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ALWAYS FOREVER

GLUTEN FREE

BISTRO  
COQUETTE'S  
BAKERY

BAKED GOODS

COLORADO SPRINGS

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# COQUETTE'S

## ◆ BISTRO & BAKERY ◆

616 S. Tejon St.

719-685-2420

coquettesbistro.com

### STARTERS

#### CALAMARI

Buttermilk fried, served with red pepper aioli 11

#### BUTTERMILK FRIED PICKLES *(vegan on request)*

With house-made ranch 8 | Substitute vegan aioli

#### TRUFFLE FRIES WITH PARMESAN & PARSLEY

With basil aioli 7 | Substitute vegan aioli

#### SWEET POTATO FRIES

With marshmallow dip 7

#### CAPRESE BITES

Fried crepes stuffed with basil, tomato, goat cheese and fresh basil, drizzled with balsamic reduction 10

#### VEGAN GREEN CHILI OR SOUP DU JOUR

CUP 5 | BOWL 7

### SANDWICHES

**CHOICE OF** Fries | Truffle fries *(truffle oil, Parmesan, parsley)* +2 | Sweet Potato Fries +2 | Sautéed Vegetables | Mixed Green Salad

\*Buns and hoagies are dairy and egg free

**DRESSINGS** Basil Vinaigrette | Lavender Vinaigrette | Ranch

#### MONTE CRISTO SANDWICH

Thin sliced ham and Swiss cheese in a artisan hoagie, battered and deep-fried, dusted with powdered sugar, served with a side of preserves 14

#### BISTRO BURGER

All natural antibiotic free Colorado Angus beef or Beyond Burger *(GMO free plant based vegan burger)*, lettuce, tomato, pickle and aioli on an artisan bun 15

**ADD** Cheddar cheese or Swiss cheese +1 | Goat Cheese +2 | Feta cheese +2 | Applewood Smoked Bacon +2

#### 616 FREE RANGE SANDWICH

Buttermilk fried or grilled all natural chicken breast topped with lettuce, tomato, cheddar cheese, bacon and honey mustard, on an artisan bun 14

#### CUBAN SANDWICH

Slow-roasted pork, ham, Swiss cheese, dijon mustard and pickle on an artisan hoagie 14

#### PHILLY STEAK SANDWICH

Shaved Ribeye, Swiss cheese, sautéed onion, red pepper and horseradish aioli, served on an artisan hoagie 15

#### SUSHI STEAK SANDWICH

Sesame seared rare ahi tuna\* with lettuce, tomato, onion and red pepper aioli on an artisan bun 16

### SALADS

**DRESSINGS** Basil Vinaigrette | Lavender Vinaigrette | Ranch

#### ATHENA

Mixed greens, roasted red pepper, Kalamata olive, cucumber and feta cheese, served with side of tzatziki 11

#### ROASTED BEET

Roasted beets, goat cheese, tomato, red onion and slivered almonds 11

#### CAPRESE

Fresh mozzarella cheese, tomato, basil and balsamic glaze 11

**ADD** Chicken +5 | Shrimp +6 | Ahi Tuna\* +7 | Steak +6  
Beyond Burger **(V)** +7

### ENTREES

**CHOICE OF** Fries | Truffle fries *(truffle oil, Parmesan, parsley)* +2 | Sweet Potato Fries +2 | Sautéed Vegetables | Mixed Green Salad

**DRESSINGS** Basil Vinaigrette | Lavender Vinaigrette | Ranch

#### CIDER BATTERED FISH 'N' CHIPS

Hand battered Atlantic cod served with truffle fries, coleslaw, house made tartar and malted vinegar *(no additional side)* 16

#### WINNER WINNER CHICKEN DINNER

All natural bone in chicken buttermilk fried 15

#### LOVE ME TENDERS

All natural buttermilk fried chicken breast strips 14  
Dipping Sauces Ranch | Honey mustard | BBQ

#### BISCUITS & SAUSAGE GRAVY

Coquette's biscuit topped with country style sausage gravy 11  
Eggs +2 upcharge

#### CHICKEN FRIED STEAK & SAUSAGE GRAVY

USDA choice steak with country style sausage gravy 13  
Eggs +2 upcharge

#### VEGAN BEYOND SCRAMBLE

Beyond Burger *(GMO free plant based vegan burger)* tomato, mushroom, red onion and spinach on corn tortillas topped with vegan green chili purée 15

