

SUPPORTING
KEEP MEMORY ALIVE
Supporting the Mission of the Cleveland Clinic Lou Ruvo Center for Brain Health
ALZHEIMER | HUNTINGTON | PARKINSON | ALS | MULTIPLE SCLEROSIS
BITE BY BITE

A portion of the proceeds from

KEEP MEMORY ALIVE CAFÉ

Brought to you by



Chef Aneesha

support Cleveland Clinic Lou Ruvo Center for Brain Health's work to find better treatments for Alzheimer's, Huntington's, Parkinson's and multiple sclerosis. Learn more at keepmemoryalive.org.

Consistent with Cleveland Clinic Lou Ruvo Center for Brain Health's philosophy that wise food selections may help maintain brain health the **KEEP MEMORY ALIVE CAFÉ** serves only healthy options.

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LOCATION AND HOURS

Cleveland Clinic Lou Ruvo Center for Brain Health
888 W. Bonneville Avenue, Las Vegas

OPEN MONDAY - FRIDAY, 7:30 A.M. TO 3:30 P.M.

Walk up to the window during these hours, or place an order in advance via e-mail: redvelvetcafe@gmail.com or call 702.722.6814
Catering and delivery are also available.

SALADS

CHIPOTLE CAESAR

Organic Romaine Tossed with Tomatoes, Avocado, Low-Fat Mozzarella, Grilled Chicken Breast & Chipotle Caesar Dressing. *Vegan Option Available*

\$13

CAPRESE SALAD

Sliced Buffalo Mozzarella, Sliced Organic Tomatoes, Fresh Basil & Organic Mixed Greens Topped with Grilled Chicken Breast. Served with Balsamic Vinaigrette. *Vegetarian Option Available*

\$13

BABY BEET AND TANGERINE SALAD

Sliced Baby Beets & Tangerines, Layered on top of Fresh Spring Mix Lettuce with Sliced Tomatoes, Red Onion and Crumbled Goat Cheese. Served with Raspberry Vinaigrette.

\$12

WRAPS

CHICKEN SPINACH

Grilled Chicken Breast, Organic Spinach, Tomatoes, Artichokes, Low-Fat Mozzarella Cheese & Low-Fat Pesto Mayo in a Spinach Tortilla.

Vegan Option Available

\$8

CHIPOTLE TURKEY AVOCADO

Turkey Slices, Avocado, Shredded Lettuce Tomato, Cheddar Cheese & Low-Fat Chipotle Mayo in a Chipotle Tortilla. *Vegan Option Available*

\$10

BUFFALO CHICKEN WRAP

Chicken Breast, Shredded Lettuce, Diced Tomato, and Low-Fat Mozzarella Cheese. Served with Buffalo Sauce & Ranch. *Vegan Option Available*

\$8

VEGGIE WRAP

Spinach Tortilla filled with Spinach, Roasted Tomatoes, Beets, Cucumbers, Artichokes, Shredded Mozzarella & Pesto Dressing. *Vegan Option Available*

\$8

PLEASE ADVISE US IF YOU HAVE ANY FOOD ALLERGIES. PLEASE SPECIFY IF YOU PREFER VEGAN OR VEGETARIAN.

PANINIS

CHICKEN PROVOLONE

Grilled Chicken, Organic Spinach, Roasted Tomatoes, Basil, Provolone & Low-Fat Pesto Mayo on Nine Grain Bread. *Vegan Option Available*

\$8

VEGGIE GRILL

Organic Spinach, Roasted Tomato, Artichokes, Provolone Cheese & Low-Fat Pesto on Nine Grain Bread. *Vegan Option Available*

\$8

CUBAN PRESS

Grilled Chicken, Turkey, Pickles, Mustard, Low-Fat Chipotle Mayo & Low-Fat Swiss Cheese on Nine Grain Bread. *Vegan Option Available*

\$10

CHICKEN SPINACH ARTICHOKE

Grilled Chicken, Artichokes, Baby Spinach, Provolone Cheese & Pesto Mayo on Nine Grain Bread. *Vegan Option Available*

