

SUMMER

DINNER

Delight

Discover

Dream

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.

SMALL PLATES

leafy

- CAFE CAESAR hearts of romaine, focaccia croutons, aged parmesan 8.75
- PEACH SALAD baby spinach, granola, honey yogurt dressing 10.50
- VEGETABLE SAMPLER hummus, grilled eggplant, tomato, zucchini, pita bread 10.75
- FUJI APPLE SALAD blue cheese, walnuts, grapes, honey wine vinaigrette 10.75
- ORGANIC BABY LETTUCES endive, grape tomatoes, napa valley mustard vinaigrette 8.25

savory

- soups** PORTOBELLO MUSHROOM SOUP tarragon crème fraiche 6.75
- SOUP OF THE DAY 6.75
- cheese** CALIFORNIA ARTISANAL CHEESE PLATE lamb chopper sheeps milk, humboldt fog goats milk, point reyes cows milk, spiced pecans, fruit chutneys 12.75
- FIRE ROASTED GOAT CHEESE STUFFED TOMATO baby spinach, caper berries, red pepper juice, pine nuts 10.75

sassy

- fish & seafood** TUNA TARTAR avocado, lemon curry vinaigrette, tziki sauce 13.50
- SAUTEED CRAB CAKES avocado and tomato gazpacho, cucumber-tomato salad 13.50
- CRISPY CALAMARI salsa romesco, spicy remoulade 11.75
- PRINCE EDWARD ISLAND MUSSELS steamed with white wine, traditional fra diablo sauce 12.50

lively

- finger foods** SWEET ROASTED GARLIC warm brie, tomato and golden raisin chutney, crostini 9.75
- CHICKEN & JACK CHEESE SPRING ROLLS chipotle barbeque, watermelon jicama salsa 10.75
- BEEF CARPACCIO arugula salad, caponata, capers, shaved grana, extra virgin olive oil 12.75
- GRILLED LAMB CHOP T-BONE baby arugula, radish, pine nuts, goat cheese, lemon gremolata 13.50
- GRILLED ROMAINE SALAD shrimp, red peppers, Gouda, chipotle caesar dressing, potato croutons 12.75

MAIN PLATES

water

- fish & seafood** PAN SEARED SCALLOPS cucumber and mint tabbouleh, sautéed spinach, roasted tomatoes 28.75
- GRILLED SALMON portabella mushroom, potato puree, spinach, balsamic glaze, Mediterranean salsa 25.25
- BLACKENED AHI TUNA horseradish mashed potato, baby carrots, creamy leek sauce 29.75
- CRAB CRUSTED TILAPIA garden vegetables, lemon clam broth 26.75
- SEAFOOD PAELLA shrimp, clams, mussels, monk fish, chorizo, chicken, couscous 28.25

fire

- pizzas & pastas** CHICKEN SAUSAGE PIZZA marinara sauce, spinach, roasted garlic, ricotta, mozzarella, tapenade 12.75
- MARGHARITA PIZZA fresh mozzarella, tomatoes, pesto sauce, extra virgin olive oil 12.50
- PORTABELLA PIZZA roasted garlic cream, balsamic red onion, tomatoes, gorgonzola 12.50
- FUSILLI PUTANESCA shrimp, fried capers and olives, shaved grana 22.75
- 12 GRAIN FETTUCCINE WITH CHICKEN artichokes, tomatoes, spinach, feta, citrus finish 19.50
- WILD MUSHROOM TORTELLONI fresh herb nage, shaved grana, fresh tomato butter 18.75

earth & air

- meats & poultry** GRILLED PORK TENDERLOIN corn scallion smash, french beans, peach habanero glaze 24.50
- FILET MIGNON wild mushrooms, asparagus, fingerlings, blue cheese butter, truffle oil 33.75
- BABY BACK RIBS vegetable slaw, cajun fries, hoisin barbecue sauce 25.50
- ROTISSERIE SMOKED CHICKEN herb roasted potatoes, spring vegetable ragout 19.75
- VEGETERIAN STUFFED PEPPERS red beans, rice, marinara, smoked gouda 16.50

CAFE THREE WAY	29.75
○ chicken spring rolls	
○ fire roasted goat cheese stuffed tomato	
○ crispy calamari	

LIQUID THERAPY

SPARKLING SANGRIA
liven' up summer with sangria made of white zinfandel, peach brandy, orange and apple juices, fresh fruit, with a splash of Sprite
glass 8.50 carafe 20.00

PINEAPPLE MARGARITA
refreshing summer margarita, martini style with cuervo gold, pineapple juice, a touch of honey and fresh lime 10.25

PEARTINI
spring into summer with the wonderful blend of absolut pear, licor 43 and simple syrup 10.25

LEMON DROP MARTINI
ketel one citron vodka, triple sec, a hint of sweet and sour in a sugar rimmed glass, adds just the right touch 10.25

FLIRTINI
a refreshing blend of raspberry stoli, triple sec and sparkling wine topped with a splash of cranberry and pineapple 10.25

KEY LIME MARTINI
soothing and refreshing with vanilla vodka, lime juice and pineapple juice 10.25

COSMOCELLO
lemoncello, ketel one citron & cranberry juice in this lavish twist on a traditional favorite 10.25

CALIFORNIA KIR
pineapple infused vodka topped with our bubbly champagne 10.50

CALIFORNIA COOLER
Caribbean coconut rum, pineapple and orange juices, with a splash of grenadine 8.00

MANGO MOJITO
beneficial blend of mangos, malibu mango rum and lots of mint 10.50

see reverse for wine list and additional refreshments

<p>Reserve our Napa Private Dining Room for your Special Celebration!</p>
