

without passion, it's just coffee.®



AN AMERICANA COFFEEHOUSE / Bistro & Bar

DRINKS
&
DESSERTS

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.

Beyú Caffé is open Monday through Saturday from 7am-11pm.

WE PROUDLY SUPPORT OUR LOCAL NEIGHBORS

- Homeland Creamery** Julian, North Carolina
- Latta Egg Farm** Hillsborough, North Carolina
- Cane Creek Farms** Burlington, North Carolina
- Lyons Farm** Creedmoor, North Carolina
- Southport Seafood Company** Raleigh, North Carolina
- Stockton Graham & Company** Raleigh, North Carolina
- Blue Crown Farm** Rougemont, North Carolina
- Duck-Rabbit Craft Brewery** Farmville, North Carolina
- Highland Brewing Company** Asheville, North Carolina

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*Happiness is like perfume;
you can't pour it on somebody without getting a few drops on yourself.*

JAMES VAN DER ZEE

DESSERTS

We proudly support local independent bakers.

Please visit the bakery display or talk to your server for complete offerings.

Desserts are subject to availability.

TRUFFLES	single	/ any three truffles
Ganache Truffle	\$1.95	\$5.75
Grand Marnier Truffle	\$1.95	\$5.75
Mocha Truffle	\$1.95	\$5.75
Oreo Truffle	\$1.95	\$5.75

DESSERT BARS

Lemon Bar	\$2.25
Pecan Cheesecake Bar	\$3.45
Cream Cheese Brownies (w/o nuts)	\$2.75

CAKES & PIES

German Chocolate	\$4.95
Black & White Checkerboard	\$4.95
Red Velvet	\$4.95
Tiramisu	\$4.95
Mocha Mousse	\$4.95
Sweet Potato Pie	\$4.95

CHEESECAKES

Pumpkin (seasonal)	\$4.95
New York Style	\$4.95
Milk Chocolate Cappuccino	\$4.95
Vanilla Bean	\$4.95
Caramel Toffee	\$4.95
Oreo Cheesecake	\$4.95

PASTRIES & COOKIES

Chocolate Chip	\$1.95
Red Velvet Cookie	\$1.95
Oatmeal Raisin	\$1.95

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

CAFFÉ MENU

TRADITIONAL CAFFÉ BEVERAGES

We proudly serve local milk from Homeland Creamery

	POCO	MEDIO	SUMO
Caffé of the Day our freshly brewed coffee	\$1.55	\$1.85	\$2
Flavored Caffé	\$2.10	\$2.45	\$2.85
Coffee Refill	\$0.75		
Customer Mug	\$1.50		
Classic French Press Caffé daily coffee using a traditional press pot	\$3.85	4.85	
Caffé Au-Lait coffee with steamed milk and froth	\$2.15	\$2.55	\$3.05
Caffé Americano espresso diluted with purified water (traditional American coffee)	\$1.90	\$2.40	\$2.90
Espresso la crème de café: the essence of pure rich coffee,	\$1.80	\$2	\$2.30
Espresso Macchiato espresso topped with milk froth	\$1.95	\$2.50	\$2.80
Espresso Con Panna espresso with fresh whipped cream	\$1.95	\$2.55	\$2.95
Espresso Royale espresso with chocolate and fresh whipped cream	\$1.95	\$2.55	\$2.95
Classic Cappuccino 7oz, 12oz, and 16oz sizes equal parts espresso, steamed milk, and froth	\$2.95 2 shots	\$3.45 3 shots	\$4.25 4 shots
Cocoaccino 7oz, 12oz, and 16oz sizes chocolate cappuccino with cinnamon	\$3.15 2 shots	\$3.70 3 shots	\$4.45 4 shots
Caffé Red Eye coffee with espresso	\$2	\$2.50	\$3
Caffé Latté espresso with steamed milk topped with froth	\$3	\$3.50	\$3.95
Flavored Latté	\$3.35	\$3.70	\$4.15
Caffé Suisse Mocha espresso with dark chocolate, steamed milk, topped with froth	\$3.35	\$3.70	\$4.15
Mexican Caffé blend of cinnamon, nutmeg, dark chocolate, and coffee	\$2.25	\$2.55	\$2.80

