



# EAT, DRINK & BE HAPPY

## HOURS

7AM-9PM • 7 Days a Week

DOWNTOWN ST. PETE  
104 2ND AVE NE  
ST. PETE, FL 33701  
727-822-7373

SEMINOLE CITY CENTER MALL  
7839 113TH ST. N. SUITE  
SEMINOLE, FL 33772  
727-954-5471

thewoodenrooster.com

**HAPPY HOUR**  
EVERY DAY • 5PM-9PM  
1/2 OFF BEER & WINE

CHOOSE REGULAR, BUCKWHEAT OR GLUTEN FREE CREPES // BAGUETTE, 9 GRAIN BREAD

## RISE & SHINE

\$8.<sup>95</sup>

### PANCREPE

Maple syrup & butter

### BERRYLICIOUS

Mixed berries, ricotta, almonds, honey,  
raspberry coulis

### SKINNY GOAT

Egg whites, goat cheese, baby spinach

### NORWEGIAN

Two scrambled eggs, smoked salmon,  
cucumber, cream cheese

### ABC

Avocado, bacon, cheddar cheese

### PORTUGUESE

Two scrambled eggs, black forest ham,  
roasted tomatoes, basil

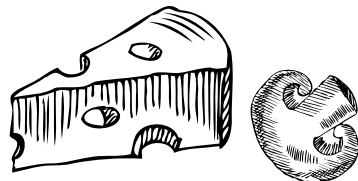
### FULL MONTY

Two scrambled eggs, sharp cheddar  
cheese with your choice of bacon, turkey,  
black forest ham or roast beef

### THE BURG

Caramelized onions, mushrooms,  
scrambled eggs, asiago cheese

 = Vegetarian



Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of food-borne  
illness, especially if you have a certain medical condition

## EAT

\$9.<sup>95</sup>

### MONSIEUR

Black forest ham, béchamel, swiss cheese

### APPLE MELT

Chicken or turkey, spinach,  
caramelized apple, brie cheese

### THE REUBEN

Smoked salmon or turkey with sauerkraut,  
1000 Island, swiss cheese

### NORMANDIE

Green asparagus, brie cheese, mushroom  
sauce, roasted mushrooms

### CAPRESE

Mozzarella, ricotta, fresh tomato, basil,  
balsamic glaze

### TLT

Turkey breast, arugula, roasted tomatoes,  
basil aioli

### CUBANITO

Black forest ham, smoked pork, swiss  
cheese, dijon mustard, housemade pickle

### THE WHOLE ENCHILADA

Smoked pork, cilantro, avocado, tomato  
sauce, cheddar cheese

### SWAMP GRASS

Hummus, sprouts, tomato, cucumber,  
lemon pepper, goat cheese

### THE BEETS

Roasted beets, goat cheese, arugula,  
almond pesto, balsamic glaze

### FRENCH "PHILLY"

Roast beef, caramelized onions, asiago,  
arugula, horseradish crema

## BE HAPPY

\$8.<sup>95</sup>

CHOOSE REGULAR, BUCKWHEAT  
OR GLUTEN FREE SWEET CREPES

### CREPE AU SUCRE

Lemon & sugar

### PB & J

Strawberry jam & peanut butter

### STRAWBERRY CHEESECAKE

Fresh strawberry, cream cheese icing,  
graham cracker

### BANANELLA

Nutella, banana, toasted hazelnuts,  
banana crunch ice cream

### BEEES KNEES

Peanut butter, honey, banana, granola

### SMORES

Marshmallow, chocolate chips,  
chocolate sauce, graham cracker,  
dark chocolate ice cream

### TUTTI FRUTTI

Banana, strawberry, raspberry,  
black raspberry sorbet

### NUTTY JOE

Nutella, oreos, vanilla bean ice cream,  
an espresso shot

### BLUEBERRY DELIGHT

Blueberry, almonds, vanilla bean  
ice cream



# MAKE YOUR OWN CREPE

Choose Regular, Buckwheat or Gluten Free Crepes

**\$7.95**

One topping

**\$1.25**

Each additional topping



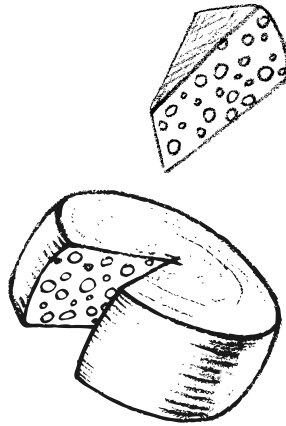
## SAVORY

### PROTEIN

- Chicken
- Turkey
- Black forest ham
- Smoked pork
- Roast beef
- Bacon
- Smoked salmon
- Egg
- Egg white

### CHEESE

- Cheddar
- Swiss
- Mozzarella
- Brie
- Goat
- Ricotta
- Cream cheese
- Parmesan
- Asiago



### VEGGIES & FRUITS

- Fresh tomato
- Oven roasted tomato
- Spinach
- Arugula
- Avocado
- Sprouts
- Cucumber
- Sauerkraut
- Basil
- Pickle
- Hummus
- Asparagus
- Cilantro
- Roasted apple
- Beets
- Roasted mushrooms
- Caramelized onions



### SAUCES

- Mushroom cream
- Marinara
- Almond herb pesto

### EXTRAS

- Balsamic glaze
- Lemon pepper
- Béchemel sauce
- Maple syrup
- Basil aioli
- Thousand island
- Dijon mustard
- Horseradish crema



## SWEET

### FRUITS

- Banana
- Strawberry
- Blueberry
- Raspberry
- Caramelized apples

### NUTS

- Toasted coconut
- Almonds
- Hazelnuts

### OTHER SWEETS

- Cinnamon sugar
- Oreo
- Marshmallow
- Granola
- Graham cracker
- Chocolate chip

### SAUCES

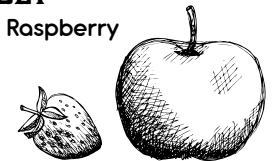
- Strawberry jam
- Peanut butter
- Nutella
- Honey
- Dark chocolate
- Caramel sauce
- Raspberry coulis
- Maple syrup
- Cream cheese icing

### ICE CREAM

- Vanilla bean
- Dark chocolate
- Banana crunch

### SORBET

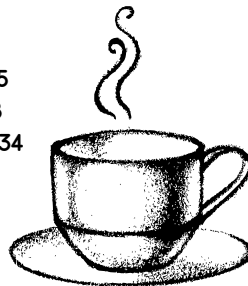
- Black Raspberry



## DRINKS

- Coffee/Decaf \$2.25
- Espresso \$2.5
- Double espresso \$3
- Americano \$3.5
- Latte, cappuccino, macchiato \$3.5
- Café au lait, mocha, hot chocolate \$3.25
- Cold Brew \$3.50
- Iced espresso latte, cappuccino, mocha

- Hot tea \$3.75
- Iced tea \$2.75
- Bottled water \$2
- Soda \$2
- Craft beer \$5.5/\$8.75
- Wine by the glass \$8
- Wine by the bottle \$34
- Bloody Mary \$8
- Mimosa \$8
- Sangria \$8



## SIDES

- Small garden salad \$2.75
- Housemade craft salad \$2.75
- Hummus & veggies \$2.75
- Chips \$1.75

## ICE CREAM

- \$2 A SCOOP: Vanilla Bean, Dark Chocolate, Banana Crunch, Black Raspberry Sorbet

## SEASONAL SALADS

\$7.95

Local greens & vegetables with our house crafted vinaigrettes

## DAILY SEASONAL SOUPS \$5.95

Served with 9 Grain Toast