

BREAKFAST

RISE & SHINE ANYTIME. BREAKFAST SERVED ALL DAY.

CLASSIC EGG & TOAST

steamed eggs, tomato & toast w/
butter & local jam 6.45

add avocado 1.95

add bacon or red-chile glazed bacon 1.95

* opt for a boiled egg instead

SIGNATURE BREAKFAST SANDWICH

choice of croissant, nine-grain or
sourdough english muffin.

comes w/ fresh fruit or green salad

I. red-chile-glazed bacon, egg,
tomato & cheddar 8.95

II. egg, provolone & pesto-mayo
7.55

III. remoulade, egg & provolone
7.55

IV. turkey, avocado, red chili-
glazed bacon, egg, provolone
w/ remoulade 9.95

CHILEQUILES

warm corn or flour tortilla w/ eggs,
cheddar & cotija cheese, blackbeans &
slow-cooked pulled pork on top.
smothered in roasted green chile.
served w/ fresh pico de gallo 10.95

BURRITO MADE TO ORDER

build-your-own by choosing one item
from each of the following bullets:

- egg or without
- potato or lime-cilantro rice or without
- black beans or without
- roasted green chile or without
- sriracha sauce or without
- provolone, cheddar or cotija cheese
- turkey, pork carnitas, bacon,
red-chile glazed bacon or without
- fresh pico de gallo on the side or none
7.45 add any extra ingredients for \$1

GRAB-N-GO BURRITO

various combinations of egg, cheese,
green chile, potato & bacon.

served w/ fresh pico de gallo.

made each morning. available until
sold out. no custom creations 4.45

WEEKDAY SPECIAL W/ COFFEE 5

STEEL CUT OATMEAL

maple syrup & market fresh fruit
4.85 add pecans or walnuts for .65

GRANOLA & GREEK YOGURT

granola, nuts & fresh fruit with
choice of maple syrup or honey 6.25

TEA & TOAST

choose a silk sachet of Harney &
Sons tea and a buttery croissant, 9-
grain, or sourdough english muffin
served w/ butter & local jam 4.95

HOUSE-BAKED GOODS MADE DAILY AVAILABLE TIL SOLD OUT

PASTRIES & SWEETS

scones 2.75 cookies 2
plain biscotti 2 brownies 3.25
chocolate-dipped biscotti 2.5
check board for house-baked goodness

SAVORY BREADS

sourdough english muffin w/ butter
& jam 2.95
croissant w/ butter & jam 2.95
demi-baguette w/ balsamic vinegar &
olive oil 2.25

BRUNCH CHEESE PLATE

we feature artisan cheeses from
creameries of the southwest & across
the globe. a memorable array of
cheese, fresh bread & fruits. 9.95

IF THESE WALLS COULD TALK

Crema Café & Courtyard is located in two
historic buildings. Like much of Old Town,
the restaurant and courtyard connect
underneath by tunnels once used for
bootlegging and other dealings. Acuna, a
notorious bootlegger, operated from this
building during prohibition. The law finally
caught up with him - a few times. See the
original building and dairy cow in the
courtyard's black and white photo mural.

Before becoming a café, Lillian's Sweet Shop
was here for more than 20 years. Yes. We have
a ghost, and she has a mean sweet tooth.

ESPRESSO • COFFEE • TEA

"Crema" is the delicate foam atop a
promising espresso shot. Choose from
classic espresso drinks or modern
takes. We use locally-based
Firecreek Coffee. All espresso
drinks are standard double shots.
Choose it hot or iced. Nonfat, soy,
and syrups available upon request.
We make our own whipped cream. The
drip coffee is Crema's custom blend
and is available for purchase.

We offer Harney & Sons exquisite
silk tea sachets. For flavors,
peruse the hanging clipboards. Any
tea selection can be made into a
custom iced tea or hot tea latte
option. Please note these custom tea
blends require extra time to steep.

