citrus Fruits w/ Perfume of Rose Petals

Glass: \$6.50

Bottle: \$23.00

REDS 10

House Wine, Cabernet Sauvignon

\$5.50

Cono Sur Cabernet Sauvignon Carmenere, Chile

AVAILABLE OPTIONS

Intense Reddish Purple w/ Aromas of Strawberries, Wild Berries & Plums

Glass: \$6.75

Bottle: \$25.00

Tortoise Creek Pinot Noir, France

AVAILABLE OPTIONS

A Soft, Well-Balanced & Loaded w/ Bright Cherry Fruit; Smooth

Glass: \$6.75

Bottle: \$25.00

Santa Julia Reserva Malbec, Argentina

AVAILABLE OPTIONS

Full-Bodied w/ Red Berries, Plum, Spice, Black Pepper, & Mint

Glass: \$6.75

Bottle: \$25.00

Verdillac Bordeaux, France

AVAILABLE OPTIONS

Supple, Mature & Elegant Made of Merlot & Cabernet Sauvignon Grapes

Glass: \$7.50

Bottle: \$28.00

The Velvet Devil Merlot, Snipes Mountain, WA	\$30.00
Velvety Smokey Flavor, Bing Cherry, Dried Rose Petals w/ a Blend of Subtle Herbs	
Buena Vista Pinot Noir, Sonoma	\$32.00
Aromas of Cherry & Blueberry Accented Subtly by a Hint of Earth	
Saint George Aghiorghitiko Skouras, Greece	\$32.00
Aromas of Blackberries, Black Raspberries, Strawberries & Touch of Spices	
Montoya Cabernet Sauvignon, Napa Valley	\$35.00
Intense Flavors of Blackberry, Plum & Vanilla w/ Toasty Overtones	
Lyeth Meritage, Sonoma	\$40.00
A Blend of Bordeaux Varietals Merlot, Cabernet Sauvignon, Malbec, Cabernet Franc, & Petit Verdot. A Good Balance Between Acids & Tannins w/ a Smooth Finish	

CHAMPAGNE & SPARKLING WINE ⁴

Saint-Hilaire Sparkling Wine, Product of France	\$32.00
Dry, Toasty, Smooth & Clean w/ a Luscious Texture	
Saracco Moscato D'Asti, Italy (375 ml)	\$15.00
Lightly Sparkling Fresh & Crisp w/ a Floral Bouquet & Fruity Finish	
Segura Viudas Cava Brut Reserva, Spain (187 ml-Split)	\$6.50
Crisp w/ Floral Notes, Apple Wrapped in Smoke, Spice & Mineral	
Prosecco Tiamo, Italy (187 ml-Split)	\$6.50
Fruity w/ Floral Notes, Persistent Effervescence, & a Clear Delicate Finish	

PORT ²

Warres Warrior, Portugal	\$5.50
Deep Red Color, w/ Intensely Rich Aromas of Ripe Red Fruits & Spices	
Warres 10 YR Tawny, Portugal	\$7.50
Hints of Nuts w/ Mature Fruit Balanced w/ a Long, Fresh Finish	

SCOTCH & SINGLE MALT ⁵

Dewars White Label	\$7.00
Chivas Regal 12yr	\$7.00
Johnnie Walker Black Label 12yr	\$8.00
Glenlivet 12yr	\$9.00
MaCallan Fine Oak 15yr	\$15.00

AMERICAN WHISKEY BOURBON ²

Makers Mark \$7.00

Knob Creek \$7.00

TENNESSEE WHISKEY 1

Jack Daniels \$7.00

RYE WHISKEY 1

Bulleit \$9.00

CANADIAN WHISKEY 1

Crown Royal \$7.00

IRISH WHISKEY 1

Jameson \$7.00

DOMESTIC 2

Miller, Light Pilsner \$4.00

Samuel Adams, Boston Lager \$4.50

IMPORTED 8

Guinness (Ireland) Stout \$4.50

Amstel Light (Holland) Light Lager \$4.50

Corona (Mexico) Lager \$4.50

Stella Artois (Belgium) Lager \$4.50

Heineken (Holland) Lager \$4.50

Hacker-Pschorr (Germany) Weisse \$6.00

Grolsch (Holland) Lager \$6.00

Beck's \$4.50

Non-Alcoholic

CRAFT 8

Anti Hero IPA (Revolution-Chicago) \$6.00

Fist City (Revolution-Chicago) Chicago Pale Ale \$6.00

Lagunitas IPA (Lagunitas-California)	\$6.00
Lagunitas Little Sumpin (California & Chicago) Pale Wheat Ale	\$6.00
Matilda (Chicago) Belgian Style Pale Ale	\$7.50
312 (Chicago) Wheat Ale	\$5.00
Blue Moon (Colorado) Belgian Style Wheat Ale	\$5.00
Angry Orchard (Ohio & Pennsylvania) Crisp Apple Hard Cider	\$5.00

