Weekday Menu

Weekday
Tu - Fri
8 AM - 3 PM

Weekend
Sat - Sun
9 AM - 3 PM

225 River St.
Troy, NY 12180
(518) 212-7554
Cafe Euphoria

Soda/Seltzer  3
Coffee/Tea  3.75
All espresso drinks (if staff is trained)  4.5
Juice/San Pellegrino (soda)  3.75
Fruit Smoothie (veg or v/w/o van. yogurt)  6
San Pellegrino (water)  6

Cafe/Front Items

Muffin (veg)  4
(baked muffin of the day (please ask!); plant based option forthcoming!)

Fresh Bread w/ Jam or Cheese (veg)  4
(please ask what we have in house)

French Galette (v)  5(sm)/9(lg)
(Granny Smith apple, blueberries, almond, cinnamon, ginger, honey drizzle)

Homemade Fruit & Nut Granola Parfait (v/veg, gf)  4.5
(House-made granola, vanilla yogurt (v/veg), fruit fresh compote)

Breakfast
(available all day)

Bagel w/ Cream Cheese (veg/v)  6/9/15
cr. ch. options: jalapeno, vegan shiitake, plain (v or veg)
(served simple/with greens/with lox or plant based protein; gf option forthcoming!)

Breakfast Burrito (veg/v, gf)  8
(Corn tortilla, eggs(veg or v), tofu, spinach, sun-dried tomato, feta (omit for v))

Tofu/Egg Scramble (veg/v)  12
(Tofu(v), egg (v: sub all tofu)), seasonal veg, house hot sauce, sourdough bread (veg/v-gf)

(v)=vegan/plant-based / (veg)=vegetarian / (pesca)=pescatarian
Add’l gluten free (gf) and other dietary accommodations may be available on request
*Our 3:1 pricing is available on all items. 18% gratuity recommended for a fair & living wage
Standard $18/hour for all workers—we’re a worker’s cooperative!
Lunch
(available from 1130am)

Chorizo Tacos (v-gf, spicy) 12
(Soy chorizo, corn & black bean salsa, corn tortillas, house salsa verde)

Grilled Eggplant Sandwich (v) 14
(Grilled Eggplant, red pepper remoulade, arugula, sriracha, pickled onions)

Curry Chickpea Salad Sandwich (v, gf option) 14
(sourdough bread, red onion, celery, capers, butter lettuce; gf as lettuce wrap)

Salads & Sides
(available from 1130am)

Arugula Salad w/ Roasted Sweet Potato (v/veg) 13/10/8 (sm)
(arugula, house tahini vinaigrette, pickled beets, couscous, roasted sweet potato, feta [v/veg]
gf w/o couscous)

Citrus Spring Green Salad (v-gf) 12/7
(spring greens, oranges, brussel sprouts, almond clusters, house ginger lime vinaigrette)

Mandu (Korean-style Dumplings) (veg/pesca, spicy) 9
(mushrooms, tofu, chives, cabbage, house kimchi (optional). Item contains egg
classic soy sauce dip, chili oil)

Summer Rolls (v/pesca, gf) 9
(Thai style summer rolls, rice paper wrap, vermicelli noodles, carrots, cucumber, jalepeno,
shrimp (optional) - peanut sesame sauce)

Cheese & Fruit Plate 8
(w/ crackers or bread, gf available)

Pastries / Desserts

Triple Chocolate Cookie (veg) 4.5
(sweet & semi sweet chocolate chunks, hint of gochugaru, sea salt)

Lavender-Matcha Shortbread (v, gf) 3
(lavender and lemon infused shortbread cookie, matcha glaze)

Black Sesame Pound Cake (veg, gf) 4.5
(gf pound cake with black sesame swirl)

Basic Cookie (veg) 2.5
(ask what we have!)
Weekend Menu

Weekday
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8 AM - 3 PM

Weekend
Sat - Sun
9 AM - 3 PM

225 River St.
Troy, NY 12180
(518) 212-7554
Cafe Euphoria

Prix Fixe
$7/14/21*
(Includes all items below)

A la Carte .
Soda/Seltzer 3
Coffee/Tea/Juice/San Pellegrino (soda) 3.75
Fruit Smoothie (veg or v(w/o van. yogurt)) 6
San Pellegrino (water) 6

(Our New) Standards

Belgian Waffles (veg or v-gf) 15
(with a blueberry bourbon compote & fruit
or whipped cream, chocolate sauce and/or maple syrup)

Breakfast Burrito (veg/v, gf) 8
(Corn tortilla, eggs(veg or v), tofu, spinach, sun-dried tomato, feta (omit for v))

Tofu/Egg Scramble (veg/v) 12
(Tofu(v), egg (v: sub all tofu)), seasonal veg, house hot sauce, sourdough bread (veg/v-gf)

Bagels w/ Lox (pesca) or Plant–based Protein (v), Cream Cheese (v or veg) 15
(capers, cucumber, gr. pepper, red onion, mixed greens
Cr. ch: jalapeno, vegan shiitake, plain (v or veg))

Specials

Chorizo Tacos (v-gf, spicy) 12
(Soy chorizo, corn & black bean salsa, corn tortillas, house salsa verde)

Grilled Eggplant Sandwich (v) 14
(Grilled Eggplant, red pepper remoulade, arugula, sriracha, pickled onions)

(v)=vegan/plant-based / (veg)=vegetarian / (pesca)=pescatarian
Add’l gluten free (gf) and other dietary accommodations may be available on request
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Standard $18/hour for all workers—we’re a worker’s cooperative!
**Salads & Sides**

*Arugula Salad w/ Roasted Sweet Potato (v/veg) 13/9/8 (sm)*
(arugula, house tahini vinaigrette, pickled beets, couscous, roasted sweet potato, feta [v/veg] gf w/o couscous)

*Citrus Spring Green Salad (v-gf) 12/7*
(spring greens, oranges, brussel sprouts, almond clusters, house ginger lime vinaigrette)

*Mandu (Korean-style Dumplings) (veg/pesca, spicy) 9*
(mushrooms, tofu, chives, cabbage, house kimchi (optional). Item contains egg classic soy sauce dip, chili oil)

*Summer Rolls (v/pesca, gf) 9*
(Thai style summer rolls, rice paper wrap, vermicelli noodles, carrots, cucumber, jalepeño, shrimp (optional) - peanut sesame sauce)

*Cheese & Fruit Plate  8*
(w/ crackers or bread, gf available)

**Pastries / Desserts**

*Muffin (veg) 4*
(baked muffin of the day (please ask!); plant based option forthcoming!)

*French Galette (v) 5/9/9 (sm)*
(Granny Smith apple, blueberries, almond, cinnamon, ginger, honey drizzle)

*Bagel w/ Cream Cheese (veg/v) 6/9*
  cr. ch. options: jalapeno, vegan shiitake, plain (v or veg)
  (served simple/or with greens; gf option forthcoming!)

*Homemade Fruit & Nut Granola Parfait (v/veg, gf) 4.5*
(House-made granola, vanilla yogurt (v/veg), fruit fresh compote)

*Triple Chocolate Cookie (veg) 4.5*
(sweet & semi sweet chocolate chunks, hint of gochugaru, sea salt)

*Lavender-Matcha Shortbread (v, gf) 3*
(lavender and lemon infused shortbread cookie, matcha glaze)

*Black Sesame Pound Cake (veg, gf) 4.5*
(gf pound cake with black sesame swirl)

*Basic Cookie (veg) 2.5*
(ask what we have!)