\$8

CAPRESE PANINI

Fresh Buffalo Mozzarella, Tomatoes, and Basil & Pesto Mayo on Nine Grain Bread

\$8

CALIFORNIA

Sliced Turkey, Tomato, Avocado, Swiss Cheese & Fat-Free Mayo on Nine Grain Bread. *Vegan Option Available*

\$9

SIDES

AVOCADO DIP AND CHIPS

Organic Avocados with Tomato, Onion, Cilantro and Jalapeno. Served with House Made Tortilla Chips. *VEGAN*

\$7

SPICY CHICKEN QUESADILLA

Spinach Tortilla filled with Shredded Mozzarella, Tomato, Onion, Cilantro and Jalapeno, Grilled Chicken and a Spicy House Dressing. *Vegas Option Available.

\$8

SPICED HUMMUS

Spiced Hummus Topped with Organic Baby Heirloom Tomatoes, Artichoke and Red Pepper. Served with Whole Wheat Pita. *VEGAN*

\$9

COFFEE

Organic House Drip

\$2.95

Café Au Lait

House Drip Coffee with Steamed Milk

\$3.50

SINGLE DOUBLE

Espresso

\$3.50 \$4.50

Americano

\$4.25 \$5.25

Macchiato

Espresso with a Dollop of Foam

\$4.50 \$5.50

Mexicano

Americano with Spiced Cocoa

\$4.75 \$5.75

Cappuccino or Latte

\$5.50 \$6.50

Mocha

\$5.99 \$6.99

Coffee Frappe (Plain)

\$5.50 \$6.50

ORGANIC HOT TEAS \$4.25

*Denotes Seasonal Blends. No Refills. Soy Milk Extra 50 cents

Black Teas

Red Bloom, English Breakfast, Cinnamon Spice, London Earl Grey, Chocolate, Vanilla, Cream, Blueberry, Vanilla Rooibos, *Gingerbread, *Pumpkin Spice, *Valentine, *Candy Apple, *Candy Cane

Green Teas

*Apricot Green, Citrus Green

White Teas

Blueberry White, Mandarin White, Tropical White

Oolong Teas

Peachy Oolong, Vanilla Oolong

Herbal & Decaf Teas

Blood Orange, Egyptian Chamomile, Fruit Medley, Decaf Earl Grey, Decaf, Raspberry, Decaf Spice, Decaf Vanilla, Pina Colada, Peppermint, Red Rooibos, Rooibos Lemon Cloud

Jasmine Teas

Jasmine, Jasmine Bloom

African Latte

South African Red Rooibos Tea Infused with Honey and Vanilla

\$5.50

Chai Latte

Antioxidant Rich Premium Black Tea and Spices

\$5.50

Tea Latte

Choice of Tea with Steamed Milk

\$5.50

24 oz. ORGANIC SMOOTHIES

\$6.50

Strawberry Dream

Fresh Organic Strawberries blended with Non-Fat Strawberry Yogurt

Chocolate Dipped Strawberry

Organic Strawberries Blended with Non-Fat Strawberry Yogurt, Premium Chocolate, and Organic Chocolate Milk

Tropical Delight

Chef's Choice of Seasonal Organic Tropical Fruits Blended with Non-Fat Strawberry Yogurt

Chocolate Peanut Butter

Premium Chocolate Blended with Organic Peanut Butter, Soymilk and Banana

COLD DRINKS

Iced Tea

Fresh Brewed Unsweetened Organic Black Tea

\$2.95

Featured Iced Tea

Fresh Brewed with Organic Fruit, Ask Server About Available Flavors

\$3.50

Canned Soda

Coke, Diet Coke, Sprite, Sprite Zero, Club Soda

\$1.65

Organic AnTEAdote

Black, Green, Jasmine, or White

\$3.50

Dry Soda

Lemongrass, Blood Orange, Lavender, Vanilla, Cucumber, or Rhubarb

\$3.50

Perrier

Plain, Lemon, or Lime

\$2.95

Organic Fresh Juice

Apple, Orange, or Fruit Lemonade

\$3.50

Coconut Water

\$3.50

Bottled Water

Small \$3.50

Large \$4.25