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# GOOD MORNING

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## MORNING LIBATIONS

### **BLOODY MARY**

SMIRNOFF VODKA, MISE HOUSE-MADE BLOODY MARY MIX  
10

### **TEA BRAMBLE**

TITO'S HANDMADE VODKA, BLACKBERRY ROYALE TEA,  
SIMPLE SYRUP, CLUB SODA, BLACKBERRY AND  
RASPBERRY GARNISH  
14

### **APPLE OF MY EYE**

LAIRD'S APPLEJACK, LEMON, TEBELLA CHAI TEA SIMPLE SYRUP  
11

### **SUMMER IN JAMAICA**

BACARDI SUPERIOR, JAMAICAN RUBY RED SIMPLE SYRUP,  
LIME, SODA  
13

### **ESPRESSO MARTINI**

SMIRNOFF VODKA, KAHLÚA, FRESH BREWED ESPRESSO,  
SIMPLE SYRUP  
12

### **IRISH COFFEE**

JAMESON IRISH WHISKEY, FRESH BREWED KAHWA COFFEE,  
DEMERARA SIMPLE SYRUP  
14

### **MEXICAN COFFEE**

TRES AGAVES REPOSADO, AVERNA AMARO, TEMPUS FUGIT CREME  
DE CACAO, FRESH BREWED ESPRESSO  
11

### **MIMOSA**

SPARKLING WINE WITH FLORIDA ORANGE JUICE  
10



## MORNING PLATES

**STRAIGHT UP** - TWO EGGS ANY STYLE, YUCCA HOME FRIES OR WHITE CHEDDAR GRITS, CHOICE OF HAM, BACON OR SAUSAGE WITH CUBAN, BRIOCHE OR MULTIGRAIN TOAST - 12.31

**HUEVOS RANCHEROS** - TWO OVER EASY EGGS, BLACK BEAN MUNETA, SALSA VERDE, PICKLED CHILES, COTIJA, CORN TORTILLAS - 13.31

**GARDEN OMELETTE** - MUSHROOMS, TOMATOES, SPINACH, GOAT CHEESE, FRESH HERBS, WITH YUCCA HOME FRIES OR WHITE CHEDDAR GRITS - 13.31

**FRENCH OMELETTE** - HAM, GRUYERE, CARAMELIZED RED ONIONS, WITH YUCCA HOME FRIES OR WHITE CHEDDAR GRITS - 13.31

**BRIOCHE FRENCH TOAST** - AGAVE VANILLA BLACK BERRIES, MAPLE SYRUP, CHANTILLY, ALMOND CHIA SEED HONEY STREUSEL - 12.31

**SMOKED SALMON TARTINE** - MULTIGRAIN TOAST, SMASHED AVOCADO, FRIED CAPERS, PICKLED RED ONIONS, EXTRA VIRGIN OLIVE OIL - 14.31

**BREAKFAST CUBAN** - BAKED HAM, SCRAMBLED EGGS, MANCHEGO, PICKLED CHILIES, AVOCADO AIOLI, TOASTED CUBAN BREAD - 7.31  
ADD SIDE + 4.31

**FRIED CHICKEN BISCUIT** - TASSO RED EYE AIOLI, BREAD & BUTTER PICKLES - 8.31  
ADD SIDE + 4.31

**SAUSAGE BISCUIT SLIDERS** - TASSO RED EYE AIOLI, WHITE CHEDDAR, BREAD & BUTTER PICKLES - 8.31  
ADD SIDE + 4.31

**QUINOA OATMEAL** - ALMOND MILK, DRIED CHERRIES, ALMOND CHIA SEED HONEY STREUSEL - 8.31

**FRESH FRUIT** - GREEK YOGURT, ALMOND CHIA SEED HONEY STREUSEL - 9.31

**SMOOTHIES** - 7.31

**RED** - RASPBERRY, STRAWBERRY, APPLE, CHIA, CRANBERRY, POMEGRANATE

**GREEN** - BANANA, AVOCADO, CUCUMBER, GINGER, ORANGE, APPLE, KALE MIX

PLEASE NOTIFY US OF ANY FOOD ALLERGIES PRIOR TO ORDERING. CONSUMING RAW OR UNDERCOOKED MEATS, EGGS, POULTRY, SEAFOOD OR SHELLFISH INCREASES YOUR RISK OF CONTRACTING A FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