COCKTAILS 6

Bloody Mary	\$7.00
Made w/ Smirnoff Vodka	
Classic Margarita	\$7.50
Made w/ Jose Cuervo Gold Tequila	
Grapefruit Margarita (Fresh Squeezed)	\$7.50
Jose Cuervo Gold w/ Fresh Squeezed Grapefruit & Lime	
Classic Mojito	\$7.50
Bacardi Rum, Fresh Mint, Fresh Lime Juice a Splash of Soda Water & a Touch of Sugar	
Peach Rayne	\$8.00
Jameson Irish Whiskey, Peach Liquor, Fresh Lemon Juice & Honey Syrup Topped off w/ Ginger Ale	
Bourbon Blueberry Pie	\$8.00
Makers Mark Bourbon, Fresh Mint, Fresh Lime Juice & Blueberry Liquor Topped off w/ Ginger Beer	

MARTINIS 10

Pomegranate	
Grey Goose Vodka, Pama & a Splash of Cranberry Juice	
Raspberry	
Stolie Raspberry, Chambord & a Splash of Cranberry Juice	
Apple	
Grey Goose Vodka, Apple Pucker & a Splash of Midori	
Lemon Drop	
Grey Goose Vodka, Cointreau, Fresh Lemon Juice & a Touch of Sugar & a Lemon Twist	
Key Lime	
Stolie Vanilla Vodka, Fresh Lime Juice, Pineapple Juice & Sweet 'N Sour Mix	
Cosmopolitan	
Grey Goose Vodka, Cointreau Fresh Lemon Juice & Cranberry Juice	

Espresso

Stolie Vanilla, Baileys, Kahlua a Shot of Espresso & a Touch of Sugar

Chocolate

Grey Goose Vodka, Dark Godiva, Baileys & a Splash of Cream

White Chocolate

Stolie Vanilla Vodka, White Chocolate Godiva & a Splash of Cream

French

Grey Goose Vodka, Chambord & a Splash of Pineapple Juice

FROZEN COCKTAILS 13

Strawberry Mojito

Raspberry Mojito

Peach Mojito

Mango Mojito

Strawberry Margarita

Raspberry Margarita

Peach Margarita

Mango Margarita

Strawberry Daiquiri

Raspberry Daiquiri

Peach Daiquiri

Mango Daiquiri

Pina Colada

MIMOSAS 4

Orange

Freshly Squeezed

\$6.50

Grapefruit

Freshly Squeezed

\$6.50

Apple

\$6.00

Cranberry

\$6.00

APPETIZER 13

Hummus Plate	\$6.50
Roasted Red Pepper Hummus Served w/ Pita Bread & Homemade Croutons	
Tirokafteri	\$6.75
Spicy Feta Cheese Spread Served w/ Pita Bread & Homemade Croutons	
Spinach & Artichoke Dip	\$6.50
Hot or Cold Served w/ Pita Bread & Homemade Croutons	
Combo Spreads	\$7.50
Mix Any Two of the Above Served w/ Pita Bread & Homemade Croutons	
Bruschetta	\$6.75
Prosciutto Ham, Tomato, Feta Cheese, Extra Virgin Olive Oil & Oregano on Toasted Bread	
Spicy Four Cheese Jalapeño Dip	\$6.75
Oven Baked in a Clay Bowl Served w/ Pita Bread & Homemade Croutons	
Cheesy Crab Dip	\$6.95
Oven Baked in a Clay Bowl Served w/ Pita Bread & Homemade Croutons	
Smoked Salmon	\$7.75
Smoked Salmon w/ Side of Roasted Red Peppers & Cucumbers	
Baked Goat Cheese	\$6.50
Baked Goat Cheese w/ Tomato Basil Sauce Oven Baked in a Clay Bowl	
Fresh Mozzarella, Tomato, Basil	\$6.50
w/ Red Roasted Peppers & Homemade Croutons	
Mediterranean Feast	\$6.50
Italian Sausage, Feta Cheese, Tomatoes, Cucumbers, Kalamata Olives & Roasted Red Peppers Served w/ Pita Bread	
Pizza Bread	\$6.50
Cheese, Hard Salami, Tomatoes, Green Peppers, Oregano & Extra Virgin Olive Oil	

