

SPECIALTY COFFEE BEVERAGES

	POCO	MEDIO	SUMO
Almond Joy Latté espresso with a blend of coconut, almond flavor, and steamed milk	\$3.50	\$3.95	\$4.40
Caramello Macchiato espresso with rich caramel with vanilla flavor and steamed milk, all topped with caramel drizzle	\$3.55	\$4.05	\$4.50
Peanut Butter Mocha peanut butter and chocolate creation with steamed milk	\$3.50	\$3.95	\$4.40
Eminem Mocha espresso with white chocolate and steamed milk	\$3.55	\$4.05	\$4.50
Dirty Chai Latte rich espresso with blend of spicy chai tea and steamed milk	\$3.80	\$4.50	\$5.35
Java Peppermint Mocha espresso with dark chocolate, mint flavor, and steamed milk	\$3.50	\$3.95	\$4.40
Oprah Mocha espresso with dark chocolate, white chocolate and steamed milk, topped with cocoa	\$3.55	\$4.05	\$4.50
Turtle Latté espresso with dark chocolate, caramel, and steamed milk	\$3.50	\$3.95	\$4.40

NON-COFFEE ALTERNATIVES

Hot Cocoa dark chocolate and steamed milk	\$2.50	\$2.80	\$3.15
White Cocoa white chocolate and steamed milk	\$2.50	\$2.80	\$3.15
Turtle Hot Cocoa dark chocolate, caramel and steamed milk	\$2.50	\$2.80	\$3.15
Flavored Steamer steamed milk with any flavor of your choice	\$2.30	\$2.60	\$2.90
Herbal Teas premium loose leaf teas	\$1.60	\$1.70	\$2
Masala Chai Latté a blend of spices, loose leaf tea and milk	\$3.45	\$3.85	\$4.25

FROSTACCINO ICE BLENDED BEVERAGE

16 ounces dine in; 16/20 ounces to go

Coffee espresso, topped with whipped cream	\$3.95	\$4.50
Suisse Mocha espresso, dark chocolate, topped with whip cream and chocolate	\$4.05	\$4.65
White Chocolate espresso, white chocolate, topped with whip cream	\$4.05	\$4.65
Caramel espresso, rich caramel, topped with whip cream and caramel drizzle	\$4.05	\$4.65
Peppermint espresso with dark chocolate, mint flavor, steamed milk, and topped with whip cream	\$4.05	\$4.65

Beverage Additions

Whipped Cream	\$0.60	Shot of Espresso	\$0.95
Shot of Chocolate/Caramel	\$0.70	Soy Milk	\$0.65

SHOT OF FLAVOR \$0.60 Almond, Sugar Free Caramel, Cinnamon, Coconut, Frosted Mint, Hazelnut, Sugar Free Hazelnut, Peach, Raspberry, Vanilla, and Sugar Free Vanilla

LUNCH

Monday 10:30AM-4:30PM

SALADS

Beyú House Salad \$7.95

Mixed greens tossed in our house vinaigrette dressing, topped with tomatoes, onions, cucumbers, peppers, and toasted walnuts

Classic Caesar \$7.95

Romaine lettuce tossed in our own signature Caesar dressing, served with parmesan cheese and croutons

Chef Salad \$8.50

Romaine and mixed greens tossed in our house vinaigrette dressing, topped with tomatoes, onions, cucumbers, eggs, turkey, ham, and gruyere cheese

Southwestern Spicy Chicken Salad \$9.25

Crispy tortilla strips and sautéed chicken and beans served over mixed greens, tomatoes, onions, and cheddar cheese, all tossed in our signature chipotle ranch dressing

SALAD ADDITIONS

Grilled chicken \$2.50, Grilled shrimp or Flank steak \$3.50

APPETIZERS

French Fries

Natural cut fries tossed with Cajun seasoning \$4.00
with your choice of melted cheddar or gruyere \$5.50
with cheese, bacon, scallions, and jalapenos \$7.50

Classic Buffalo Wings \$7 (with coconut curry sauce, \$7.95)

Tossed in our signature tangy sauce and served with our homemade Bleu cheese or ranch dressing

Thai Sautéed Veggies \$7.50 (with shrimp, \$8.95)

Served in a Thai coconut milk and green curry broth with saffron rice and cilantro