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

Beverage Additions

Whipped Cream	\$0.60	Shot of Espresso	\$0.80
Shot of Chocolate/Caramel	\$0.60	Soy Milk	\$0.60

SHOT OF FLAVOR \$0.60 Almond, Caramel, Sugar Free Caramel, Chocolate, Cinnamon, Coconut, Frosted Mint, Hazelnut, Sugar Free Hazelnut, Irish Cream, Roasted Chestnut, Raspberry, Vanilla, and Sugar Free Vanilla

CAFFÉ MENU

COLD BEVERAGES

SPECIALTY CAFFÉ BEVERAGES

	POCO	MEDIO	SUMO
Almond Joy Latté espresso with a blend of coconut and almond flavor and steamed milk	\$3.35	\$3.70	\$4.15
Caramello Macchiato espresso with rich caramel with vanilla flavor and steamed milk, all topped with caramel drizzle	\$3.40	\$3.80	\$4.20
Chestnut Truffle Cappuccino roasted chestnut & caramel cappuccino with a hint of chocolate	\$3.15 2 shots	\$3.70 3shots	\$4.45 4shots
Eminem Mocha espresso with white chocolate and steamed milk topped with whipped cream	\$3.40	\$3.80	\$4.20
Malcolm Espresso rich espresso with blend of spicy chai tea and steamed milk (served espresso style)	\$2.15	\$2.65	\$3.10
Java Peppermint Patté espresso with dark chocolate, mint flavor, steamed milk, and topped with whipped cream	\$3.35	\$3.75	\$4.15
Oprah Mocha espresso with dark chocolate, white chocolate and steamed milk, topped with cocoa	\$3.35	\$3.75	\$4.15
Raz-Berry White Latté espresso with raspberry, white chocolate, and steamed milk	\$3.35	\$3.75	\$4.15
Turtle Latté espresso with dark chocolate, caramel, and steamed milk	\$3.35	\$3.75	\$4.15
Peanut Butter Mocha peanut butter & chocolate creation, topped with chocolate, and whip cream	\$3.40	\$3.80	\$4.20

NON-CAFFÉ ALTERNATIVES

Hot Cocoa dark chocolate and steamed milk	\$2.35	\$2.65	\$3
White Cocoa white chocolate and steamed milk	\$2.35	\$2.65	\$3
Turtle Hot Cocoa dark chocolate, caramel and steamed milk	\$2.35	\$2.65	\$3
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 Latte a blend of spices, loose leaf tea and milk	\$3.35	\$3.85	\$4.30

Beverage Additions

Whipped Cream	\$0.60	Shot of Espresso	\$0.80
Shot of Chocolate/Caramel	\$0.60	Soy Milk	\$0.60

SHOT OF FLAVOR \$0.60 Almond, Caramel, Sugar Free Caramel, Chocolate, Cinnamon, Coconut, Frosted Mint, Hazelnut, Sugar Free Hazelnut, Irish Cream, Roasted Chestnut, Raspberry, Vanilla, and Sugar Free Vanilla

FROSTACCINO ICE BLENDED BEVERAGE

Coffee topped with whipped cream	\$3.45	\$3.95
Suisse Mocha dark chocolate, topped with whip cream and chocolate	\$3.70	\$4.15
White Chocolate white chocolate, topped with whip cream	\$3.70	\$4.15
Caramel rich caramel, topped with whip cream and caramel drizzle	\$3.70	\$4.15
Peppermint espresso with dark chocolate, mint flavor, steamed milk, and topped with whip cream	\$3.70	\$4.15

COLD BEVERAGES

Iced Coffee	\$1.85	\$2
Iced Latte	\$3.50	\$3.95
Iced Flavored Latte	\$3.70	\$4.15
Iced Suisse Mocha	\$3.70	\$4.15
Iced Cappuccino	\$3.45 3 shots	\$3.95 4 shots
Iced Cocoaccino	\$3.70 3 shots	\$4.20 4 shots
Iced Tea	\$1.70	\$2
Italian Soda	\$1.85	\$2
Pepsi Soda Products	\$1.49	\$1.79
Bottled Water	\$1.50	
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	

SMOOTHIES

Mango	\$3.50	\$4.05
Strawberry	\$3.50	\$4.05

SPARKLING

Dibon Cava Brut Reserve n/v \$7.50 / \$28

PENEDÉS REGION, SPAIN. Refreshing, dry and smooth. Nutty, toasty nose and hints of green apple pie on the palate. Gets its Champagne-like personality from traditional in-bottle fermentation and a touch of Pinot Noir.

