Moose coffee is specially prepared from the finest Arabica beans. It combines the subtlety of selected South American coffees with the best of African beans producing a rich and smooth espresso coffee. Moose only uses Fairtrade certified coffee. decafinated coffee and tea is also available.

MOOSE COFFEE

£3.40

Cappuccino	£3.30
A light, rich & foamy coffee made with a double shot of Moose b	plended espresso and steamed milk topped with a rich
crema and dusted with chocolate powder.	

Lutto	EJ:TU
A milky coffee made with a double Moose blended espresso shot and steamed milk.	
Flat White	£3.40
A short, smooth silky coffee, perfectly balanced with equal parts steamed milk to espresso.	
Mocha	£3.80
Rich and delicious chocolate flavoured coffee. Topped with a hefty dollop of whipped cream.	
Classic Americano	£3.10
A double shot of Moose blended espresso. Served black or with milk.	
Espresso	£2.80
A straight double shot of Moose blended espresso. Additional shots add 50p each.	
Moose Macchiato	£3.80
A milky coffee with a slug of caramel, a double shot of espresso and steamed milk topped with whi	pped cream.

A milky corree with a slug of caramel, a double snot of espresso and steamed milk topped will A traditional Italian espresso macchiato is also available.	tn wnipped cream.
Moose Hot Chocolate	£4.50
Melt our very own Moose luxury chocolate stick into a mug of steaming hot milk!	
Moose Vegan Hot Chocolate	£4.50
Our brand new dark chocolate stick is vegan friendly! Served with plant based milk.	
Mallow Moose Hot Chocolate	£4.70

Mallow Moose Hot Chocolate	£4.70
Why not go all the way by adding whipped cream and soft marshmallows.	
Syrups	40p
Ask about seasonal specials and classics. Additional shots add 40p per shot.	
Plant Based Milk	30p

MOOSE TEA

Plant based milk drinks have an additional charge of 30p.

Breakfast Tea	£2.80
A generous pot of quality breakfast English tea for one.	
Moose Flavoured & Speciality Teas	£3.00
Please ask your server for our selection. Peppermint, earl grey, camomile, lemon	& ginger, strawberry & raspberry.
Fresh Mint Tea	£3.50

A large bunch of fresh mint served with hot water and a shot of honey. Prefer maple? No problem just ask!

MOOSE NATURAL JUICE

100% Pure Squeezed Tropicana Orange Juice	£2.80	Apple	£2.60
Cranberry	£2.60	Fresh Milk	£2.0 0
Cranberry & Apple juice blend	£2.60		

MOOSE SOFT DRINKS

Coca Cola	£3.00	Still Water	£2.40
Diet Coke	£3.00	Sparkling Water	£2.50
Sprite	£3.00	Moose Coca Cola Float	£4.00
Fanta	£3.00	A glass of Coca Cola poured over a generous scoop	

MOOSE SHAKES

Made with fresh milk, dairy ice cream and blended with your choice of indulgence.

Cookie Dough	£4.50	Snickers	£4.50
Oreo	£4.50	Chocolate & Peanut Butter	£4.50

All Moose food is made fresh to order. Our inspiration is the American breakfast culture and a love of food. We strive for quality through consistency and use fresh produce from local suppliers wherever possible.

Our dishes have been put together with the desire to replicate an authentic American/Canadian breakfast and brunch experience. We have taken time to recreate classics and introduce new variations to our menu. Although influenced by the stateside diner culture we do not offer a pick & mix option and politely ask that you respect this policy.

PLEASE LET YOUR SERVER KNOW IF YOU HAVE AN ALLERGY OR INTOLERANCE

Moose allergen information for all dishes is available on request in store and on our website. All dishes may contain traces of nuts. Customers with life-threatening allergies must take this significant risk into consideration. Please state any allergies or dietary requirements before ordering and we will do all we can to accommodate you.

VEGAN & VEGETARIAN FOOD PREPARATION

All vegan and vegetarian dishes are prepared in a kitchen that also offers non vegan/vegetarian food. We have practices and procedures to safeguard any cross contamination but cannot guarantee this.

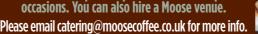
10% discretionary service charge is applied to all tables of 6 people or more.

Show your appreciation!

Please note that service is not included in the price and 100% of tips are shared equally amongst the staff working on that day.