Vegan

Dueling Gourmet Dips

Garlic hummus with Italian-style tomato salsa,
or oven-baked spinach and gruyere cheese, served with warm pita
— one dip \$7.50 — both dips \$9.95

Hummus and tomato salsa are Vegan

Gourmet Pizzettes

FOUR CHEESE: Mozzarella, goat cheese, parmesan, and gruyere \$7.95

MARGUERITA: Classic Italian pie named for the famous Queen Marguerite,
topped with mozzarella, fresh basil, and tomatoes \$7.95

NEW YORK WHITE: Spinach, garlic sauce, mozzarella, and gruyere \$7.95

ITALIAN SAUSAGE AND PEPPERS: Marinara, mozzarella, Italian sausage, and roasted red peppers \$8.95

Crispy Calamari \$7 (with both sauces, \$7.95)

Fried and served with marinara or garlic dip

SANDWICHES

All sandwiches are served on a choice of white, wheat, or rye bread.

Side choices include fries or a small Beyu House or Caesar salad, add an additional \$1.50 to substitute our homemade soup.

Bacon Turkey Club \$7.95

The Beyú way—Turkey, turkey bacon, lettuce, and tomato with mayonnaise on toasted white bread

Grilled Ham & Gruyere Cheese \$7.95

(The Beyú Caffé version of the croque-monsieur)

Hot ham and cheese on toasted white bread served with a side of Dijon cheese sauce

Turkey Panini \$7.95

Beyú's in-house roasted turkey breast, seasonal fruit chutney, and goat cheese on wheat bread, toasted on the Panini grill

Grilled Flank Steak \$9.95

Served with blue cheese spread, stacked with arugula, tomato and onion on a ciabatta roll

Veggie Pita Wrap \$6.95

Seasonal veggies with arugula pesto and feta cheese served in a pita wrap

Grilled Chicken \$7.50

Grilled chicken breast, wrapped in a pita with lettuce, tomato and herbed mayo

Shrimp Po' Boy \$9.50

A twist on the New Orleans favorite!

Sauteed shrimp with sauteed onions and peppers, all topped with melted gruyere cheese, served on a po' boy bun with herbed mayo

Chicken McLovin \$8.95

Grilled chicken breast served with bacon, lettuce, tomato, avocado, and herbed mayo, served on a ciabatta roll

Catch of the Day Po' Boy \$9.50

Daily fish with lettuce, tomato, garlic butter and a homemade remoulade sauce, served on a po' boy bun

WE PROUDLY SUPPORT OUR LOCAL NEIGHBORS

Homeland Creamery Julian, North Carolina

Big Boss Brewing Company Raleigh, North Carolina

Latta Egg Farm Hillsborough, North Carolina

Carolina Cake Company Durham, North Carolina

Cane Creek Farms Burlington, North Carolina

Stockton Graham & Company Raleigh, North Carolina

Lyons Farm Creedmoor, North Carolina

Duck Rabbit Brewery Farmville, North Carolina

LoneRider Brewing Company Raleigh, North Carolina

Simply Scrumptious Bakery Greensboro, North Carolina

COLD BEVERAGES

All coffee beverages can be made cold (16oz dine in; 16 & 20 oz to go cups)

Iced Tea	\$1.85	\$2.15
Italian Soda	\$1.95	\$2.25
Pepsi Soda Products	\$1.85	\$2.15
Bottled Water	\$1.60	
Orange Juice	\$1.95	
Apple Juice	\$1.95	
Boylan Ginger Ale	\$1.95	
Boylan Black Cherry	\$1.95	
Boylan Rootbeer	\$1.95	
Boylan Orange Cream	\$1.95	
San Pellegrino Bottle	\$3	

SMOOTHIES includes dairy, comes with whipped cream

Mango	\$3.95	\$4.50
Strawberry	\$3.95	\$4.50

DESSERTS

We proudly support local independent bakers.

Desserts are subject to availability.

Please visit our front counter, or ask your server about today's fresh pastries and desserts.

Live Jazz

Thursdays — 8:00pm to 11:00pm 🎷 Fridays & Saturdays — 9:00pm to midnight

OUR MISSION

Establish Beyú Caffé as an everyday oasis where lasting memories are created and cherished through our love and passion for the finest coffee; demonstrate our pride in showing value to each customer and fellow teammate as an integral ingredient for our ongoing growth and success, all while maintaining the highest set of principles in everything we do.