REDS

Cono Sur Pinot Noir 2008 \$9 / \$28

COLCHAGUA VALLEY, CHILE. From the Chilean Andes, this Pinot Noir equal to California's best. Nose of black cherry, light oak and pine needles. Tart black cherry on the palate and a smokey but smooth, spice finish.

Pierre Henri Pinot Noir 2008 \$6 / \$22

LANGUEDOC-ROUSSILLON REGION, FRANCE. This wine shows how France first perfected Pinot Noir. Balanced vanilla and tart cherry tang of a California Pinot, but with the medium body and linger of the true Burgundy style.

Cielo Merlot 2008 \$6 / \$22

VENETO REGION, ITALY. Nutty, toasty nose with a hint of mocha. This wine's bright fruit flavors balance perfectly with an earthy tannic backbone and a long velvety finish. If you're looking for unpretentious Bordeaux without the edge, try this!

Ferratôn Côtes du Rhone 2006 \$9 / \$34

CÔTES DU RHÔNE, FRANCE. "Samorëns" collection, Père et Fils line. Classic French style: smooth, warm and subtle. Nose of cedar and raspberry comes alive with decanting. Unique base of 100% Grenache, organically grown.

Azabache Rioja 2005 \$9 / \$34

RIOJA REGION, SPAIN. A classic Rioja: rich, deep, and complex. Characteristic dark fruit and oaky vanilla on the nose and palate, with hints of exotic perfume and tart marmalade. Long, delicious, lightly tannic finish.

Laurel Glen Reds (Zinfandel) 2007 \$7.50 / \$28

SONOMA COUNTY, CALIFORNIA. Zinfandel, blended with Carignane and Petite Sirah, in a dark, opulent & delicious style. Ripe raspberries & blackberries abound, sharpened by smoke and black pepper, with a long, supple, and mocha finish.

Altosur Malbec 2008 \$6 / \$22

TUPUNGATO REGION, MENDOZA VALLEY, ARGENTINA. Argentina is considered the best with Malbec. On the nose, black cherries and plums, with hints of native flowers. Rich fruit on the palate, balanced by spice, a deceptive dryness and a lasting, surprisingly smooth finish.

Trumpeter Cabernet 2007 \$7 / \$26

MAIPU REGION, MENDOZA VALLEY, ARGENTINA. A delightful Argentinean take on the American Cabernet style. Beautiful nose and palate of dark, lush fruit and vanilla. Balanced but expressive tannins give way to an endless, silky finish.

*For your convenience, we list our wines from lightest to heaviest within each category.

WHITES

Fire Road Sauvignon Blanc 2008 \$7.50 / \$28

MARLBOROUGH REGION (SOUTH ISLAND), NEW ZEALAND. New Zealand is considered the newest champion of Sauvignon Blanc. Nose of pineapple, grapefruit, and grassy herbs. Focused ripe citrus flavors ending with surprising richness and complexity.

Cornaro Pinot Grigio 2008 \$6 / \$22

THE "TRE VENEZIE" REGIONS, ITALY. Nutty nose with a sharp zest of citrus. Forward stone fruit flavors, a hint of natural minerals, supple body and a pleasant dry finish; an excellent value for its complexity.

Kilda Chardonnay 2008 \$6 / \$22

SOUTHEASTERN AUSTRALIA. Buttery nose with hints of peach and apricot. Apple and pear notes on the palate lead to a creamy finish.

Trumpeter Torrontés 2008 \$7 / \$26

TUPUNGATO REGION, MENDOZA VALLEY, ARGENTINA. An Argentinean grape making waves in the white wine world. Rich notes of citrus and butterscotch, but with exotic spicy and floral aromas.

Dr. Loosen "Dr. L" Riesling 2008 \$8 / \$30

MOSEL RIVER REGION, GERMANY. A combination of golden delicious apple flavors with a slyly dry finish. Boldly fruity, bracingly tart, never cloying; a favorite for wine lovers from one of the most respected German winemakers.