COFFEE

ESPRESSO
AMERICANO
LATTE
CAPPUCCINO
MACHIATO
LATTE
BREVE
BREWED COFFEE
AFFOGATO
MOCHA
WHITE MOCHA
MAYAN MOCHA
CRÈME BRULE LATTE
FRIDA SPICED MOCHA
VANILLA LATTE
CARAMEL LATTE
HONEY VANILLA BREVE
TURKISH LATTE
RED OR BLACK EYE

NOT COFFEE

HOT TEA
HOT TEA LATTE
FRESH-BREW ICED TEA
CUSTOM ICED TEA
CLASSIC LEMONADE
INFUSED LEMONADE
PELLEGRINO
LIMONATA
ARANCIATA
COKE & DIET COKE
CHAI TEA
SORBET FIZZ
ROOT BEER FLOAT

CHECK OUR CHALKBOARDS FOR

CRAFT BREWS ON TAP
LOCAL WINES
FEATURED COCKTAILS

IN A HURRY OR HAVE A PLANNED EVENT?
CALL-IN YOUR ORDER AHEAD OF TIME FOR
FASTER CARRY-OUT SERVICE.

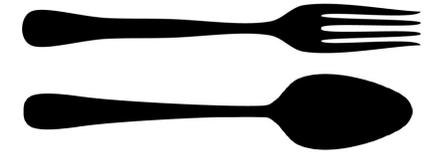
928.649.5785

ASK ABOUT CREMA'S PICNICS TO GO!

BREAKFAST LUNCH CRAVINGS



BEER WINE COCKTAILS



CRAFT KITCHEN WITH
ESPRESSO, BAR
& CREAMERY

HOURS 7am-4pm

(closed Tue & Wed)



917 N. MAIN ST.
HISTORIC OLD TOWN COTTONWOOD
928.649.5785

www.CremaCafe89a.com

SALADS

FARMERS BEET SALAD

beets, goat cheese, dried apricots, marcona almonds, seasoned on mixed field greens w/ warm bread 10.45

VENTANA SALAD

black bean & green chile polenta bites, roasted corn, sliced avocado, tomato, shredded cheddar, cotijo cheese & market greens. served w/ housemade spicy chipotle dressing & tortilla chips 10.95

CAPRESE SALAD

fresh mozzarella, basil leaves & tomato atop field greens, then drizzled w/ imported balsamic & olive oil from Verde Valley Olive Oil Traders. served w/ warm bread 9.95

ATHENA GREEK SALAD

crumbled feta, kalamata olives, tomatoes, red onion & cucumber on spring mix w/warm pita triangles 9.95

CURRY CHICKEN SALAD

mildly spiced curry, dried apricots, walnuts, celery, thinly sliced cucumbers & tomatoes on a bed of spring mix w/ pita bread 10.45

TUNA NICO OR CLASSIC TUNA SALAD

w/ sliced cucumber, red onion, tomato & sliced boiled egg. topped with capers and placed on bed of spring mix w/pita bread 10.45

CRANBERRY WALNUT SALAD

w/ crumbled goat cheese, dried cranberries & honey-glazed walnuts atop spring mix w/pita triangles 9.95

MEDITERRANEAN SALAD

red pepper hummus, thinly sliced cucumbers, feta, kalamata olives, roasted red peppers, tomatoes & fresh basil on spring mix w/ herb infused olive oil & pita bread 9.95

WALNUT CHICKEN SALAD

on a bed of spring mix w/ walnuts, celery, dried cranberries & thinly sliced cucumbers. served w/ pita triangles 9.95

WARM SANDWICHES

RANCHERS' MELT

bacon, cheddar, fresh pico de gallo and chipotle sauce bring out the best of Southwest comfort. served on a demi 8.95

VERDE TURKEY

smoked turkey breast, roasted green chile & melted cheddar on a demi-baguette 8.95

SOUTHWESTERN BLT

red-chile glazed bacon, cheddar, and tomato on a demi or sourdough English muffin 7.95

SALAMI TAPENADE

genoa salami, green & black olive tapenade, aged provolone w/ balsamic reduction on a demi 8.95

AGED GOUDA TRUFFLE MELT

exquisite 4-year aged gouda w/ caramelized onions. drizzled w/ truffle oil a la Verde Valley Olive Oil Traders and melted on a demi-baguette 9.45

