



Elixirs

BEANS & LEAVES

Drip \$2/\$3 Nitro \$4/\$5 Cold Brewed \$3/\$4
Latte \$4/\$5 Cappuccino \$4/\$5 Tea \$2/\$3

milks: whole, low fat, skim, soy, almond

shots: xtra espresso, chocolate, caramel, almond, hazelnut \$.75 ea.

Dr. Tom E's Juice Tonics

sm. \$5 lg. \$7

GREEN

cucumber, celery, kale,
lemon, parsley, mint

RELAX

pineapple, papaya, cucumber,
ginger, coconut water

SOOTHE

carrot, apple, lemon, ginger

CLEAN

apple, lemon, cayenne, agave

Snake Oil Smoothies

sm. \$5 lg. \$7

add ins: spirulina, hemp protein, flax seed, yogurt \$.75 ea.

MAUXMAUX

almond milk, baby kale, banana,
peanut butter, cinnamon, agave

GREEN GOODNESS

spinach, kale, avocado, papaya,
agave, coconut milk

APPLE PIE

granny smith & gala apples, banana,
greek yogurt, cinnamon, ginger
topped with gf granola

ALMOND JOY

coconut milk, almond butter,
cacao nibs, dates, banana

CLASSIC

strawberries, banana, orange juice

Breakfast Bowls

PB&J

berries, banana, almond milk;
topped with peanut butter
powder, berries, gf granola \$7

THE THAI

acai, banana and coconut milk;
topped with mango, pineapple,
coconut, gf granola \$8

THE MAYAN

avocado, banana, cacao, soy milk;
topped with chili, cinnamon, papaya, cacao nibs, almonds \$7

Egg Sandwiches

SAUSAGE, EGG, CHEESE

over medium egg, turkey
sausage, goat cheese,
spinach, brioche roll \$6

SALMON, EGG

house cured salmon, soft
scrambled eggs, goat cheese,
toasted brioche roll \$8

TACOS

scrambled eggs, chorizo, potatoes,
queso fresco, corn tortillas \$6

EGG, CHEDDAR, CHIVE

soft scramble, sharp cheddar,
spicy secret sauce, brioche roll \$4

BLT

North County bacon, over easy eggs, grape tomatoes,
arugula, grilled ciabatta \$9

Greens & Grains & Soup

CAESAR

romaine hearts, crispy capers, shaved asiago,
lemon confit, lemon-garlic vinaigrette \$6

SESAME NOODLE LETTUCE WRAPS

daikon radish, cucumbers, carrots, candied cashews, somen noodles \$7

MIXED GREENS

spiced walnuts, grapes, apples, celery, cider vinaigrette \$7

add to any salad: chicken \$4, seared tuna \$6,

TURKEY AND WHEATBERRY

cranberries, pistachios, carrots, onions, champagne vinaigrette \$9

CHICKEN AND EGG QUINOA BOWL

grilled chicken, poached egg, baby spinach, avocado,
confetti quinoa salad, emerald vinaigrette \$10

SOUP

chef's choice \$5

Sandwiches

Simple

TUNA SALAD, TURKEY, HAM

choice of wrap or ciabatta bread with lettuce, tomato, mayo
Add: cheddar, gruyere, provolone \$6

Signature

MEDITERRANEAN

hummus, roasted eggplant, spinach, tomato, cucumber,
feta, whole wheat wrap \$8

RESTORATION TAB

turkey breast, avocado,
smoked bacon, lettuce, tomato, ciabatta \$10

CURRIED CHICKEN SALAD

red curry mayo, currants, almonds \$7

Pressed

TUNA AND EGG

rare tuna loin, hardboiled egg,
garlic mayonnaise, crispy capers, greens \$10

PORKLOIN CUBAN

roast pork, ham, gruyere,
whole grain mustard, pickled pineapple \$9

4-CHEESE GRILLED CHEESE

gruyere, ricotta, cheddar, provolone \$7
add tomato and bacon \$3

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Bites

Meat-on-a-Stick

grilled marinated beef tips \$3 ea.

Tacos

choose one

crisp pork belly/chipotle beef/fried avocado \$3.50 ea.
pico, queso fresco, corn tortillas

Baked Goat Cheese

romesco sauce, ciabatta crackers \$8

Panzanella

heirloom tomatoes, grilled bread, balsamic vinegar reduction,
extra virgin olive oil \$6

Meals

Top Sirloin

grilled, roasted maine potatoes, haricot verts \$18

Tuna "Casserole"

pappardelle pasta, shiitake mushroom, peas,
sherry butter sauce \$15

Moroccan Chickpea Stew

turkey meatballs, roasted potatoes, almonds,
currants \$12

Veggie Bowl

squash-quinoa cake, lentil salad, mixed greens \$10

Mussels

lemongrass, thai basil, coconut milk \$8

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs
or unpasteurized milk may increase your risk of foodborne illness.



Prosecco on Tap \$9

When in Rome

pomegranate syrup,
burnt orange syrup

Pretty in Pink

strawberry puree,
mint

Aloha Means Aloha

cold pressed
pineapple-ginger juice

Classic

orange syrup, triple sec,
fresh OJ

Frozen Lemonade \$8

Raspberry Ricky

Djinn gin, Flag Hill raspberry
liqueur, lemonade

Summer Sipper

Ice Pik vodka, Flag Hill
cranberry liqueur, limeade

Dirty Arnie

Beat 3 whiskey, lemonade,
iced tea

Mo's Jito

Tall Ship rum, lime and
lemon juice, mint

Potions \$10

The Flats Fizz Remedy

Djinn gin, cucumbers, mint,
egg whites, sugar,
blended

Maple St. All Cure

Beat 3 whiskey, sage,
rosemary, maple syrup,
club soda

Ghost Tonic

Sea Hagg Poultin
white whiskey, orange,
cherry, and Angostura bitters,
muddled citrus, club soda

Green Devil Extract

Ice Pik vodka, kale,
orange juice,
lemon and lime juices,
coconut milk, agave

Spanish Fly Tonic Wine

St. Elder, herb tea infused
Spanish white wine,
citrus

Dr. Tom E Collins

Ice Pik vodka, Fabrizia
limoncello, lemon juice,
sugar, egg whites,
blended over ice

Restore Elixir

Ashuelot vodka, espresso,
chilled steamed milk,
simple syrup

Grandma's Magic Remedy

Rocky Peaks hard
cinnamon whiskey,
cold pressed apple juice,
vanilla