DRAFT BEERS

Allagash White	\$5.00
Dogfish Head 60 Minute IPA	\$5.00
Brooklyn Lager	\$4.50
Highland Mocha Stout	\$4.50

BOTTLED BEERS

Amstel Light	\$4.00
Michelob Ultra	\$4.00
Yuengling	\$4.00
Dos Equis	\$4.50
Red Stripe	\$4.50
Heineken	\$4.50
Guinness	\$5.50

(1) Find a drink to be' you, (2) Have' fun and please' drink responsibly!

CAFFE COCKTAILS

Caffé Cocktails also available in decaf

Beyu Caffeiini	\$6.50
Coffee with vanilla vodka, Irish cream liqueur, and cream	
Mrs. Buttersworth	\$6.50
Coffee with butterscotch schnapps and hazelnut liqueur, topped with whipped cream and nutmeg	
Charlie's Angel	\$6.50
Coffee with hazelnut and Irish cream liqueurs, steamed milk with froth, topped with cinnamon	
Irish Cream Caffé	\$6.50
Coffee with Irish Cream liqueur, topped with whipped cream and caramel	
Jamaican Marley	\$6.50
Coffee with Caribbean coconut rum and coffee liqueur (served over ice)	
Kahlua Au-lait	\$6.50
Coffee with Kahlua coffee liqueur, steamed milk, and milk froth	
Caffé Mexicana	\$6.50
Coffee with Barcardi 151, coffee liqueur, and triple sec, all topped with whipped cream	
Yorkshire Hathaway	\$6.50
Coffee with butterscotch schnapps, Irish cream, and coffee liqueurs, topped with whipped cream	
Beyu Express	\$6.75
Rich espresso with butterscotch schnapps, chocolate and coffee liqueurs, and milk (served chilled)	
Mary Jane	\$6.75
Rich espresso with vodka, coffee liqueur, and cream over ice	
Caffé Corretto	\$6.75
Espresso with a shot of Basilica Sambuca	
Dark Charlie's Angel	\$6.75
Rich espresso with hazelnut and Irish cream liqueurs, steamed milk with froth, and topped with cinnamon	
Caffé Denzel	\$6.75
Cappuccino with chocolate and almond liqueurs	
Godiva Giovanni	\$8
Rich espresso with both Godiva Chocolate and White Chocolate liqueurs, steamed milk and whipped cream	

HOT COCOA COCKTAILS

Chocolate Thundercat	\$5.75
Hot Cocoa with Irish cream liqueur, butterscotch schnapps, cinnamon schnapps, and whipped cream	
Mocha Irishman	\$5.75
Hot Cocoa with Irish Cream liqueur, cream, topped with whipped cream	
Mint Condition	\$5.75
Hot Cocoa with Peppermint Schnapps & Godiva White Chocolate Liqueurs and whipped cream	

STARTER SHOTS

Amaretto Sourball	\$6
vodka, amaretto, lemon juice & orange juice	
Loving Fellatio	\$6
Irish cream and coffee liqueurs, topped with whiped cream	
Kamikaze	\$6
vodka, triple sec, and lime juice	
Tequila Smurfette	\$6
Jose Cuervo® tequila with Blue Curacao and a splash of Margarita Mix	

SPECIALTY MARTINIS

*may substitute Smirnoff vodka with Stolli or Absolut vodka (does not apply to flavored vodkas)

Applini	\$8
Smirnoff Vodka, Sour Apple Pucker, splash of Apple juice	
Banana Split	\$8
Stoli Vodka, Crème de Banana, Crème de Cacao, and cream	
Mr. Berry White	\$8
Smirnoff vodka, Chambord Raspberry, Godiva White Chocolate, and cream	
Caramel Anthony	\$8
Absolut Vodka, buttershots schnapps, Sour Apple Pucker, and apple juice	
Chocolate Diva	\$8
Smirnoff Vanilla, Godiva Liqueur, Crème de Cacao, and cream	
Durham Cosmopolitan	\$8
Smirnoff Lime Vodka, Contrieu, lime juice, and cranberry juice	
Joe Dirty	\$8
Bombay Sapphire and olive juice	
Santana Cosmo	\$8
1800 Silver tequila, triple sec, lime juice, and cranberry juice	
Southern Manhattan	\$8
Wild Turkey 101, Sweet Vermouth, Amaretto, and Grenadine	
Push-up Pop	\$8
Smirnoff vodka, Triple Sec, orange juice, and cream	
White Mahogany	\$8
Smirnoff Vanilla, Godiva White Chocolate, Frangelico, and cream	