Pikilia Variety Plate	AVAILABLE OPTIONS
Italian Sausage, Meatloaf, Cold Cuts, Tirokafteri, Spinach & Artichoke Dip	2 Person: \$8.50
	4 Person: \$13.95

SOUP ¹

Creamy Tomato Basil	AVAILABLE OPTIONS
	Cup: \$3.50
	Bowl: \$4.25

SALADS ⁶

Chicken Caesar Salad	\$7.75
Romaine Lettuce, Flakes of Parmesan Cheese, Cherry Tomatoes, Homemade Croutons, Topped w/ Chicken Breast & Creamy Caesar Dressing	

Smoked Salmon Salad	\$8.95
Mixed Greens Tossed w/ Homemade Creamy Vinaigrette Topped w/ Smoked Salmon, Diced Tomatoes, Cucumbers & Drizzled w/ Extra Virgin Olive Oil	
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Baby Spinach Salad*	\$7.25
Baby Spinach, Goat Cheese, Strawberries, Walnuts & Homemade Balsamic Raspberry Vinaigrette Dressing	
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Mixed Leaf Salad*	\$7.25
Spring Mix w/ Cranberries, Walnuts & Granny Apple Served w/ Balsamic Vinaigrette	
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Greek Village Salad	\$7.50
Tomato, Cucumber, Onions, Green Peppers, Feta Cheese, Kalamata Olives, Oregano & Extra Virgin Olive Oil	
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Spring Mix Tuna Salad	\$7.50
Tuna Salad Served on Mixed Greens w/ Roasted Red Peppers & Balsamic Vinaigrette	
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OVEN BAKED PASTA	8
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Carbonara (Baked in a Clay Bowl)	\$10.75
Bacon, Green Peppers, Sautéed Mushrooms, Parmesan Cheese, Creamy White Sauce Topped w/ Melted Provolone Cheese	
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Napolitan (Baked in a Clay Bowl)	\$10.75
Bacon, Green Peppers, Sautéed Mushrooms, Parmesan Cheese, Creamy Red Sauce Topped w/ Melted Provolone Cheese	
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Pasta Con Tomato (Baked in a Clay Bowl)	\$10.75
Ham, Green Peppers, Sautéed Mushrooms, Parmesan Cheese, Tomato Basil Sauce Topped w/ Melted Provolone Cheese	
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Chicken Pesto Pasta*	\$10.75
Chicken Breast, Fresh Chopped Tomatoes, Parmesan Cheese & a Creamy Pesto Sauce	
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Spinach Pesto Pasta*	\$10.75
Fresh Spinach, Sautéed Mushrooms, Parmesan Cheese & a Creamy Pesto Sauce	
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Roasted Red Pepper Vodka Pasta	\$10.75
Goat Cheese, Sun Dried Tomatoes, Parmesan Cheese & a Roasted Red Pepper Vodka Cream Sauce	
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Pasta Florentine	\$10.75
Chicken Breast, Fresh Spinach, Sautéed Mushrooms, Parmesan Cheese & a Creamy White Sauce	
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Champagne Salmon Pasta	\$13.95
Smoked Salmon, Scallions, Parmesan Cheese & a Creamy Champagne Sauce & a Hint of Tomato	
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WRAPS	8
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Chicken Caesar Wrap	\$7.50
Flour Tortilla, Chicken Breast, Swiss Cheese, Lettuce, Tomato & Creamy Caesar Dressing	
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Spicy Chicken Pepper Wrap	\$7.50
Tomato Tortilla, w/ Chicken Breast, Muenster Cheese, Roasted Red Peppers, Sautéed Green Peppers, Jalapeños & Spicy Mayo	
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Turkey Ranch Wrap	\$7.50
Flour Tortilla, Smoked Turkey, Gouda Cheese, Lettuce, Tomato & Creamy Ranch Dressing	
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Burger Wrap	\$7.50
Flour Tortilla, Chopped Beef Patty, Bacon, Cheddar Cheese, Tomatoes, Lettuce & Spicy Mayo	
Meat Lovers Wrap	\$7.50
Flour Tortilla, Bacon, Italian Sausage, Ham, Provolone, Green Peppers & Tomatoes	
Tuna Salad Wrap	\$7.50
Flour Tortilla, Tuna Salad, White American Cheese, Lettuce & Tomato	
Vegetarian Wrap	\$7.25
Flour Tortilla, Feta Cheese, Roasted Red Peppers, Sautéed Mushrooms, Zucchini & Onions	
Ionian Wrap	\$7.25
Flour Tortilla, Fresh Mozzarella, Fresh Basil, Kalamata Black Olives, Green Peppers & Tomatoes	

