

SMALL PLATES

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, golden raisins 8.50
 BABY SPINACH SALAD hazelnuts, sherry vinaigrette, nueskes bacon, goat cheese, apples, red onion 9.00
 RUBIES BBQ CHICKEN smoked gouda, cucumbers, corn, apples, grape tomatoes, crispy onions 11.50

savory

CHEESE
 CALIFORNIA ARTISAN CHEESE AND FRUIT rustic seasonal accompaniments 12.50
 SPINACH & ARTICHOKE DIP grilled house made flatbread 8.50 with crab 10.00
 QUESO FUNDIDO house chorizo, jack cheese, oak toasted tortilla 9.50
 ROASTED GARLIC tomato chutney, gorgonzola, toasted crostinis 8.50

sassy

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
 SPICY AHI TUNA POKE ginger, cilantro, soy syrup, daikon salad, wonton chips 11.50
 CRAB-CHEESE WONTONS so-cal sweet and sour sauce, carrot-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
 HOUSE SMOKED CHICKEN QUESADILLA chipotle cream, jack cheese, peppers, pico de gallo 9.00
 NOR-CAL GUACAMOLE smoky white corn tortillas, cilantro salsa fresca 8.50

MAIN PLATES

water

SEAFOOD
 GRILLED SALMON roasted potato chile relleno, cucumber pico de gallo, citrus butter 21.00
 ALMOND CRUSTED WALLEYE minnesota wild rice, roasted grape buerre rouge, grilled asparagus 23.50
 GRILLED SHRIMP AND PINEAPPLE KABOB teriyaki vegetables, potato crostinis, sweet mustard sauce 27.00
 OVEN ROASTED HALIBUT heirloom tomato salad, crispy potato thorns, saffron aioli 28.00

wood-fired

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

pasta

GRILLED CHICKEN TORTELLINI lemon-basil pesto, wilted spinach, grape tomatoes 15.00
 KUNG PAO SHRIMP fiery lo-mein noodles, peppers, peanuts, green onion, carrots 19.00
 WILD MUSHROOM STROGANOFF fresh egg pappardelle, horseradish sour cream 14.00
 MACARONI & CHEESE nueskes bacon, wisconsin white cheddar, grilled brussel sprouts 14.00

earth & air

CENTERCUT FILET MIGNON blue cheese mashed potatoes, wild mushroom sauce, braising greens 32.00
 GRILLED CUBAN PORK LOIN fiery papaya chutney, crispy plantains, red stripe black beans 24.00
 CRISPY HALF CHICKEN mashed potatoes, green beans, balsamic red onions, garlic sauce 18.00
 HERB CRUSTED NEW YORK STRIP bourbon-peach demi, garlic spinach, buttermilk onion rings 28.75
 GUINNESS STOUT SMOKED RIBS apple slaw, twice baked potato, smoked onion barbeque sauce 24.00
 CHICKEN TOSTADAS black beans, white cheddar, shred lettuce, salsa fresca, guacamole 13.00

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.

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.

CAFE THREE WAY 26.00

crab-cheese wontons
 cashew crusted beef satay
 house smoked chicken quesadilla

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 margarini 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

absolute 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

Join us on Sunday for Brunch 11:00am-3:30pm

GENERAL MANAGER
 Patty Swaney

EXECUTIVE CHEF
 Matthew J. Fogarty