MOOSE CATERING & VENUE HIRE

We can cater for your corporate events and special occasions. You can also hire a Moose venue.





Moose Online Store!

You can buy Moose Beans, Moose Maple, Moose Mugs, and our Moose Gift Cards and more online at: moosecoffee.co





Scan the QR code for great offers and Moose news

OUR STORES

Liverpool Stores

6 Dale St, L2 4TQ. 0151 227 4880. 88 Hope St, L1 9BW. 0151 707 6738. Plaza 1821, William Jessop Way, L3 1DZ. 0151 305 9592.

Manchester Stores

20 York St, M2 3BB. 0161 228 7994. Piccadilly Approach, M1 2GH, 0161 519 0900.

Leeds Store

Bond Court, LS1 2JZ. 0113 244 3180.

COMING SOON

Moose Coffee, Carnegie Library, College Rd, L23 3DP.

Moose Coffee, Media City, Manchester, M50 2AE



Moose is committed to reducing its carbon footprint and doing all that is practical to drive green practices from ethical sourcing to recycling. You can find out more about our green credentials by scanning the QR code. We also have the MOOSE FOUNDATION that we use to support charities and community groups that reflect our values and social responsibility.

For more information visit: www.moosecoffee.co or email: enquiries@moosecoffee.co

Moose Coffee uses Fairtrade Registered Coffee roasted in Follow Moose Coffee on: **F S @moosecoffee** the traditional way by a Fairtrade Certified Coffee Roaster.



MOOSE SERVICE STANDARDS

We hope your visit to Moose Coffee has been an enjoyable one. If for any reason you feel it didn't live up to expectations and nothing we did instore made that better then we would ask you to contact us via enquiries@moosecoffee.co. We will do all we can to put it right.

> FAMILY OWNED & FIERCELY **INDEPENDENT SINCE 2006**



Mosselle Day Break

Our delicious homemade fresh potato hash fried on the griddle with garlic, onion and Dijon mustard.

Topped with two Moose style fried eggs and three rashers of back bacon. Served with white or granary toast.

Just as mighty, our delicious homemade potato hash fried on the griddle with garlic, onion and Dijon mustard. Topped with two free-range moose style fried eggs, griddled tomato & two vegan sausages. Served with white or granary toast.

A meat feast of minute steak, gourmet chipolata sausages and our delicious homemade fresh potato hash

fried on the griddle with garlic, onion and Dijon mustard. Topped with two free range Moose style fried eggs and a griddled tomato. Served with white or granary toast.

Four free range eggs make up our creamy scrambled eggs, covered with fresh smoked salmon & capers. Served with a lemon slice and white or granary toast.

£11.50 Moose French Toast. Two pieces of sweet brioche bread griddled in a homemade egg and vanilla batter.

Served with four slices of smoked streaky bacon and Canadian maple syrup.

£11.00 **Vegi Grande Bouche (V)**

Moose French Toast. Two pieces of sweet brioche bread griddled in a homemade egg and vanilla batter. Served with Canadian maple syrup.

Vegan Grande Bouche (V) (VEGAN) Our Vegan grande bouche is finally here! Two slices of griddled vegan French toast in our homemade vanilla bouche batter. Served with maple pecans, fresh fruit & maple.

£11.50

Moose PB&J. Two pieces of sweet brioche bread griddled in a homemade egg and vanilla batter. Deep filled with peanut butter and jello. Served with maple syrup.

Van Alen We bow to the architect who was behind the iconic and beautiful Chrysler Building. A generous plate of

scrambled eggs topped with our own homemade hollandaise sauce. Served on a toasted warm bagel.

Liberty Moose £11.00

Four free range scrambled eggs mixed with pesto and cured ham. Served on a toasted bagel.

Seuss Moose £10.00

A generous plate of warm cured ham, with two free range Moose style fried eggs and a griddled tomato. Served with white or granary toast.

Four free range scrambled eggs cooked to perfection mixed with chopped griddled picante chorizo and lightly seasoned. Served with white or granary toast.

Two large homemade Moose pancakes filled with chopped smoked sausage and streaky bacon, cooked to perfection. Topped with two free range Moose style fried eggs. Served with butter and Canadian maple syrup.

Bronx Brunch

Our delicious homemade fresh potato hash fried on the griddle with garlic, onion and Dijon mustard, mixed with chopped smoked sausage, streaky bacon, corned beef, peppers and melted cheddar. Served with two free range Moose style fried eggs and white or granary toast.

