

MANTRA

bar & grille

Saturday & Sunday Brunch

apps

Dijon Shrimp.....	10.95
Sautéed in Garlic Butter and Broiled with Havarti Cheese	
Dijon Escargot	10.95
Sautéed in Garlic Butter and Broiled with Havarti Cheese	
House Cut Potato Chips	7.95
With Maytag Blue Cheese Sauce	
Artichoke and Spinach Dip.....	8.95
With cream cheese, parmesan cheese & bread	

salads

Mantra Salad	3.95/7.95
Mixed Greens, Carrot, Garbanzo Beans, Grape Tomato, and Shaved Romano Cheese Drizzled in a Honey Shallot Dijon Vinaigrette Add Chicken \$3, add Salmon or Shrimp \$4	
Crab Cake Salad.....	12.95
Lump Crab Cakes served on Field Greens with Tomato, Red Onion, Cucumber, Artichoke Hearts, Penne, Warm Baguette, and Feta Cheese Tossed in a Balsamic Pesto Vinaigrette	
Cobb Salad	8.95
Field Greens with Tomato, Red Onion, Avocado, Bacon, Egg, and Gorgonzola with a side of Herb Vinaigrette Add Chicken \$3, add Salmon or Shrimp \$4	

sandwiches

All Sandwiches Served with choice of French Fries, Potato Chips, Cole Slaw, Cottage Cheese, Side Salad or Cup of Soup

Cucumber Sandwich.....	8.95
Sliced Cucumber on Whole Wheat with Red Onion, Tomato, Sprouts, and Havarti Cheese with Basil Mayonnaise and Tofu Walnut Pesto	
Mediterranean Chicken	11.95
Grilled Focaccia with Garlic Mayo, Feta, Napa Cabbage sauteed in Pesto, Roasted Tomatoes, Grilled Chicken and Balsamic Glaze	
B.L.T.	10.95
Peppered Bacon, Balsamic Glazed Tomato, Mixed Greens, and Feta Cheese on Grilled Focaccia with Garlic Mayonnaise	
Mantra Burger	9.95
Served on a Pretzel Bun with Lettuce, Tomato, Red Onion and Pickle. Served with Chipotle Peanut BBQ. Add Cheddar, Swiss, Jack, Havarti, Gorgonzola Cheeses, Bacon, Grilled Onions, Mushrooms 75¢ each	

non-egg specials

Belgian Waffle	8.95
Served with Fresh Fruit Cup or Breakfast Potatoes. Add Whipped Peanut Butter and Banana or Whipped Cream and Strawberries \$2	
Grand Marnier French Toast.....	9.95
Served with Fresh Fruit Cup or Breakfast Potatoes. Add Strawberries and Whipped Cream \$2	
Pistachio Cake French Toast.....	10.95
Served with Ice Cream	
Chicken Enchilada	10.95
Corn Tortillas filled with Roasted Chicken and topped with Melted Jack Cheese and Cumin Cream Sauce, served with Rice, Beans, fresh Avocado, Salsa, and Sour Cream	
Seafood Enchilada	12.95
Corn Tortillas filled with Shrimp Scallops and Salmon and topped with Melted Jack Cheese and Cumin Cream Sauce, served with Rice, Beans, fresh Avocado, Salsa, and Sour Cream	
Fish and Chips	11.95
Hand Beer Battered Fresh Atlantic Cod, Fried and served with Cole Slaw and French Fries	

omelettes

Served with Toasted English Muffin and Choice of Fresh Fruit Cup or Breakfast Potatoes

Cheese Omelette.....	8.95
Cheddar, Monterey Jack, Swiss or Havarti add bacon, ham, chicken, grilled onion, mushroom, spinach, tomato 75¢ each	
Green Chili Chicken Omelette	9.95
With Cumin Cream Sauce, Pico de Gallo, Monterey Jack, Sour Cream and Verde Salsa	
Olive Omelette.....	9.95
Kalamata, Black & Green Olives with Feta Cheese and Diced Tomato	
Artichoke Omelette.....	9.95
Artichoke hearts, diced tomato, bacon, Monterey Jack cheese and Hollandaise	

special egg dishes

Served with Toasted English Muffin and Choice of Fresh Fruit Cup or Breakfast Potatoes

