



How About Some Dessert?
 These yummy Brownstone favorites aren't just for breakfast anymore! Try our famous stuffed french toast or our delicious bread pudding for dessert! These sweet classics are sure to make your day!

SHOWER? GRADUATION? BIRTHDAY?

Book Your Next Event at The Brownstone

A Memorable Celebration...

Brownstone's patio or the interior is the perfect place to host a Birthday Party, Baby or Wedding Shower, Rehearsal Dinner or any Special Celebration! The Brownstone is closed in the evening so it is available for you to host your event! No cleaning the house needed when you choose to host your event at the Café! Let us do the work while you enjoy the celebration! Contact our catering department or ask your server for more information.

Catering: 714-454-3356 or
www.brownstonefood.com

January



NEWSLETTER

Here at The Brownstone Café we take time and care to prepare your food fresh and delicious for you! As you patiently wait for your food to be prepared, please enjoy our newsletter with the latest news from The Brownstone Café.



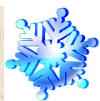
Happy New Year!

Here at The Brownstone Café, our new year's resolution is to continue serving our customers our famously fresh and tasty foods and to keep a smile on their faces!

Happy New Year to our loyal customers at The Brownstone Café!



"LIKE US ON FACEBOOK"



Recipe of the Month:

Eggnog Pound Cake!

- 2 lbs flour
- 1 Tbls baking powder
- 1 Tsp salt
- 1 Tsp nutmeg
- 1/4 Tsp ginger
- 1 cup white sugar
- 1/4 cup butter
- 1/4 cup shortening
- 2 egg
- 1 Tsp rum extract
- 3/4 cup milk



1. Preheat oven to 350 degrees. Grease and flour 8 by 4 inch pan. Sift together flour, baking powder, salt, nutmeg, and ginger, set aside.
2. Mix sugar, butter, and shortening. Blend eggs in and then stir in rum extract. Mix in flour mixture with milk. Pour batter into prepared pan.
3. Bake for 65 to 70 minutes.



Quotable

Write it on your heart that every day is the best day of the year.



-Ralph Waldo Emerson



Jokeable

Q: Why don't mountains get cold in the winter?

A: They wear snow caps!

Is your new years resolution to watch what you eat?

Try one of these delicious lunch options, each as fit and healthy as you are!

- *VEGGIE WRAP*: Lettuce, tomatoes, sprouts, red onions, carrots, avocado, cucumbers & mushrooms
- *SPINACH APPLE WALNUT & CHICKEN*: Spinach, Apples, Walnuts, Dried Cranberries, Grilled Chicken & Raspberry Vinaigrette
- *MATT'S SPECIAL*: Apples, Avocado, Brie, Balsamic Vinegar on Squaw bread



Joyous January's

Cutout Coupon:

Bring this coupon back in the month of February for \$2 off your entrée!

Expires: February 30th, 2014