

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.

<p>OUR 45 MINUTE GUARANTEE In the door . . . out the door</p> <p>MINI PIZZA OF THE DAY 8.50 mini pizza with your choice of soup or salad</p> <p>CAFE HALF WAY 13.75 half classic crab melt organic greens and a cup of soup</p> <p>GRILLED CHICKEN CAESAR 9.50 hearts of romaine, classic dressing, garlic croutons</p>
<p>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.</p>

LIQUID THERAPY

BLACK AND BLUE SANGRIA

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

STRAWTINI

bombay sapphire gin, strawberries, basil leaves & sweet and sour brings summer in with flair 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 makes 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 & 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

STARTERS

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, apples, red onion 9.00

SMALL PLATES

savory

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

sassy

seafood GENERAL MING'S CALAMARI sweet chili sauce, julienne cucumber salad 9.25
JUMBO LUMP 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
TOASTED CASHEW BEEF SATAY california kim chee salad, hot mustard sauce 8.75
GRILLED CHICKEN QUESADILLA chipotle cream, cheddar, roasted peppers, pico de gallo 9.00
NOR-CAL GUACAMOLE smoky white corn tortillas, cilantro salsa fresca 8.50

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
RUSTIC STROMBOLI sausage, ham, salami, cheddar, mozzarella, red wine marinara 13.00
GREEK TAVERN PIZZA roasted peppers, olives, feta, red onions, capers, herbs, pepperoncinis 9.75

MAIN PLATES

salads

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

sandwiches

stacked CERTIFIED ANGUS CHUCK BURGER monterey white cheddar, apple smoked bacon, cafe fries 10.25
GRILLED TERIYAKI CHICKEN hawaiian pineapple slaw, classic macaroni salad 9.75
WILD ACRES TURKEY CHEESESTEAK grilled flatbread, white cheddar, fruit, apple slaw 12.00
CLASSIC CALIFORNIA CRAB MELT house-made focaccia, tomatoes, mozzarella, organic greens 12.75
WILD MUSHROOM SLOPPY JOE onion roll, apple slaw, house made cheddar tater tots 9.00
PASTRAMI & BRIE GRINDER caramelized onions, mixed greens, sweet mustard, garlic fries 12.50

meats & fish

chef's creations GRILLED STEAK TACOS black beans, white cheddar, salsa fresca, peppers, red onions, sour cream 11.00
GUINNESS STOUT SMOKED RIBS apple cabbage slaw, barbeque sauce, cafe fries 13.75
MACARONI & CHEESE white cheddar, nueskes bacon, grilled brussels sprouts 14.00
GRILLED CHICKEN TORTELLINI lemon-basil pesto, wilted spinach, grape tomatoes 15.00
TEMPURA FISH & CHIPS cole slaw, house fries, dill tartar sauce 12.75
PETITE FILET MIGNON mashed potatoes, blue cheese, grilled asparagus, port reduction 18.00

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

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

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.