#### STREET TACOS *(prices listed below)*

Three tacos and pico de gallo, vegan green chili, topped with crème fraiche with your choice of protein

**SHRIMP** 15 | **STEAK** 15 | **CHICKEN** 13 | **CARNITAS** 13 |  
**BEYOND BURGER **(V)** *(no crème fraiche)* 16**

BAKERY, BISTRO, BAR & EVENT SPACE

*A sweet spot for any occasion*

*Reserve an Event*  
coquettesbistro.com

\*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

# COQUETTE'S

## ◆ BISTRO & BAKERY ◆

\$15 Bottomless Mimosas  
Saturday & Sunday 8 am - 1 pm

*Live a little  
it's the weekend*

### BREAKFAST

OPTIONS BELOW END AT 11AM WEEKDAYS  
AND 1PM WEEKENDS

CHOICE OF Hash browns | Fruit | Sautéed Vegetables | Fries |  
Truffle fries (*truffle oil, Parmesan, parsley*) +2 | Sweet Potato Fries +2

#### BREAKFAST CREPE

Scrambled eggs, cheddar cheese, vegan green chili purée

SHRIMP 15 | STEAK 15 | CHICKEN 13 | CARNITAS 13 |

BACON 13 | HAM 12 | SAUSAGE 13

#### ARTISAN FRENCH TOAST 12

SUBSTITUTE Dairy free almond milk batter +2

ADD Apple walnut topping +2 | Bananas Foster topping +2 |  
2 Eggs\* +3 | Applewood smoked bacon +4 | Sausage +4 |  
Ham +4

#### FRENCH OMELETTE

Sautéed ham, Swiss cheese and mushroom, topped with  
béchamel sauce, with a side of toast 11

#### DENVER OMELETTE

Sautéed ham, onion, roasted red pepper and cheddar cheese,  
with a side of toast 11

#### VEGGIE OMELETTE

Sautéed spinach, mushroom, onion, roasted red pepper and  
Swiss cheese, with a side of toast 11

#### CLASSIC BENEDICT

Eggs\* over easy and ham, topped with hollandaise sauce 13

#### BASIC BREAKFAST

Two eggs\* prepared how you like them, your choice of  
applewood smoked bacon, ham slices or breakfast sausage,  
with a side of toast 13

#### RISE N' DINE CREPE

Scrambled eggs, ham, tomato, onion, cheddar cheese, topped  
with hollandaise sauce 13

### CREPES

CHOICE OF Fries | Truffle fries (*truffle oil, Parmesan, parsley*) +2 |  
Sweet Potato Fries +2 | Sautéed Vegetables | Mixed Green  
Salad

DRESSINGS Basil Vinaigrette | Lavender Vinaigrette | Ranch

#### CAJUN

Sautéed shrimp, onions, tomatoes and mushroom in a spicy  
Cajun cream sauce 16

#### TULA

Sautéed chicken, roasted red pepper, Kalamata olive, spinach,  
feta cheese and tzatziki 14

#### COQUETTE

Sautéed ham, Swiss, mushroom and béchamel sauce 13

#### FARMER

Sautéed chicken, spinach, tomato and goat cheese 14

### KITCHEN DESSERTS

#### BANANAS FOSTER CREPE

Flambéed banana in a rum and brown sugar sauce, topped  
with whipped cream and powdered sugar 8

#### COQUETTE'S LAVENDER LOVE

Lavender-infused chocolate mousse in a fried crepe floret,  
topped with crème anglaise, chocolate sauce and whipped  
cream 11

#### APPLE & WALNUT BREAD PUDDING

Topped with crème anglaise and whipped cream 10

YOUR FAVORITE ITEMS AVAILABLE  
FOR TAKE HOME

*Ask your server about adding them to your ticket*

ALWAYS  
*Gluten Free*  
& FOREVER

FAMILY OWNED AND OPERATED SINCE 2009

ALL FRIED FOODS ARE COOKED IN A HIGH OLEIC NON HYDROGENATED  
TRANS-FAT FREE CANOLA OIL

ALL PROTEINS ARE ANTIBIOTIC AND HORMONE FREE

ASK YOUR SERVER ABOUT  
*Dessert and custom bakery options*

\*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.