

COFFEE	10 OZ	16 OZ	20 OZ
Curt's Mug o' Joe	\$3.00		
Coffee To Go	\$2.85	\$3.00	\$3.25
Café Au Lait	\$3.05	\$3.30	\$3.50

ESPRESSO

Espresso (2 shots)	\$2.80		
Americano (2 shots)	\$3.30	\$3.30	\$3.30
Cappuccino	\$4.25	\$4.70	
Latte	\$4.25	\$4.70	
Flavored Latte	\$4.85	\$5.30	
Choices: Vanilla, Hazelnut, Caramel, Almond, Sugar Free Vanilla, Seasonal			
Mocha Latte	\$4.85	\$5.30	
Cortado (4 oz)	\$3.75		
Macchiato (2 oz)	\$3.00		
Coffee Miel	\$4.50	\$4.95	
Dirty Chai Latte	\$6.15	\$6.60	\$6.90

TEA AND CHOCOLATE

Hot Tea (Todd & Holland Selections)			\$3.25
Chai Tea Latte	\$4.40	\$4.85	\$5.15
London Fog Latte			\$4.50
Hot Chocolate	\$3.50	\$3.95	\$4.25
Cuban Hot Chocolate	\$4.15	\$4.60	\$4.90

VISIT OUR CAFES

2922 Central St, Evanston | 847-868-8385



1766 2nd St, Highland Park | 847-748-8086



Curt's Café improves outcomes for young adults living in at-risk situations through work and life skills training.

ICED DRINKS

Flavored Iced Tea	\$3.05	\$3.50
Black Tea, Island Mango, Passion Fruit		
Lemonade	\$2.85	\$3.25
Arnold Plamer		\$3.35
Iced Chai Tea Latte		\$4.75

ICED COFFEES

Cold Brew	\$3.75	\$4.50
Iced Latte	\$4.35	\$4.80
Iced Flavored Latte	\$4.95	\$5.40
Choices: Vanilla, Hazelnut, Caramel, Almond, Sugar Free Vanilla, Seasonal		
Iced Mocha Latte		\$5.25

FROZEN DRINKS

Mocha Frappe		\$5.50
Caramel Frappe		\$5.50
Vanilla Frappe		\$5.50
Oreo Cookie Frappe		\$5.75
Frozen Hot Chocolate		\$5.75
Blended Chai		\$5.75

OTHER DRINKS

Can of Soda	\$2.25	Kids Juice Box/Milk	\$1.25
Bottle Water	\$2.50	Bottle Juice	\$2.75



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#CURTSCAFE | #DINewithPURPOSE





AVAILABLE ALL DAY
SERVED WITH SIDE OF FRUIT

BUILD YOUR OWN OMELETTE	\$11.50
Three egg omelette with choice of miscellaneous vegetables, and breakfast meats, please ask.	
SWEET POTATO & QUINOA BREAKFAST BOWL V, VE, GF	\$12.50
Wilted kale, fried egg, and balsamic glaze drizzle.	
BREAKFAST BURRITO V	\$11.50
Scrambled eggs, turkey sausage, corn pico de gallo, cilantro, black beans, mixed with Chihuahua cheese, and salsa verde.	
AVOCADO TOAST BAR V, VE, GF	
On Rustic Sliced Sourdough, choose your style:	
Caprese: topped w/fresh mozzarella, tomato, basil & drizzle of balsamic.	\$12.00
Original: topped with micro greens, drizzled with olive oil.	\$8.50
Options: add fried egg	\$2.00
add tomato	\$1.00
add bacon or turkey sausage	\$2.00
CURT'S CLASSIC BREAKFAST SANDWICH V, GF	\$10.50
Served on Texas toast or croissant with two fried eggs, crispy smoked bacon and cheddar cheese with basil mayo. Substitute: Turkey Sausage	
FRENCH TOAST V	\$11.50
Topped with powdered sugar and side of maple syrup.	
Optional Sides: Berries & whipped cream, fried egg, turkey sausage or bacon	EA. \$2.00
FRESH BERRY PARFAIT V, GF	\$8.00
Layers of vanilla Greek yogurt and our house made crunchy granola topped with seasonal fresh berries.	
CURT'S SCONES	\$2.50
MUFFINS	\$3.00
CURT'S COOKIES	\$3.00
BARs	\$4.00