SPECIAL SANDWICHES 9

Chicken Pesto Sandwich*	\$7.50
Made w/ Chicken Breast, Swiss Cheese, Creamy Pesto Sauce, Lettuce, Tomato, Served on French Baguette Bread w/ a Side of Pasta or Potato Salad	
Meatloaf Sandwich	\$7.50
Made w/ Homemade Meatloaf, White American Cheese, Roasted Red Peppers & Mayonnaise Served on French Baguette Bread w/ a Side of Pasta or Potato Salad	
Club	\$7.50
Made w/ Ham, Turkey, Muenster Cheese, Tomato, Lettuce, Mayonnaise All on a Triple Deck of Sliced White Bread Served w/ your Choice of Chips	
BLT	\$7.50
Made w/ bacon, Lettuce, Tomato & Mayonnaise All on a Triple Deck of Sliced White Bread Served w/ your Choice of Chips	
Italian Sandwich	\$6.75
Made w/ Prosciutto Ham, Provolone, Tomatoes, Green Peppers, Oregano & Extra Virgin Olive Oil Served on Sliced Italian Bread w/ a Side of Pasta or Potato Salad	
Smoked Salmon Sandwich	\$8.95
Made w/ Smoked Salmon Sun-Dried Tomatoes, Cucumbers & Extra Virgin Olive Oil Served on French Baguette Bread w/ a Side of Spring Mix Salad	
Tuna Sandwich	\$6.75
Made w/ Tuna Salad, Lettuce & Tomato Served on French Baguette Bread w/a Side of Pasta or Potato Salad	
Greek Sandwich	\$7.25
Made w/ Feta Cheese, Baked Zucchini, Cucumbers, Tomato, Oregano & Extra Virgin Olive Oil Served on French Baguette Bread w/ a Side of Greek Village Salad	
Mediterranean Sandwich	\$7.25
Made w/ Fresh Mozzarella, Fresh Basil, Roasted Red Peppers, Tomato, Olive Oil, Dijon Mustard & Oregano On French Baguette Bread w/ a Side of Spring Mix Salad	

SAVORY SUGGESTIONS 10

Berlin	\$7.95
Turkey, Provolone Cheese, Tomatoes & Cucumber	
Sparta	\$7.95
Chicken, Feta Cheese, Sautéed Spinach, Tomatoes & Sautéed Mushrooms	
Venice	\$7.95
Fresh Mozzarella, Basil, Tomatoes & Roasted Red Peppers	
Amsterdam	\$7.95
Gouda & Muenster Cheese Sun-Dried Tomatoes, Roasted Red Peppers & Oregano	
Prague	\$8.25
Bacon, Gouda Cheese, Tomatoes, Green Peppers & Sautéed Mushrooms	
Zurich	\$7.95
Chicken Breast, Swiss Cheese, Tomatoes, Roasted Red Peppers, Green Peppers & Onions	
Budapest	\$7.95
Ham, Muenster Cheese, Tirokafteri (Spicy Feta Spread), Tomatoes & Green Peppers	
Lyon	\$8.25
Prosciutto Ham, Fresh Mozzarella, Tomatoes, Green Peppers & Oregano	
Lisbon	\$7.95
Salami, Muenster Cheese, Sautéed Spinach & Sautéed Mushrooms	
Monte Carlo	\$10.95
Smoked Salmon, Red Roasted Peppers, Baked Zucchini, Tomatoes & Greek Yogurt Sauce	