LOCALLY ROASTED IN TAMPA BAY, KAHWA COFFEE SPECIALIZES IN BLENDS FROM ALL OVER THE WORLD

**COFFEE - 3.31**

**ESPRESSO - SINGLE 3.31 / DOUBLE - 4.31**

**AMERICANO / CAPPUCINO / LATTE - 5.31**

**SIROCCO - DRIP COFFEE**

MEDIUM DARK ROAST WITH NOTES OF DARK CHERRY AND HONEY, EXTREMELY SMOOTH FINISH

**MISTRAL - ESPRESSO**

MEDIUM ROAST WITH A STRONG BODY AND SWEET, CREAMY FINISH

**ZONDA - DECAFFEINATED**

NATURAL DARK ROAST WITH NOTES OF DARK CHOCOLATE, STRONG AROMA AND FLAVOR



HAND-SELECTED TEAS AND TISANES FROM ACROSS THE GLOBE, BLENDED LOCALLY IN TAMPA

**FLORIDA ORANGE BLOSSOM**

ORGANIC FAIR-TRADE GREEN TEA WITH JASMINE AND ROSE

**MASALA CHAI**

CARDAMOM, GINGER, CINNAMON, CLOVE, BLACK PEPPER

**EARL GREY LAVENDER**

INFUSED WITH LAVENDER AND JASMINE

**PINEAPPLE GINGER MATCHA**

SWEET, TROPICAL GREEN TEA BLEND WITH STRONG, BITING FINISH

**LOOSE LEAF TEA, PER POT - 5.50**

**TEBELLA SIGNATURE BEVERAGES - 6.25**

**CHAI LATTE**-TRADITIONAL MASALA CHAI, RAW SUGAR, MILK

**LAVENDER FOG**-EARL GREY LAVENDER STEEPED IN MILK, WITH VANILLA, RAW SUGAR

**MATCHA LEMONADE**-JAPANESE GREEN TEA MIXED WITH LEMONADE

ASK ABOUT OUR TEA COCKTAILS SELECTION

**SODAS / ICED TEA 4**

**SAN PELLEGRINO / ACQUA PANNA 5**

**JUICES 3.5**



## MISE EN PLACE

*For the Adventurous in Palate & Spirit.*

**MISE EN PLACE** BEGAN SETTING TAMPA'S TABLES IN 1986 WITH MARYANN FERENC AND CHEF MARTY BLITZ CATERING IN HOMES AND BUSINESSES - CREATING SCRUMPTIOUS CARRY OUT FROM A HUMBLE CAFE. FUELED BY PASSION, ENCOURAGED BY AN EXCITED DINING PUBLIC, AND GUIDED BY GENERATIONS PRIOR - MARYANN AND CHEF BLITZ GREW THAT BLESSED BEGINNING INTO A HOSPITALITY COMPANY THAT BRINGS YOU **THE CAFE BY MISE EN PLACE** AT TAMPA INTERNATIONAL AIRPORT. ENJOY OUR OFFERINGS OF BOTH COMFORTING AND CUTTING-EDGE DISHES, A TEA-COCKTAIL LOUNGE AND A WINE BAR OFFERING DIVERSE SELECTIONS. ALL OF IT CREATED FOR "THE ADVENTUROUS OF PALATE AND SPIRIT".

PART OF THE TPA HOSPITALITY PARTNERS PORTFOLIO, **THE CAFE BY MISE EN PLACE** DISTINCTLY REFLECTS CHEF BLITZ'S APPROACHABLE, CLASSIC, YET WHOLLY INNOVATIVE STYLE. SOME OF THE DISHES YOU WILL ENJOY HERE YOU WILL FIND AT THE MISE EN PLACE STREET LOCATION - LOCATED IN THE GRAND CENTRAL DISTRICT NEAR THE RIVERWALK IN DOWNTOWN TAMPA WEST. COME VISIT US THERE TO EXPERIENCE A BEAUTIFUL, URBAN ENVIRONMENT PROVIDING AN IDEAL BACKDROP FOR A TRULY CHEF-DRIVEN DINING EXPERIENCE. THE REST OF THE PLAYERS, FROM THE KITCHEN TEAM TO THE HOSPITALITY STAFF AND WINE AND SPIRITS ENSEMBLE, WORK EVERY DAY TO KEEP UP WITH CHEF'S CREATIVE SPIRIT, BRINGING FORTH NEW WEEKLY DISHES STANDING NEXT TO CLASSIC, LONGTIME LOCAL FAVORITES. SERVING YOU IS OUR VERY FAVORITE THING TO DO - SO WE PLEDGE EXTREME HOSPITALITY TODAY AND WITH EVERY VISIT.

MISE EN PLACE IS ALSO PROUD TO HAVE **MISE CAFE** AT THE TAMPA MUSEUM OF ART AND **MISE EN VIN**, A WINE BAR AT THE LIGHTNING'S AMALIE ARENA IN OUR PORTFOLIO. ON THE HORIZON... **DEWEY**, A BAR AND RESTAURANT PART OF **BERKELEY BEACH CLUB** - A NEW LODGING LOCATION ON PASS-A-GRILLE BEACH AND **MISE EN MONTADOS**, A TAPAS AND WINE BAR IN THE CHANNELSIDE DISTRICT.

WE ARE SO GLAD YOU ARE JOINING US TODAY! WHETHER FROM NEAR OR FAR, WE WANT YOU TO REMEMBER TAMPA BAY AND MISE EN PLACE, SO LET US KNOW - WHAT CAN MISE EN PLACE DO FOR YOU?

**DISCOVER MORE AT [WWW.MISEONLINE.COM](http://WWW.MISEONLINE.COM)**