Eggs Benedict	9.95
Poached Eggs and Canadian Bacon on an English Muffin with Hollandaise Sauce	
Crab Cake Benedict	12.95
Poached Eggs, Lump Crab Meat, and Tomato on an English Muffin with Dill Hollandaise	
Blackstone Eggs	10.95
Poached eggs, Tomatoes & Bacon on an English Muffin with Jalapeño Hollandaise	
Quiche Lorraine	10.95
Ham Swiss Cheese & Onion Served with Fresh Fruit or Side Salad	

sides

Bacon	2.95
Breakfast Potatoes.....	2.95
Fresh Fruit	2.95
French Toast (per slice)	3.95
Toast or English Muffin.....	1.75
Eggs (each).....	1.75

desserts

Pistachio Cake French Toast.....	7.95
Ice Cream and Maple Syrup	
Creme Brulee.....	5.95
Brownie Sundae	6.95
Napolean Cake.....	5.95
Chocolate Mint Pie.....	6.95
Chocolate Peanutbutter Pie	6.95

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Wine & Bar

Red Wine

	Glass	Bottle
Belle Glos "Meomi" by Caymus Pinot Noir	N/A	36
Willamette Pinot Noir.....	10.50	38
Trapiche Broquel Pinot Noir	7.00	26
Joel Gott Cabernet.....	8.50	32
Raymond Reserve Cabernet	N/A	34
House Cabernet	5.50	20
Houge Cellers "Genesis" Merlot.....	8.00	30
House Merlot.....	5.50	20
D' Arenberg "Stump Jump" GSM.....	N/A	26
Jacobs Creek Shiraz	6.00	23
Durigutti Malbec	9.50	36
Alamos Malbec Blend	6.50	24
Rosenblum Vintners Cuvee Zinfandel	7.50	28

White Wine

	Glass	Bottle
Sonoma Cutrer Chardonnay	10.00	38
Edna Valley Chardonnay	7.00	26
House Chardonnay.....	5.50	20
Jordan J Pinot Gris.....	N/A	28
Bollini Pinot Grigio.....	7.00	26
House Pinot Grigio	5.50	20
Kim Crawford S. Blanc.....	7.50	28
Caymus "Conundrum" White Blend	N/A	34
Movendo Moscato	6.50	24
Berringer White Zin.....	6.00	22
St. Michelle Riesling	7.00	27

Bottled Beer

Budwieser	Miller Lite	4.00
Bud Light	Coors Light	
	Mich Ultra	

Tap Beer

312.....	4.00
Stella.....	4.50
90 Shilling	5.00
Seasonal (Ask your Server)	4.50

Bottled Beer

Amstel Light	Pyramid Apricot Ale	4.50
Sam Adams	Siera Nevada Pale Ale	
Corona	O'Dells IPA	
Heineken	Sam Adams	
Czechvar	Blue Moon	
Newcastle	Shocker Belgium Wheat	
	Sam Adams Seasonal	

Beer

Guinness	Boddingtons	5.50
Rogue Hazelnut		

Brunch Drink Specials

Classic Mimosa or Blood Orange Mimosa.....6.00

Mantra Bloody Mary.....8.00

Vodka and Our Own Infused Zing Zang Bloody Mary Mix

St. Germain Cocktail.....9.00

St. Germain Elderflower Liquor with Pear Vodka, Sauvignon Blanc, Fresh Lime, and Club Soda

Peach Bellinitini.....8.00

Peach Schnapps, Peach Vodka, and Champagne

Nutty Irishman.....6.50

Baileys and Frangelico with Coffee

Sangria.....7.00

Ask your server about all of our infusions