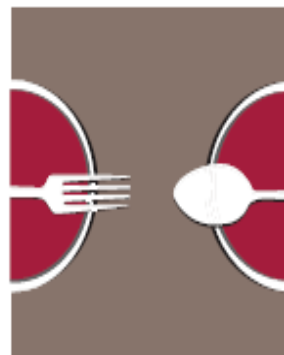


## Beverages

Hot teas	1.75
Iced tea	1.75
Sodas	1.65
Perrier	2.25
San Pellegrino (750 ml)	3.75
Fruit or Vegetable Juice	3.00
Orange, Veggie or Cranberry (12 oz.)	
Fresh Brewed Coffee	1.75
Espresso	2.00
Cappuccino	3.25
Latte	3.25
Café Mocha	3.25
2% milk	1.75
Fresh Squeezed Lemonade or Arnold Palmer	2.75
Fresh Squeezed Orange Juice	3.25
Hot Chocolate	2.75

## Bar

BEERS	
Domestic	3.25
Import	3.75
Micro brew	4.25
SPIRITS	
Sky Vodka	4.25
Beefeater Gin	4.25
J&B Scotch	4.25
Jim Beam Bourbon	4.25
COCKTAILS	
Bloody Mary	5.00
Orange Mimosa	5.00
Mojito	5.00
Peach Bellini	5.00
WINES	
Mondavi Woodbridge Singles, Cabernet Sauvignon, Merlot, Chardonnay, White Zinfandel "California"	6.00
SPARKLING	
Freixenet Cordon Negro extra dry, singles "Spain"	7.50



# the muse

Reservations  
316-268-4973

## Hours

Tuesday through Sunday 11:00 - 2:00  
Beverages, cocktails, wine, and desserts until  
3:00 PM

Brunch Specials on Saturday and Sunday

In addition to this menu we offer daily specials

Our ingredients are free of preservatives and  
trans-fats. We support local growers who are  
part of Wichita's sustainable farming  
community.

Free Wi-Fi Internet Access  
Wichita Art Museum ~ 1400 W Museum Blvd.  
Wichita, KS 67203

[www.wichitaartmuseum.org](http://www.wichitaartmuseum.org)

## Soups, Salads, & Sides

Today's Soup  
Cup 2.50 Bowl 4.85

Medium Salad 3.25 Large Salad 6.00 Fruit Cup 2.50

## Sandwiches and Paninis

All sandwiches are served with your choice of house green salad, cup of soup or fresh fruit.

Cranberry Chicken Salad Croissant 8.50  
French Onion Burger 8.50  
Caramelized Onion & Swiss served with your choice of side or home fries  
Vegetarian Pita Quesadilla 8.50  
Artichokes, kalamata olives, baby spinach, feta, tomato, olive oil, and herbs  
Hickory Smoked Ham and Swiss 8.50  
Garlic aioli, roasted mushrooms, and olive spread  
Bread Choices: Sourdough, Dark Rye, Wheat or Pita  
Smoked Turkey, Brie and Pears 9.00  
Bread Choices: Sourdough, Dark Rye, Wheat or Pita

## Entrees

Broiled Salmon. Lemon and capers. Orzo, and fresh vegetables 12.00  
Chicken Florentine Crepes 9.00  
served with your choice of side house green salad, fresh fruits, or a cup of soup  
Quiche of the Day 8.00  
served with your choice of side house green salad, fresh fruits, or a cup of soup  
Add a side salad to any entrée 2.00

## Entrees

Braised Portuguese Roast 9.00  
served over mashed potatoes with gravy and roasted vegetables  
Cranberry Chicken Salad 9.00  
built over greens with buttered toast, blue cheese, apples, and walnut garnish  
Smoked Salmon Salad 11.00  
built over greens with buttered rye toast, cream cheese, apples, and walnut garnish  
Cheese and Fruit Plate 12.00  
French Brie and Chevre, English Stilton, Vermont Cheddar, Dutch Gouda, and Spanish Manchego

## Saturday & Sunday Brunch Specials

Scrambled Eggs  
with potato cake, toast, and choice of bacon or ham 7.50  
Substitute salmon 9.50  
Egg White Omelet  
filled with mushrooms, spinach, zucchini, cheddar, and tomatoes served with potato cake and whole-wheat toast 8.00  
Add Salmon 10.00  
Poached Eggs Hollandaise  
with potato cake, toast, and choice of bacon or ham 8.50  
Substitute salmon 10.00

### Add a side with *Brunch*:

Bacon or Ham 2.00/ 2.25  
Fruit 2.50  
Buttered Toast & Jam 1.95  
Croissant & Jam 2.75

## **Children's Menu**

Grilled cheese sandwich	3.00
with fruit or soup	4.50
Peanut butter and jelly sandwich	2.50
Buttered Pasta with Parmesan	3.25
Hamburger & Taters	4.00
Children's milk	1.20
Children's milk and cookie	2.50
Children's hot chocolate	1.50