

STARTERS

soups SOUP OF THE DAY cup 3.75 bowl 6.00
GRILLED TOMATO-LENTIL cup 3.75 bowl 6.00

leafy

small salads CAFE CAESAR romaine hearts, grana padano, garlic croutons 8.00 with chicken 9.75
ORGANIC BABY GREENS white balsamic-mustard vinaigrette, cucumbers, crispy mushrooms 8.75
BABY SPINACH SALAD strawberry-champagne vinaigrette, salted almonds, chèvre toast 9.25

SMALL PLATES

savory

cheese CALIFORNIA ARTISAN CHEESE & FRUIT seasonal accompaniments 13.00
SPINACH & ARTICHOKE DIP grilled house flatbread 8.75 with crab 10.50
ROASTED GARLIC tomato chutney, gorgonzola, toasted crostinis 8.75

sassy

fish & seafood GENERALS MATT'S CALAMARI sweet chili sauce, julienne cucumber salad 10.00
APPLEWOOD BACON WRAPPED PRAWNS honey mustard glaze, scallions 8.75
CAFE CRAB CAKES tomato-ginger jam, green onion pistou, frisee salad 12.00
SPICY AHI TUNA POKE ginger, cilantro, soy syrup, daikon salad, wonton chips 12.00

lively

finger foods LIME GRILLED LAMB CHOPS crispy corn cake, smoky mole sauce, chimichurri slaw 13.50
ORANGE PEEL BEEF SKEWERS water chestnuts, scallions, red peppers, hot mustard sauce 10.00
BBQ PORK SPRING ROLLS grilled pineapple salsa, jalapeno mayonnaise 9.25
NOR-CAL GUACAMOLE white corn tortillas, cucumber pico de gallo 8.75
SMOKED DUCK QUESADILLA caramelized red onion, jack cheese, corn salsa, roasted chilies 11.75

MAIN PLATES

salads

tossed ACHIOTE GRILLED SALMON avocado-papaya salsa, romaine lettuce, cilantro vinaigrette 12.50
STEAKHOUSE WEDGE blue cheese dressing, bacon, chopped egg, green onion, tomato 11.50
ASIAN CHICKEN crispy wontons, cucumbers, carrots, sesame soy vinaigrette 11.25
RUBIES BBQ CHICKEN smoked gouda, cucumbers, corn, apples, grape tomatoes, red onions 12.00

wood-fired

house-made FUNKY CHICKEN PIZZA garlic ranch, bacon, grilled chicken, artichokes, broccoli, provolone 11.50
RUSTIC STROMBOLI sausage, ham, salami, cheddar, mozzarella, red wine marinara 13.50
TACO PIZZA chorizo, cheddar, black beans, ranchero sauce, shred lettuce, pico de gallo 12.50
GRILLED CHICKEN TORTELLINI lemon-basil pesto, wilted spinach, grape tomatoes 15.50
GRILLED PORTOBELLA CANNELONI herbed ricotta, chèvre, balsamic roasted tomato sauce 14.50

sandwiches

stacked CERTIFIED ANGUS CHUCK BURGER monterey white cheddar, apple smoked bacon, cafe fries 10.75
CHICKEN "CHEESE STEAK" peppers, onions, cheddar sauce, salt and malt fries 10.00
SMOKED TURKEY WALDORF grilled flatbread, mixed greens, steak fries 9.50
CLASSIC CALIFORNIA CRAB MELT house-made focaccia, tomatoes, mozzarella, organic greens 13.25
WILD MUSHROOM SLOPPY JOE onion roll, apple slaw, house made cheddar tater tots 9.25
HOT PASTRAMI cole slaw, dark rye, spicy cranberry mustard, gruyere, sweet potato fries 12.00

meats, fish, & more

chef's creations CHICKEN TOSTADAS black beans, white cheddar, mixed greens, salsa fresca, guacamole 13.50
BEAMISH STOUT SMOKED RIBS apple cabbage slaw, barbeque sauce, cafe fries 14.25
CLASSIC SO-CAL FISH TACOS black beans, cabbage slaw, cucumber pico de gallo 13.25
STEAK & EGG BLT shaved tri-tip, bacon, fried egg, butter lettuce, tomato, horseradish aioli 15.50

PHILOSOPHY

California Cafe offers an escape from the outside world. We feed the senses - California style - through our chef-driven creations, engaging service and relaxing ambiance. For best results, sit back, relax,

BENTO BOX OF THE DAY 14.00
"bento" literally translated means lunch box in Japanese. here, it's a fast, fun way to sample four delectable dishes in one shiny lacquered box. ask your server to describe today's creation.

CALIFORNIA ROAD TRIP 9.95
let Chef Matthew take you on a culinary journey through the distinct regions of California cuisine. ask your server for today's selection.

and savor.

CAFE HALF WAY 14.25

1/2 classic crab melt
organic greens
cup of soup

LIQUID THERAPY

WHITE LIGHTNING SANGRIA

our special blend of white wine, sailor jerry spiced rum, sour apple pucker, and spring fruits is a light, crisp variation of an old classic

glass 7.00 pitcher 20.00

SO-CAL COAST

tickle your tongue with the flirty flavors of stoli vanilla, strawberry puree, pineapple, and champagne

9.00

LET'S TANGO TINI

for a drink that is as sexy as the dance enjoy barcardi orange, cassis, triple sec, pineapple juice, and a splash of cranberry juice

9.00

PINEAPPLE MARGARITA

you love what you are familiar with, but twist it up with the exotic flavors of milagro silver, pineapple juice, honey, and fresh lime

9.00

CALIFORNIA BREEZE

enjoy this refreshing mix that will remind you of the warm summer nights by the boardwalk - bombay sapphire gin, cranberry juice, & pink grapefruit juice

9.00

LYCHEE "O"

savor the innovative taste of the orient while sipping on our fusion of soho lychee, ketel one vodka, fresh mint leaves & orange juice

9.00

POM POM

bacardi "O" & pama liqueur with a splash of sweet & sour is just what the doctor ordered for your daily dose of antioxidants & vitamin C

9.00

PEARTINI

for a taste of the life-giving drink of the gods try our combination of grey goose la poire, licor 43, & simple syrup

9.00

WATERMELON DROP

forget the seed spitting contest when drinking this fun blend of bacardi grand melon rum, watermelon pucker & mango puree

9.00

ITALIAN MARTINI

the mix of grey goose, amaretto, and licor 43 will take you back to an afternoon in the old country

9.50

MILKY WAY

vanilla vodka, chocolate liquor, and irish cream create a rich, velvety drink that is out of this universe

9.50

see reverse for wine list and other refreshments

EXECUTIVE CHEF

Matthew J. Fogarty

GENERAL MANAGER

Patty Swaney