DESSERT SUGGESTIONS 14

Tempting Trio*	\$6.95
Nutella, Banana & Strawberries	
Chocolate Monkey*	\$7.95
Nutella, Banana & Topped w/ a Scoop of Vanilla Ice Cream	
Loukouma*	\$6.95
Walnuts, Honey & Cinnamon	
Creamy Caramel Creations	\$7.95
Banana, Caramel Topped w/ a Scoop of Dulce De Leche Ice Cream	
Chocolate Delight*	\$7.95
Nutella, Crushed Oreo Cookies, Topped w/ a Scoop of Chocolate Ice Cream	
Almond Joy*	\$6.95
Nutella, Coconut Flakes & Almonds	
Sweet Bee*	\$6.95
Nutella, Honey & Banana	

Delectably Fruity	\$6.95
Strawberries, Banana & Powdered Sugar	
Nutella Peanut Butter Cup*	\$6.75
Nutella & Peanut Butter	
Cannoli Crepe	\$7.25
Canolli Cream w/ Nestle Chocolate Chips	
Smores	\$6.95
Marshmallows & Nestle Chocolate Chips	
Taffy Apple*	\$8.50
Caramelized Apples, Cinnamon, Mixed Nuts, Topped w/ Scoop of Vanilla Ice Cream & Caramel	
Banana Foster*	\$8.50
Caramelized Banana, Walnuts, Topped w/ Scoop of Vanilla Ice Cream	
Tuxedo*	\$6.95
Nutella w/ Nestle White Chocolate Chips	

CREATE YOUR OWN 3

Savory Crepes	\$6.25
Wraps	\$5.95
Sandwiches	\$4.75
Breads-French (Baguette), Sliced Italian, Sliced Multi Grain, Sliced White, Croissant	

MEATS 5

Hard Salami	\$0.50
Mortadella Ham	\$0.50
Roasted Ham	\$0.50
Sliced Chicken Breast	\$0.50
Smoked Turkey	\$0.50

CHEESES 5

Muenster	\$0.50
Provolone	\$0.50
Swiss	\$0.50
White American	\$0.50

Cheddar	\$0.50
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SPECIALTY MEATS 4

Bacon	\$1.00
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Prosciutto (Italian Ham)	\$1.50
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Italian Sausage	\$1.50
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Smoked Salmon	\$3.50
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SPECIALTY CHEESES 4

Feta	\$1.00
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Fresh Mozzarella	\$1.00
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Gouda	\$1.00
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Goat Cheese	\$1.00
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VEGETABLES 13

Baked Zucchini	\$0.25
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Jalapeño	\$0.25
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Sautéed Mushrooms	\$0.25
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Red Roasted Peppers	\$0.25
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Spinach Sautéed	\$0.25
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Fresh Spinach	\$0.25
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Kalamata Black Olives	\$0.25
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Cucumber	\$0.25
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Green Peppers	\$0.25
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Onions	\$0.25
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Romaine Lettuce	\$0.25
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Sun-Dried Tomatoes	\$1.00
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Avocado	\$1.25
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ADDITIONAL ITEMS 8

Hard Boiled Egg	\$0.50
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Omelet Patty	\$0.50
Egg White Omelet Patty	\$0.75
Sour Cream	\$0.50
Spicy Feta Spread	\$1.00
Hummus	\$1.00
Creamy Pesto Sauce*	\$1.00
Greek Yogurt Sauce	\$0.75

DESSERT CREPES 1

Dessert Crepes	\$6.25
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EACH ADDITIONAL INGREDIENT 25

Nutella*	\$0.35
Nestle Chocolate Chips	\$0.35
Nestle White Chocolate Chips	\$0.35
Hershey's Chocolate Syrup	\$0.35
Caramel	\$0.35
Powdered Sugar	\$0.35
Honey	\$0.35
Sugar	\$0.35
Cinnamon	\$0.35
Butter	\$0.35
Peanut Butter*	\$0.35
Bananas	\$0.35
Strawberries	\$0.35
Coconut	\$0.35
Walnuts*	\$0.35
Almonds*	\$0.35
Mixed Nuts*	\$0.35
Strawberry Jelly	\$0.35

Grape Jelly	\$0.35
Crumbled Oreo Cookies	\$0.35
Crushed Biscuits	\$0.35
Marshmallows	\$0.35
Caramelized Bananas	\$1.50
Caramelized Apples	\$1.50
Add a Scoop of Ice Cream	\$1.50