COCKTAILS

SPECIALTY COCKTAILS

American Cherry Cola	\$9
Smirnoff Black Cherry Vodka, Chambord Raspberry, grenadine, lime juice, and cola	
Aruba Arriba	\$9
Light rum, vodka, Crème de Banana, grenadine, and fruit punch	
Bubble Gum	\$9
Premium vodka, Banana liqueur, Peach Schnapps, and orange Juice	
Cherry Pussycat	\$9
Premium vodka, cherry schnapps, cherry mix, and pineapple juice	
Georgia Peach	\$9
Premium vodka, peach schnapps, topped with cranberry juice	
Incredible Kool-Aid	\$9
Smirnoff vodka, amaretto, tossed with cranberry juice	
The Classic Margarita	\$9
Jose Cuervo® tequila, triple sec, sour mix and lime juice	
Neptune	\$9
White rum, Blue Curacao, banana liqueur, topped with pineapple juice	
Sea Breeze	\$9
Premium vodka, cranberry juice and grapefruit juice	
Sex on the Beach	\$9
Smirnoff vodka, peach schnapps, orange juice and cranberry juice	
Tequila Sunrise	\$9
Jose Cuervo® tequila, orange juice, topped with grenadine	
White Russian	\$9
Smirnoff vodka, coffee liqueur, and cream over ice	
Yellow Belly	\$9
Bacardi rum, vodka, Banana liqueur, topped with orange juice and pineapple juice	

SINGLE SPIRITS

BOURBON

Kentucky Gentleman	\$4
Southern Comfort	\$4
Jim Beam 4yr	\$5
Makers Mark	\$8.50
Wild Turkey 101	\$7.50
Woodford Reserve	\$10
Knob Creek	\$10

WHISKEY

Aristocrat	\$4
Jack Daniels	\$6.50
Crown Royal	\$7.50
Jameson	\$7.50
Bushmills	\$7.50
Bushmills Malt 10yr	\$10.50
Johnny Walker Red	\$8

SCOTCH WHISKEY

Dewar's Reserve 12 yr	\$11
Dewar's	\$8
Macallan 12 yr	\$18
Glenfiddich 18 yr	\$22

BRANDY & COGNAC

Don Pedro	\$5.50
Courvoisier VSOP	\$11
Hennessey VSOP	\$13.50
Hennessey XO	\$32

TEQUILA

Aristocrat	\$4
Jose Cuervo	\$8
1800 Silver	\$8
Herradura Reposado	\$12
Cabbo Wabbo	\$11
Patron Silver	\$12.50

SINGLE SPIRITS

VODKA

Aristocrat	\$4
Smirnoff	\$5
Smirnoff Vanilla	\$5
Smirnoff Lime	\$5
Smirnoff Black Cherry	\$5
Stoli	\$7
Absolut	\$7
Grey Goose	\$10

GIN

Aristocrat	\$4
Bombay Sapphire	\$8
Tanqueray	\$7
Seagram's	\$5.50
Beefeater	\$6.50

RUM

Aristocrat	\$4
Captain Morgan	\$6.50
Myers Dark	\$6.75
Barcardi Silver	\$5
Barcardi 151	\$8
Malibu	\$5

LIQUEURS

Cointreau	\$12
Grand Marnier	\$12
Amaretto di Amore	\$4.50
Disaronno	\$8
Sambuca	\$5
Bailey's Irish Cream	\$7.50
Feeny's Irish Cream	\$4.50
Frangelico	\$8
Kahlua	\$6.25
Galliano	\$6.50
Tia Maria	\$8.50
Midori	\$7.50
Godiva Chocolate	\$9
Godiva White	\$9
Hpnotiq	\$9

menu printed on FSC certified paper with at least 30% post-consumer recycled content.



without passion, it's just coffee.®

THE SNOW BUILDING
335 W. Main Street ☞ Downtown Durham
(919) 683-1058 www.beyucaffe.com
Monday-Saturday 7AM-11PM