

kiddos

All served with fresh seasonal fruit & organic milk or fruit juice

Noodle & Cheese Bowl..... \$7.25
Creamy cheddar sauce, butter, noodles.

Hammy Sammy.....\$7.25
Local cheddar, natural farm ham

Schnitzly.....\$7.25
All-natural chicken schnitzel, dipping sauce

Tomato Cheese Pizza.....\$7.25
Crisp thin Pizzette, whole milk mozzarella, tomato, fresh basil

sweets

Crème Brûlée.....\$5.00
Sweet caramelized vanilla bean custard

Traditional Austrian Apple Strudel.....\$7.00
House-made and warmed in our wood-stone oven, served with Vanilla bean crème anglaise, whipped cream

mendoberri Cookies.....\$2.00
Made from scratch daily. Flavors vary, please ask

La Bête Noir.....\$8.00
Decadent Flourless chocolate cake, served with crème anglaise and house-made whipped cream

Molten Chocolate Lava Cake.....\$7.00
Warmed in our wood-stone oven, served with crème anglaise and house-made whipped cream

live music saturdays

7-10 pm / reservations appreciated

happy hour

Daily 3-6 pm

private events

Tel: 651.209.3270

Email: ann@mendoberri.com

flight nights

mondays & tuesdays
3 wines, 3 oz. pours, \$13

hours

Monday – Thursday 11 am – 9 pm

Friday/Saturday 11 am – 10 pm

Sundays CLOSED

delivery

Please place orders at

<https://www.suitandtiedelivery.com>

lunch menu



mendoberri
café & wine bar

mendoberri café and wine bar

The Village

730 Main Street, Mendota Heights, MN 55118

www.mendoberri.com

Tel: 651.209.3270

wood-stone oven & hot sandwiches

*served with side field green salad or house-made chips
upgrade to side of soup for \$3.10*

- Classic BLT**.....\$11.95
Bacon, lettuce, tomatoes, mayonnaise, Vienna white
- Tuna Melt***.....\$11.95
White albacore tuna salad, lettuce, tomato, melted cheddar, hearty whole wheat
- Longini**.....\$12.50
Artisan crafted salumi, caramelized onions, pickled spring vegetable slaw, demi baguette
- Tomato & Mozzarella***.....\$10.95
Tomatoes, fresh mozzarella, pesto, whole wheat
- Café Burger**.....\$14.95
Grass fed organic beef, melted swiss, toasted bun
- Smoked Beef Brisket**.....\$14.95
Cheddar, caramelized onions, cream ale mustard aioli, toasted bun
- Daily Panini**.....\$12.50
Inspired from farm Chef's select fresh ingredients

deli sandwiches

served with side field green salad or house-made chips

- Turkey Swiss Croissant**.....\$10.95
All natural free-range turkey, avocado spread, lettuce, tomato, fresh baked croissant
- Turkey & Havarti***.....\$12.50
Lettuce, tomato, honey Dijon aioli, cranberry wild rice bread
- Egg Salad on Croissant**.....\$10.95
Organic eggs, baby arugula, cucumbers, croissant
- Spiky Club Wrap***.....\$12.50
Light curried chicken salad, crisp bacon, avocado spread, tomato, spinach wrap

pizzettes

garnished with organic field green salad

- Marguerite**.....\$13.95
Hand rolled flatbread pizza, house marinara, fresh buffalo mozzarella, garden basil
- Pizzette of the day**.....\$14.95
Hand rolled flatbread pizza & chef's daily toppings

soups & sides

*house-made soups, served with slice of warm baguette
cup \$4.50 / bowl \$6.50*

- Mom's Chicken & Vegetable** Austrian-style, fresh herbs, savory noodles
- Daily Soup Special** From fresh seasonal ingredients
- Crisp Potato Spears**.....\$7.00
- Fresh Sautéed Seasonal Vegetable**.....\$8.00
- House-made Potato Chips**.....\$2.50

1/2 Sandwich & Soup

\$11.95

**Available only on sandwiches
marked with an asterisk**

Cup of Soup & Salad

*Classic Small House Salad &
Cup of Soup
\$11.95*

bowls & entrees

***denotes gluten free item*

- Faroe Island Salmon****.....\$17.95
Pan roasted, spring vegetable, honey dijon aioli
- Vegetarian Risotto Bowl****..\$14.95..w/chicken..\$17.95
Italian arborio rice, seasonal veggies, white wine, garden herbs, parmesan
- Viennese Chicken Schnitzel**.....\$16.95
Crispy chicken, Viennese potato salad, ranch sauce
- Macaroni & Cheese**.....\$11.00...w/chicken....\$14.50
Creamy cheddar, Fontina cheese, fresh herbs

salads

***denotes salad can be made gluten free
Add Chicken for \$3.25 / Add Salmon for \$6.00*

- mendoberri Salad****.....\$11.95
Garden greens, oranges, local goat cheese, tomato, cucumber, honey sherry vinaigrette
- Steak Salad****.....\$16.95
Grilled beef steak, lettuce, blue cheese, garden veggies, garlic herb croutons, red wine herb vinaigrette
- Spring Salad****.....\$12.50
Carrots, sugar snaps, cucumbers, chick peas, spinach, orange ginger sesame dressing
- Harvest Salad**.....\$12.50
Crunchy apples, toasted bulgur wheat, dried fruits, walnuts, sherry-honey dressing
- The Trio****.....\$12.50
Light curried chicken salad, albacore tuna salad, organic egg salad, garden lettuces, warm baguette
- House Salad****.....small \$8.00 / large \$11.00
Seasonal garden vegetables, house red herb wine vinaigrette