

## Beverages

- CAFÉ TEMPO BLEND BREWED COFFEE 1.<sup>95</sup>
- ESPRESSO 2.<sup>00</sup>
- LATTE, CAPPUCINO 3.<sup>85</sup>
- BREVE 4.<sup>15</sup>
- MOCHA, CARAMEL MACCHIATO 4.<sup>15</sup>
- CHAI LATTE 3.<sup>85</sup>
- SOFT DRINKS 1.<sup>95</sup>
- FRESH BREWED ICED TEA 1.<sup>95</sup>
- BOTTLED WATER 1.<sup>95</sup>

## Breakfast

### MORNING GLORY PARFAIT

Seasonal Fruit, Yogurt and House-Made Granola 3.<sup>95</sup>

### ORANGE MAPLE FRENCH TOAST CASSEROLE

Filled with Cream Cheese, Orange Zest and served with Warm Maple Syrup 4.<sup>95</sup>

### SEASONAL QUICHE

Daily Quiche Creations with Fresh Fruit Garnish 5.<sup>95</sup>

### HOMEMADE OATMEAL 3.<sup>75</sup>

Add Diced Fruit 1.<sup>25</sup>

### SCONES, PASTRIES, BAGELS

## Soup

### HOUSE FRENCH ONION OR DAILY CREATION

Cup 3.<sup>00</sup> Bowl 5.<sup>00</sup>  
Served with fresh-baked bread

## Specials

### DAILY CHEF'S SPECIALS

Visit [www.jccc.edu/CafeTempo](http://www.jccc.edu/CafeTempo) or call 913.469.8500, ext. 4993, for a listing of our daily specials.

## Sandwiches

### ULTIMATE GRILLED CHEESE

Cheddar, Havarti and Swiss with Basil Pesto on Sourdough Bread 4.<sup>50</sup>

### TUNA SALAD

Fresh Albacore Tuna Salad on Seven-Grain Wheat Bread with Lettuce and Tomato 5.<sup>50</sup>

### THE CUBAN

Grilled Sourdough Hoagie Bun with Pulled Pork, Sliced Ham, Pickles, Monterey Jack Cheese and Spicy Mustard 7.<sup>75</sup>

### TEMPO CLUB

Smoked Turkey, Bacon, Tomato, Lettuce, Monterey Jack Cheese on Focaccia Bread with Chipotle Aioli 7.<sup>75</sup>

### SOUTHWESTERN

### CHICKEN PANINI

Grilled Ciabatta Bread with Mesquite Chicken, Jalapeno Bacon, Monterey Jack Cheese, Sliced Tomato and Cilantro Pesto Aioli 7.<sup>50</sup>

### THE REUBEN

Corned Beef on Grilled Rye Bread with Sauerkraut, Swiss Cheese and Thousand Island Dressing 7.<sup>75</sup>

### MONTEREY VEGETABLE

Pita Pocket Stuffed with Hummus, Sliced Tomato, Red Onion, Cucumber, Peppercini & Feta Cheese 6.<sup>75</sup>

*All sandwiches served with homemade potato chips or pasta salad*

■ Any half sandwich with a cup of soup or small salad 6.<sup>95</sup>

## Salads

### THE SUNFLOWER

Mixed Baby Greens with Grape Tomatoes, Cucumbers, Julienne Vegetables, Toasted Sunflower Seeds, Feta Cheese and Sunflower Oil Vinaigrette 5.<sup>50</sup>

Add Grilled Chicken 3.<sup>50</sup>

### TROPICAL SPINACH SALAD

Fresh Spinach Layered with Sliced Strawberries, Pineapple and Red Onion, Toasted Cashews, Crumbled Goat Cheese and a Kiwi-Poppy Seed Dressing 7.<sup>25</sup>

### MANGO CHICKEN SALAD

Mango Chicken Salad with Diced Mango, Fresh Grapes, Golden Raisins, Red Peppers, Red Onions, Celery, Cinnamon Praline Pecans and a Curry-Mango Vinaigrette on a Bed of Mixed Greens 7.<sup>50</sup>

### ASIAN CHICKEN SALAD

Asian Chicken, Romaine Lettuce, Fried Won Tons, Sliced Almonds, Mandarin Oranges, Water Chestnuts, Carrots, Red Onion and a Sesame-Soy Vinaigrette 7.<sup>50</sup>

### THE CAFE STEAK

Marinated and Grilled Flank Steak, Gorgonzola Cheese, Roma Tomatoes, Red Onions, Portobello Mushrooms, Crisp Romaine and Sherry Balsamic Vinaigrette 8.<sup>50</sup>

### COBB SALAD

Grilled Chicken with Hard-Boiled Egg, Red Onions, Diced Tomatoes, Bacon, Black Olives, Blue Cheese, Avocado with choice of Ranch Dressing, Blue Cheese Dressing or Red Wine Vinaigrette 8.<sup>50</sup>

*All salads served with fresh-baked bread*  
■ Any half salad with a cup of soup 6.<sup>95</sup>