DESSERTS WAFFLES 4

European Dream*	\$7.75
Belgian Waffle Topped w/ a Scoop of Vanilla Ice Cream, Drizzled w/ Nutela, Honey, Hershey's Chocolate Syrup & Cinnamon	
Tropical Pleasure	\$7.75
Belgian Waffle Topped w/ a Scoop of Vanilla Ice Cream, Fresh Strawberries, Bananas, Drizzled w/ Hershey's Chocolate Syrup	
Overseas Sensation	\$7.75
Belgian Waffle Topped w/ a Scoop of Vanilla Ice Cream, Bananas, Drizzled w/ Caramel Sauce	
Sweet Sin*	\$8.50
Belgian Waffle Topped w/ a Scoop of Vanilla Ice Cream, Caramelized Apples, Walnuts, Drizzled w/ Caramel Sauce	

YOGURT 2

Greek Yogurt*	\$6.25
Topped w/ Honey & Mixed Nuts	
Greek Yogurt & Fruit	\$6.25
Topped w/ Fresh Strawberries & Bananas	

GOURMET DESSERTS 6

Carrot Cake*	\$4.25
Cheese Cake	\$4.25
Inquire About Our Selection	
Bougatsa	AVAILABLE OPTIONS
Served Warm. Baked Custard Wrapped in Filo Dough Topped w/ Powdered Sugar & Cinnamon	Half: \$5.95
	Whole: \$10.95
Bougatsa w/ Ice cream	AVAILABLE OPTIONS
Served Warm.	Half: \$7.50
	Whole: \$12.50

Bougatsa w/ Nutella Chocolate*

Bougatsa Served Warm & Topped w/ Nutella Chocolate

AVAILABLE OPTIONS

Half: \$6.50

Whole: \$11.50

Sorbet - Lemon**\$4.50****GOURMET ICE CREAM** 10**French Vanilla****AVAILABLE OPTIONS**

Single Scoop: \$3.25

Two Scoops: \$4.50

Ultra Chocolate**AVAILABLE OPTIONS**

Single Scoop: \$3.25

Two Scoops: \$4.50

Mint Chocolate Chip**AVAILABLE OPTIONS**

Single Scoop: \$3.25

Two Scoops: \$4.50

Cookie Dough**AVAILABLE OPTIONS**

Single Scoop: \$3.25

Two Scoops: \$4.50

Dulce De Leche**AVAILABLE OPTIONS**

Single Scoop: \$3.25

Two Scoops: \$4.50

Strawberry**AVAILABLE OPTIONS**

Single Scoop: \$3.25

Two Scoops: \$4.50

Brownie A La Mode**\$5.50**

Warm Homemade Brownie Topped w/ French Vanilla Ice Cream, Whip Cream & Hershey's Chocolate Syrup

Banana Split***\$5.50**

Banana Topped w/ Two Scoops of Ice Cream, Whipped Cream, Hershey's Chocolate Syrup & Mixed Nuts

Banana Foster Sundae***\$5.95**

Two Scoops of Vanilla Ice Cream Topped w/ Caramelized Bananas, Mixed Nuts & Whipped Cream

Taffy Apple Sundae**\$5.95**

Two Scoops of Vanilla Ice Cream Topped w/ Caramelized Apples, Caramel Sauce, Mixed Nuts & Whipped Cream

COFFEE 12**House Blend****\$1.95**

Due to the Fine Quality of Our Gourmet Coffee, We Will Only Give One Free Refill Per Coffee Purchase. Does Not Apply to Carryout or Flavored Coffee

Espresso**AVAILABLE OPTIONS**

1 Shot: \$1.75

2 Shots: \$2.10

Cappuccino **\$3.10**

Latte **\$3.75**

Mocha Latte **\$4.20**

White Mocha Latte **\$4.25**

Raspberry Mocha Latte **\$4.70**

Mint Mocha Latte **\$4.70**

Pumpkin Spice Latte **\$4.25**

Caramel Macchiato Latte **\$4.25**

Americano **\$2.95**

Café Au Lait **\$3.00**

House Blend & Steamed Milk Topped w/ Foam

OTHER DRINKS 10

Iguana Special (Frappuccino) **\$3.85**

Mix of Milk, Espresso & Coffee Blended w/ Ice

Iguana Mocha, Caramel, Vanilla, or Mint **\$4.35**

Frappe Nescafe **\$3.75**

Hot or Cold

Frappe Decaf Nescafe **\$3.95**

Hot or Cold

Frappe w/ Ice Cream **\$4.75**

Freddo **\$3.75**

Cappuccino or Espresso on Ice

Chai Latte **\$3.60**

Hot or Cold

Hot Cocoa **\$3.25**

White Cocoa **\$3.50**

Steamed Milk w/ Honey **\$3.25**

LIQUOR COFFEE & MORE 10

Irish Coffee	\$6.00
Hot Chocolate w/ Bailey's	\$6.50
Kahlua Coffee	\$6.00
White Choc w/ Bailey's	\$6.50
Chocolate Godiva Coffee	\$6.00
Frappe w/ Bailey's	\$6.50
White Choc Godiva Coffee	\$6.50
Latte w/ Bailey's	\$6.50
Rum Chata Coffee	\$6.00
Latte w/ Rum Chata	\$6.50