Please join us via [facebook](#) and [twitter](#) @BeyuCaffe

BREAKFAST

Breakfast served daily until 10:30am;

Saturday Brunch 10:00am – 3:00pm
*we serve a seasonal menu for our Saturday brunch.

we proudly serve local farm fresh eggs from Latta Farms (Hillsborough, North Carolina).

DAILY PASTRIES

Please visit the front counter or talk to your server

SCRAMBLED EGGS \$5.95

Three eggs served with breakfast potatoes and toast

BREAKFAST BURRITO \$4.49

Large herbed tortilla, warmed and wrapped around farm-fresh eggs (2), cheddar cheese, seasoned black beans, and pico de gallo

CROISSANT SANDWICH

Croissants delivered fresh each day, toasted and topped with your choice of . . .

Egg (2)	\$3.95
Egg & Cheddar	\$4.95
Ham & Egg	\$6.15
Bacon & Egg	\$5.95 *may substitute with turkey bacon
Sausage & Egg	\$5.95
Steak & Egg	\$6.95

ADDITIONS

Bacon, Turkey Bacon, Sausage, Veggies (\$2); Ham (\$2.25); Steak (\$3.50); Potato (\$1.50); Cheese (\$1)

"I orchestrate my mornings to the tune of coffee."—HARRY MAHTAR

THE SNOW BUILDING
335 W. Main Street 🎷 Downtown Durham
(919) 683-1058 www.beyucaffe.com
Open 6 days a week

Mon-Wed	7:00am – 10:00 pm
Thursday	7:00am – 11:00 pm
Friday	7:00am – Midnight
Saturday	8:00am – Midnight
Saturday Brunch	10:00am – 3:00pm

Menu design by Horse & Buggy Press of Durham, North Carolina.

without passion, it's just coffee.®



COFFEEHOUSE / BISTRO / BAR

COFFEE MENU

TRADITIONAL COFFEE BEVERAGES

All coffee beverages can be made cold (16oz dine in; 16 & 20 oz to go cups)

	POCO	MEDIO	SUMO
Caffé of the Day our freshly brewed coffee . . .	\$1.75	\$2.10	\$2.35
... in-house with free refills	\$3		
Coffee Refill	\$0.75		
Caffé Au-Lait coffee with steamed milk and froth	\$2.40	\$2.85	\$3.25
Caffé Americano espresso diluted with purified water (traditional American coffee)	\$2.50 2 shots	\$3.10 3 shots	\$3.55 4 shots
Espresso la crème de la café: the essence of pure rich coffee	\$2.05	\$2.35	\$2.50
Espresso Macchiato espresso topped with milk froth	\$2.20	\$2.70	\$2.95
Classic Cappuccino 7oz, 12oz, and 16oz sizes equal parts espresso, steamed milk, and froth	\$3.25 2 shots	\$3.70 3 shots	\$4.55 4 shots
Caffé Red Eye coffee with espresso	\$2.25	\$2.80	\$3.25
Caffé Latté espresso with steamed milk topped with froth	\$3.20	\$3.75	\$4.25
Flavored Latté	\$3.50	\$3.95	\$4.40
Caffé Suisse Mocha espresso with dark chocolate, steamed milk, topped with froth	\$3.50	\$3.95	\$4.40
Mexican Caffé blend of cinnamon, nutmeg, dark chocolate, and coffee	\$2.50	\$2.85	\$3.25

we proudly serve local milk from Homeland Creamery

*POCO (single shot/12 oz cup) MEDIO (double shot/16 oz cup) SUMO (triple shot/20oz cup)

CAFFÉ & HOT COCOA COCKTAILS \$7.00

dine-in only; must be 21 or older

Irish Cream Caffé – Coffee with Irish Cream liqueur, topped with whipped cream and caramel drizzle

Mint Condition – Hot cocoa with Peppermint Schnapps & Godiva White Chocolate liquers, whipped cream and cocoa powder

Kahlua Au-Lait – Coffee with Kahlua coffee liqueur, topped with whipped cream

Mocha Irishman – Hot cocoa with Irish Cream liqueur, topped with whipped cream