CARPE DIEM

HOUSEMADE SOUP OF THE DAY

choice of a little dipper or big dipper
Serving w/ sliced baguette 3.65/5.65

HOUSEMADE QUICHE OF THE DAY 5.95 slice

add choice of soup or green salad for \$1

Check the chalkboard to see what we've been up to this morning

SLOW-COOKED SPECIALTIES

BEER-MARINATED BRATWURST

slow-cooked in beer, topped w/ choice of onions, sauerkraut and Dijon or stoneground mustard. served w/ side of chips. Must indulge in a draft beer with each brat. It's a law somewhere in Europe and here at Crema 8.45

GREEN CHILE BURRITO

take-your-time pork carnitas w/ roasted corn, cheddar, black beans and lime-cilantro rice wrapped in a flour tortilla. served w/ fresh pico de gallo and side salad. 9.95

COLD SANDWICHES

TUNA NICO SANDWICH

albacore, capers, sliced boiled egg, olive tapenade & spring mix w/ balsamic drizzle on demi-baguette 8.95

WALNUT CHICKEN SALAD SANDWICH

chicken, walnuts, finely chopped celery, topped w/ tomato & spring mix on croissant 8.95

CUCUMBER BACON DILL

thinly sliced cucumbers layered w/ fresh dill, bacon, tomato & greek yogurt on sourdough English muffin 8.95

CURRY CHICKEN SALAD SANDWICH

chicken, curry spiced mayo, walnuts, celery & dried apricots topped w/ spring mix on croissant 8.95

CAPRESE SANDWICH

fresh mozzarella, basil leaves, sliced tomato, drizzled w/ balsamic vinegar & olive oil from Verde Valley Olive Oil Traders. panini-pressed demi-baguette 8.95

RED PEPPER HUMMUS WRAP

roasted red pepper hummus, fresh seasonal veggies & pesto in greek pita wrap 8.65

SMOKED TURKEY PESTO

turkey topped with pesto mayo, red onion, cucumber & lettuce on 9-grain 8.95
add avocado 1.95 or bacon 1.95

ALBACORE TUNA SALAD SANDWICH

classic with red onion, tomato, cucumber & lettuce on 9-grain 8.95
add avocado 1.95 or bacon 1.95

ALL SANDWICHES SERVED WITH CHOICE OF SIDE

- Tortilla Chips w/ Fresh Pico de Gallo
- Kettle Chips & Dill Spear
- Small Spring Mix Salad w/ Vinaigrette or
- Substitute Soup for Your Side for \$2

HOUSEMADE SALAD DRESSINGS

Balsamic Dijon • Creamy Feta

• Spicy Desert Chipotle

• Sesame & Freshly Grated Ginger

• Select Verde Valley Olive Oil Traders Olive Oil & Balsamic Vinegar

TASTING PLATES

CHEESE & FRESH FRUIT BOARD

we feature artisan cheeses selected from creameries of the Southwest and abroad. if you love and respect cheese, stop right here for an unforgettable selection of carefully researched finds. served with seasonal fruits and fresh-baked bread 9.95

BRUSCHETTA BOARD

ask about today's choices. served on baked baguette slices 9.95

MEDITERRANEAN PLATE

house-made roasted red pepper hummus, cucumbers, celery, feta, dill spears and market mixed greens served w/ warm pita 8.95

MERE SUGGESTION:

Pick out a local wine or craft brew for good company

MADE-FROM-SCRATCH GELATOS & SORBETS

Our gelatos and sorbets are made from scratch here by the café's own creamery. We use traditional, all-natural Italian standards. The sweetened base of gelato is known as "crema." We make our crema in small batches, then slowly add the freshest natural ingredients to create classics and new sensations.

Our produce is sourced locally when possible. Many of our herbs are supplied by neighboring gardeners. You'll notice flavors carousel with the season, so enjoy them while they last. Your favorite may not always be available but will make its way around again. In the meantime, come back often to find new favorites!

NOT-TO-MISS SPECIALTY COCKTAILS, BEER & WINE