£12.50 Sauls Smoked Chicken Cheddar Waffle

Oak smoked shredded chicken over sweet waffles covered in melted mature cheddar cheese and a side of tabasco maple syrup and pickle.

Manolito (V) £13.00

Homage to the TV series, The High Chaparral. The classic huevos rancheros, Moose style. Two warm tortillas covered with homemade refried beans, two free range Moose style fried eggs, salsa, grated cheddar cheese, fresh sour cream and pico de gallo.

Manolito Picante £13.50

As above with griddled chorizo, jalapeños and pico de gallo.

Manolito Verde (V) (VEGAN) £13.00 Two warm tortillas covered in home made refried beans, picante salsa and vegan mature cheddar. Topped with smashed avocado, vegan sour cream and pico de gallo.

One Eyed Moose (V)

Four free range eggs and a dash of fresh cream make up our best scrambled eggs. Served with white or granary toast. Why not try with one of our sides?

Moose All Day Break

Two rich sayoury cheese pancakes, topped with two Moose style fried eggs and back bacon. Served with maple syrup and butter.

Moose Rich Grits (V)

A bowl of savoury, smooth, buttery and rich Moose Grits mixed with roasted garlic and grated cheddar. Our version of the southern classic topped with two soft fried eggs and griddled tomatoes. Served with white or granary toast.

Green Line (V)

Our delicious homemade fresh potato hash fried on the griddle with garlic, onion and Dijon mustard mixed with chopped griddled halloumi cheese, artichokes, peppers, chopped jalapeños, cherry tomatoes and our homemade roasted tomato Cajun ketchup. Topped with two poached eggs and served with white or granary toast.

High Line (V) (VEGAN) Our delicious homemade fresh potato hash fried on the griddle with garlic, onion and Dijon mustard, filled with artichokes, peppers, chopped jalapeños, cherry tomatoes, sweetcorn, wilted spinach and beetroot. Topped with cajun ketchup and served with white toast and vegan butter. Why not upgrade to sourdough?

Lula Puebla (V) (VEGAN)

Fresh smashed & seasoned avocado, served on toasted sourdough bread with a chipotle chilli jam, topped with two poached eggs, pico de gallo, feta, chilli flakes and coriander. Served with a lemon wedge. **Vegan?** We can replace the eggs with fresh griddled tomato and feta with vegan feta.

NEW Lula Bacon Fresh smashed & seasoned avocado, served on toasted sourdough bread with a chipotle chilli jam, topped

with four slices of streaky bacon, two poached eggs, pico de gallo, feta, chilli flakes and coriander. Served with a lemon wedge.

Verrazano (V) (VEGAN) £11.50 A rich vegan alternative to scrambled eggs. Crumbled tofu with peppers, sun dried tomatoes and griddled

artichokes added to the tofu eggs with two vegan sausages. Served with toasted sourdough and vegan butter.

The ultimate sweet and savoury combo! Back bacon sandwiched between three pancakes, topped with poached eggs, hollandaise & served with maple and butter.

The classic Eggs Benedict. Crafted as the legend goes on Wall St, NYC. The dish consists of two free range poached eggs served on a toasted bagel topped with our famous homemade Moose hollandaise sauce. All benedict's are served with a pickle. With your choice

New Jersey Moose (V) £11.50 Served with our signature fresh potato hash.

New England Moose (V) £11.50 Served with fresh steamed spinach & garlic butter.

New York Moose

Served with griddled Serrano ham. **New Brunswick Moose** £13.00

Served with our own in house slow cooked salt beef brisket, corned beef and potato hash.

£13.00 New Hampshire Moose Served with fresh smoked salmon & capers.

R EXTRA MAPLE SYR

New Mexico Moose £13.00

Served with griddled smoked chicken and homemade pico de gallo.

NEW New Haven £13.00 Served with fresh smoked mackerel, smashed avocado and homemade pico de gallo.

Combo Half/Half £13.00 Why not try one of each. Its half of one and half

Tri-State Combo

The true tri state is finally here. Take your pick of any of the benedicts above. Its half, half and half again!

Moose Fresh & Grilled Sandwiches

of another!

All sandwiches are served with a side salad and potato salad.

sauerkraut, dill pickle and homemade mustard mayonnaise.

