

Brunch Summer

Splash Smile Savor

SMALL PLATES

savory

soups
SOUP OF THE DAY cup 3.75 bowl 6.00
GRILLED SUMMER TOMATO cup 3.75 bowl 6.00

leafy

salads
CAFE CAESAR romaine hearts, grana padano, garlic croutons 7.75 with prosciutto 9.75
MIXED BABY GREENS roasted peach vinaigrette, spicy candied pecans, raisins 8.50
BABY SPINACH SALAD hazelnuts, sherry vinaigrette, nueskes bacon, goat cheese, red onion 9.00

sassy

fish & seafood
GENERAL MING'S CALAMARI sweet chili sauce, julienne cucumber salad 9.75
CRISPY CRAB CAKES passion fruit butter, red onion- pineapple chutney, cilantro oil 11.50
APPLEWOOD BACON WRAPPED PRAWNS honey mustard glaze, scallions 8.50
CRAB-CHEESE WONTONS so-cal sweet and sour, ginger slaw 10.00

lively

finger foods
LIME GRILLED LAMB CHOPS crispy corn cake, smoky mole sauce, chimichurri slaw 11.00
CASHEW CRUSTED BEEF SATAY california kim chee salad, hot mustard sauce 8.75
NOR-CAL GUACAMOLE smoky white corn tortillas, cilantro salsa fresca 8.50
GRILLED CHICKEN QUESADILLA chipotle cream, mozzarella, peppers, pico de gallo 9.00

BRUNCH PLATES

served with house made muffins

CLASSIC HUEVOS RANCHEROS eggs, crispy tortilla, jack cheese, black beans, sour cream 10.50
EGGS BENEDICT poached eggs, canadian bacon, cafe potatoes, hollandaise 10.50
HOUSEMADE CORNED BEEF HASH poached eggs, bell peppers, red onions, cafe potatoes, hollandaise 11.50
THREE EGG OMELETTE tomatoes, mushrooms, spinach, Monterey jack cheese, spicy cafe potatoes 9.50
EGGS MONTEREY poached eggs, crab cake, chili hollandaise 13.50
BERRY PARFAIT house-made granola, strawberry yogurt, fresh seasonal berries 6.00
CALIFORNIA ARTISAN CHEESES rustic seasonal accompaniments 12.00

MAIN PLATES

salads

tossed
GRILLED SALMON CAESAR hearts of romaine, garlic croutons, white anchovy 12.25
ASIAN CHICKEN crispy wontons, english cucumbers, sesame soy vinaigrette 10.75
CRISPY PORK KATSU napa cabbage, grilled asparagus, shitake orange vinaigrette 11.00
TUNA NICOISE SALAD organic greens, artichokes, new potatoes, haricot vert 13.50
RUBIES BBQ CHICKEN smoked gouda, cucumbers, corn, apples, grape tomatoes, red onions 11.50

wood fired pizzas & pasta

house made
PROSCIUTTO FLATBREAD caramelized onions, fig jam, gorgonzola cheese, sage, balsamic syrup 13.00
BBQ CHICKEN PIZZA smoked gouda, scallions, roasted corn, sweet peppers 10.50
GREEK TAVERN PIZZA roasted peppers, olives, feta, red onion, capers, picked herbs, pepperoncini 9.75
RUSTIC STROMBOLI sausage, ham, salami, cheddar, mozzarella, red wine marinara 13.00

sandwiches

stacked
CLASSIC CALIFORNIA CRAB MELT house made focaccia, tomatoes, mozzarella, organic greens 12.75
CERTIFIED ANGUS CHUCK BURGER monterey white cheddar, apple smoked bacon, cafe fries 10.25
WILD MUSHROOM SLOPPY JOE onion roll, apple slaw, house made cheddar tator tots 9.00
GRILLED TERIYAKI CHICKEN hawaiian pineapple slaw, classic macaroni salad 9.75

meat & fish

chef's creations
GUINNESS STOUT SMOKED SPARE RIBS cabbage slaw, house made barbeque sauce, cafe fries 13.75
TEMPURA FISH & CHIPS pickled vegetables, cilantro fries, dill tartar sauce 12.75
PETITE FILET MIGNON mashed potatoes, blue cheese, grilled asparagus, port reduction 18.00

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, and savor.

MINI PIZZA OF THE DAY 8.75
Mini pizza with your choice of soup or salad.

Ask your server to describe today's creation.

LIQUID THERAPY

BLACK AND BLUE SANGRIA

a perfect summertime blend of white wine, fresh berries and spices to accentuate any meal
glass 7.00 pitcher 25.00

STRAWTINI

bombay sapphire gin, strawberry puree, basil leaves & sweet and sour brings summer in with a flare 9.00

MANGO DAIQUIRI

bacardi rum, mango puree, lime juice & simple syrup creates that tropical sense of being on the islands 9.00

PINEAPPLE MARGARITA

milagro silver tequila, pineapple juice, honey & fresh lime makes for a great margatini 9.00

WATERMELON DROP

bacardi grand melon rum, watermelon schnapps & mango puree creates a summertime picnic in a glass 9.00

COSMOCELLO

limoncello & ketel one citroen gives an italian twist on a favorite martini, topped with cranberry juice 9.00

PEACH FIZZ

bombay sapphire gin, peach puree, lemon juice, half & half and powdered sugar make this drink as delectable as grandmother's pie 9.00

LYCHEE "O"

soho lychee, ketel one vodka, fresh mint leaves & orange juice make this drink ideal, anytime 9.00

POMAGRANTINI

absolut vodka with pama pomegranate liqueur & a fresh squeeze of lime makes this a tasty way to get your antioxidants 9.00

ORANGE SPLASH MARTINI

bacardi orange rum, triple sec and a splash of sweet and sour makes for a refreshing way to enjoy your adult vitamin c 9.00

SPICED RUM COOLER

sailor jerry spiced rum, ginger ale, apple juice and white cranberry juice makes this a very refreshing blend 9.00

see reverse for wine list and additional refreshments

GENERAL MANAGER
Patty Swaney

EXECUTIVE CHEF
Matthew J. Fogarty

California Cafe Mall of America 952.854.2233 ccmallofamerica@tavistockrestaurants.com

We gladly accept cash and credit cards.
No personal checks please.
17% gratuity added to parties of 8 or more.

The California Cafe terrace is available for your private dining or special occasion.
Contact our Group Sales Manager-Barbara at 952.858.8046.