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July 2004

Reviews: Black Dog Coffee

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Black Dog Coffee is located far, far away from the restaurant row bordered by Koo Koo Roo and Briazz. Okay, it's actually only a *block* away, but it can seem like miles when you just want to run out and grab a sandwich or salad. That said, Black Dog Coffee is worth the trip.

I can't claim that I have tasted everything on the menu because I usually order the same thing out of an irrational fear that if I order something different, I won't like it as much, and I'll regret the meal for the rest of my life.

Anyway, the roast turkey pesto sandwich (\$5.65) is my usual, and it also happens to be the café's signature sandwich. It's roast turkey, basil pesto sauce, sun-dried cranberries and romaine served on a seeded baguette. The sweetness of the cranberries balances the pesto and is the secret of why this sandwich is so good.

The fresh mozzarella sandwich (\$5.25), made with basil, sun dried tomatoes, pesto sauce (again) and romaine served on a seeded baguette, is a good vegetarian option, if a little on the meager side.

For those who don't like pesto or anything else that comes in one of the sandwiches, the restaurant is accommodating and can leave it out. There is also a choice of six types of bread although each sandwich is served on a specific bread unless you request otherwise.

Black Dog also serves salads and soups for lunch. On a few occasions, I've been daring enough to deviate from my usual and ordered the Caesar salad or Chinese chicken salad. I give a thumbs up to the Caesar salad (\$5.25) which is fresh and crispy with a really flavorful dressing. The Chinese chicken salad (\$6.95) is also fresh but the sesame-honey-mustard dressing is a bit too sweet and ends up overpowering the salad.





If you can't wait until lunch, Black Dog serves breakfast until 11 a.m. The breakfast burrito (\$3.95) is made with eggs (or egg whites) scrambled with mushrooms, onions, bell peppers, zucchini and cheese, wrapped in a flour tortilla and served with salsa fresca. The breakfast burrito is good and will keep you focused on work until lunchtime.

For the carb-obsessed masses, there are two no-carb Atkins breakfast options (\$4.50 each). The "Special Breakfast" is scrambled eggs, chicken sausage, melted cheddar and jack cheese; "Brad's Scramble" is scrambled eggs, ground turkey meat, spinach and a hint of onion.

Last but not least, the word *coffee* in Black Dog Coffee isn't just for show. Black Dog offers drip coffee, espresso, iced and ice-blended coffee drinks. I've tried the Caffe Cubano, which is espresso with steamed milk and a little bit of condensed milk. (To make it a *true* Caffe Cubano, you'd have to add at least six tablespoons of sugar). I can attest that it's

pretty potent, as the one time I had it I immediately started having heart palpitations.

So, the next time you have an extra few minutes for lunch, be original and walk over to Black Dog Coffee. It's worth the trek!

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