Rueben A fresh toasted bagel filled with house slow cooked salt beef brisket topped with melted Swiss cheese,

Moose Club £12.50 Generous slices of freshly cooked chicken breast griddled with bacon, lettuce, tomato, dill pickle, salad and

mayonnaise. Triple stacked on toasted white or granary bread. £11.50

Nova Scotia Generous stack of smoked salmon, cream cheese and capers. Served on a bagel.

Five Borough Grill Cheese

A homage to a classic grilled cheese, done the Moose way. Five boroughs marking five different cheeses, cheddar, feta, cream cheese, mascarpone & swiss all melted on our signature sourdough and griddled to perfection. Served with extra pickle and side of hollandaise to dip.

ALL ORDERS ARE MADE FRESH IN THE KITCHEN SO PLEASE BE PATIENT DURING BUSY PERIODS

Mosse American Buttermille Pancales & Belglan Waffles

Choose from either a stack of our three legendary homemade buttermilk pancakes or two pearl sugared Belgian waffles. All dusted with icing sugar and served with maple syrup and butter.

erved with our own Canadian maple syrup and butter (V)	£9.00
erved with blueberries (V)	£11.00
erved with chocolate and hazelnut spread (V)	£11.00
erved with ice cream (V)	£11.00
erved with four slices of smoked streaky hacon	f12_00

Moose Stacks

Pick your base. Now you can choose either Pancakes, Waffles or Grande Bouche and top with any of

f12.50 Moose Apple and Homemade Salted Caramel (V) Cooked with cinnamon spiced apple and covered in homemade salted caramel. Served with Canadian

maple syrup and butter. Moose Granola and Chocolate Peanut Butter (V)

Topped with homemade granola, chocolate spread, peanut butter and orange pieces. Served with Canadian maple syrup and butter.

Moose Banana and Pecan (V) Served with fresh bananas, chocolate hazelnut spread and maple pecans. Served with Canadian maple syrup and butter

£12.50 Moose Berry and Mascarpone (V) Topped with homemade berry compote, mascarpone & mint. Served with Canadian maple syrup & butter.

Moose Lite Bites

Toast or Toasted Bagel (V)	£2.75
Two slices of toasted granary/white bread or a toasted bagel. Preserves available on request.	
Toasted Sourdough (V)	£2.95
Granola (V)	£9.00
A bowl of crunchy homemade Granola. Rolled oats sweetened with maple, nutmeg and cinnamon. Mixed with almonds, pecans and slow roasted. Served with cold fresh milk.	
Served with maple, natural yogurt and fresh berries (V)	£11.00
Vegan alternative is served with plant based milk (VEGAN)	£9.00
Porridge (V)	£6.50
A large bowl of porridge oats made with milk and fresh cream.	
Served with maple, natural yogurt and fresh berries (V)	£8.50
Vegan alternative is served with plant based milk (VEGAN)	£6.50

Please note sides are only served with main dishes

Two poached or Moose style fried eggs (V)	£2.00	Moose refried beans (V) (VEGAN)
Two scrambled eggs (V)	£3.00	Garlic spinach (V) (VEGAN)
Three gourmet chipolata sausages	£3.50	Fresh smashed avocado (V) (VEGA
Three rashers of back bacon	£3.50	Griddled halloumi (V)
Four rashers of streaky bacon	£3.50	Chocolate spread/peanut butter/salted cara
One large griddled tomato (V) (VEGAN)	£1.50	Two vegan/veggie sausages (V) (\
Two slices of seasoned minute steak	£3.50	Tofu Scrambled eggs (V) (VEGAN)
Salt Beef	£3.50	
Hollandaise sauce (V)	£2.50	NEW! Two Signature Sausage Pa
Homemade potato hash (V) (VEGAN)	£3.00	Created in partnership with Lakes Speciali one of a kind maple sausage patties are the
Fresh berries (V) (VEGAN)	£3.00	one of a kind maple sausage patties are the

£3.00

ch (V) (VEGAN) £3.00 £3.50 ed avocado (V) (VEGAN) £3.50 loumi (V) d/peanut butter/salted caramel (V) £2.00 veggie sausages (V) (VEGAN)£3.50 led eggs (V) (VEGAN) Signature Sausage Pattie £4.00

tnership with Lakes Speciality Foods, our naple sausage patties are the perfect side!

PLEASE LET YOUR SERVER KNOW IF YOU HAVE AN ALLERGY OR INTOLERANCE