TEA 14

Peach	\$2.95
Blood Orange	\$2.95
Earl Grey	\$2.75
Raspberry Patch	\$2.95
English Breakfast	\$2.75
Green Tea	\$2.75
Pomegranate Green Tea	\$2.95
Jasmine Rooibos	\$2.95
Ginger Spiced Green Tea	\$2.95
Chamomile	\$2.75
White Tea	\$2.75
Peppermint	\$2.75
Caramel Tea	\$2.95
Blend 333	\$2.75

1/3 Chamomile, 1/3 Peppermint, and 1/3 Rosehips

REFRESHING BEVERAGES 13

Freshly Squeezed OJ	\$3.50
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Freshly Squeezed Grapefruit	\$3.50
Iced Tea	\$2.05
Raspberry Iced Tea	\$2.50
Iced Tea Lemonade	\$2.65
Lemonade	\$2.50
Raspberry Lemonade	\$2.75
Torani Soda	\$2.50
Milkshakes	\$4.50
Smoothies	\$4.00
Virgin Mary	\$3.75
Virgin Daiquiris	\$4.50
Virgin Pina Colada	\$4.50

BELGIAN WAFFLES 3

Plain Waffle Sprinkled w/ Powdered Sugar	\$6.25
Banana & Strawberry Sprinkled w/ Powdered Sugar	\$7.25
Banana Nut (Walnut) Sprinkled w/ Powdered Sugar*	\$7.50

BREAKFAST CREPES 5

Coliseum	\$6.95
Omelet Patty, Sautéed Spinach, Provolone & Tomatoes	
Pantheon	\$8.25
Mortadella Ham, Omelet Patty, Provolone Cheese, Green Peppers, Tomatoes & Baked Zucchini	
Acropolis	\$7.50
Omelet Patty, Feta Cheese, Tomatoes & Onions	
Big Ben	\$7.95
Omelet Patty, Sausage, Bacon, Cheddar Cheese, Sautéed Green Peppers & Onions	
Eiffel Tower	\$7.50
Hard Boiled Egg, Bacon, Muenster Cheese & Tomatoes	

CROISSANT SANDWICHES 5

Bacon, Omelet Patty & White American Cheese	\$4.25
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Sausage, Omelet Patty & White American Cheese	\$4.25
Ham, Omelet Patty & White American Cheese	\$4.25
Mortadella Ham, Provolone & Tomato	\$3.75
Croissant w/ Nutella Chocolate*	\$3.50

BAGEL SANDWICHES 6

Ham, Omelet Patty & White American Cheese	\$4.25
Turkey, Muenster Cheese, Hard Boiled Egg & Tomato	\$4.25
Sausage, Omelet Patty & White American Cheese	\$4.25
Smoked Salmon, Cucumber & Cream Cheese	\$5.75
Bagel w/ Cream Cheese	\$2.50
Bagel w/ Veggie Cream Cheese	\$2.60

BREAKFAST WRAPS 4

Bacon, Omelet Patty & White American Cheese	\$5.50
Sausage, Omelet Patty & White American Cheese	\$5.50
Ham, Omelet Patty & Swiss Cheese	\$5.50
Sautéed Spinach	\$5.50
Omelet Patty, Sun-Dried Tomatoes, Sautéed Mushrooms & White American Cheese	

OATMEAL 2

Oatmeal	\$4.25
Made w/ Brown Sugar & Cinnamon. Each Additional Ingredient \$0.25 - Bananas, Strawberries, Coconut, Walnuts*, Almonds*, Mixed Nuts*, Honey, Maple Syrup, Dried Cranberries, Nestle Chocolate Chips, Nestle White Chocolate Chips, Caramelized Bananas \$1, Caramelized Apples \$1	
Fruit Salad	\$4.50