SOUP & SALADS



SOUP	\$4.50/\$6.50
Ask what our soup is! Available in cup or bowl.	
HUMMUS BOWL V, VE, GF	\$14.00
Bed of romaine lettuce, cucumber, cherry tomato, crumbled feta, pickled red onions, quinoa, served with Greek dressing.	
Add chicken	\$1.00
SIGNATURE QUINOA BOWL V, VE, GF	\$14.00
Black beans, corn pico de gallo, roasted sweet potato, avocado, purple cabbage, pickled red onion, served with honey chipotle vinaigrette.	
Add chicken	\$1.00
KALE CHICKEN CAESAR SALAD	\$15.00
Mix of romaine and kale served with roasted chicken, shaved Parmesan, sliced red onion, house made croutons and tossed in creamy Caesar dressing.	
CAPRESE AVOCADO BOWL	\$14.00
Romaine lettuce, fresh mozzarella, avocado, cherry tomatoes, roasted peppers, fresh basil, served with balsamic glaze.	
Add chicken	\$1.00
SOUTHWEST CHICKEN SALAD	\$15.00
Mixed baby greens, black beans, corn pico de gallo, cilantro, avocado, topped with crushed tortilla chips, and served house made creamy cilantro dressing.	

KIDS MENU

ALL KIDS MEALS INCLUDE JUICE BOX OR MILK, & CHIPS OR FRUIT.

EGG BREAKFAST	\$8.00
One egg any style with choice of bacon or sausage served with toast.	
FRENCH TOAST STICKS V	\$8.00
Topped with powdered sugar, whipped cream & berries and side of maple syrup.	
PEANUT BUTTER & JELLY SANDWICH V	\$8.00
Creamy peanut butter and grape jelly on wheat bread.	
GRILLED CHEESE PANINI V	\$8.00
Grilled sourdough bread with gooey cheddar cheese.	
CHICKEN TENDERS	\$8.00
Thin strips breaded and fried to perfection.	

NOT ALL INGREDIENTS ARE LISTED. ALERT CASHIER TO ANY SPECIAL DIETARY NEEDS. MENU ITEMS WITH (V, VE, GF) INDICATE WE ARE HAPPY TO PREPARE ITEMS TO YOUR DIETARY GUIDELINES!

V=VEGETARIAN VE=VEGAN GF= GLUTEN FREE

LUNCH



ALL SERVED WITH CHOICE OF SIDE:
CHIPS & PICKLE SIDE SALAD
FRUIT CUP CUP OF SOUP (\$2)
FRENCH FRIES (EVANSTON ONLY)

KALE CHICKEN CAESAR WRAP	\$11.50
Our popular salad, all wrapped up, mix of romaine and kale served with roasted chicken, shaved Parmesan, sliced red onion, and creamy Caesar dressing in a wheat wrap.	
SWEET POTATO WRAP V, GF	\$12.50
With black bean, corn salsa, avocado, purple cabbage, and pickled red onion with honey chipotle vinaigrette in a spinach wrap.	
HUMMUS KALE WRAP V	\$12.50
With avocado, sliced cucumber, marinated roasted red pepper, feta cheese, and pickled red onion with a side of Greek dressing in a spinach wrap.	
BUFFALO CHICKEN WRAP	\$11.50
Roasted chicken with bleu cheese dressing, buffalo sauce, lettuce and tomato in a wheat wrap.	
CAPRESE SANDWICH V	\$11.50
Warmed fresh mozzarella topped with spinach, pesto, tomato, red onion, balsamic glaze on French bread.	
CHICKEN CAPRESE SANDWICH	\$13.50
Marinated chicken breast topped with warmed fresh mozzarella, spinach, pesto, tomato, sliced red onions, balsamic drizzle on French bread.	
SMOKED TURKEY	\$11.50
Sliced smoked turkey with basil mayo, cheddar cheese, lettuce, tomato on multigrain bread.	
TUNA SALAD SANDWICH	\$11.50
White albacore tuna mixed with onion, mayo, capers, and celery served with lettuce and tomato on multigrain bread.	
CLASSIC BLT SANDWICH	\$11.50
Crispy bacon, lettuce, tomato, and a touch of basil mayo on toasted wheat bread.	
PESTO CLUB	\$13.50
Sliced ham, crispy bacon, avocado, pesto and melted swiss cheese on French bread.	