

**SUMMER LUNCH**  
**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.

**BENTO BOX OF THE DAY 15.75**

“bento” literally translated means lunch box in japan. Here, it’s a fast, fun way to sample four delectable dishes in one shiny lacquered box. Your server will describe today’s creation.

**CAFE HALFWAY 15.50**

- 1/2 crab melt sandwich
- small caesar
- cup of portobello soup

**LIQUID THERAPY**

**SPARKLING SANGRIA**  
 live’n’ 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**  
 lemongello, 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

**Reserve**  
**Our Napa Private Dining Room for**  
**your**  
**Special Celebration!**

**EXECUTIVE CHEF**  
 David Butler

**GENERAL MANAGER**  
 Bill French

**SMALL PLATES**

**leafy**

- GRILLED ROMAINE roasted red peppers, shredded Gouda, chipotle caesar dressing, potato croutons 10.75
- PEACH SALAD baby spinach, granola, honey yogurt dressing 10.50
- FUJI APPLE SALAD blue cheese, walnuts, grapes, honey wine vinaigrette 10.75
- CALIFORNIA BABY GREENS grape tomatoes, endive, napa valley mustard vinaigrette 8.25

**savory**

- soup**  
 PORTOBELLO MUSHROOM SOUP tarragon crème fraiche cup 4.75 bowl 6.75  
 SOUP OF THE DAY cup 4.75 bowl 6.75
- cheese**  
 FIRE ROASTED GOAT CHEESE STUFFED TOMATO baby spinach, caper berries, red pepper juice, pine nuts 10.75  
 CALIFORNIA ARTISANAL CHEESE PLATE lamb chopper sheeps milk, humboldt fog goats milk, point reyes cows milk, spiced pecans, fruit chutneys 12.75

**sassy**

- fish & seafood**  
 TUNA TARTAR avocado, lemon curry vinaigrette, tziki sauce 13.50  
 CRISPY CALAMARI salsa romesco, spicy remoulade 11.75  
 SAUTEED CRAB CAKES avocado and tomatillo gazpacho, cucumber-tomato salad 13.50  
 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  
 BEEF CARPACCIO arugula salad, caponata, capers, shaved grana, extra virgin olive oil 12.75  
 CHICKEN & JACK CHEESE SPRING ROLLS chipotle barbeque, watermelon jicama salsa 10.75  
 GRILLED LAMB T-BONE baby arugula, radish, pine nuts, goat cheese, lemon gremolata 13.50

**MAIN PLATES**

**salads**

- tossed**  
 ASIAN CHICKEN SALAD napa cabbage, crispy wontons, almonds, sesame soy vinaigrette 13.75  
 WINE COUNTRY SALAD grilled chicken, goat cheese, roasted red peppers, rosemary vinaigrette 14.25  
 MEDITERRANEAN TUNA SALAD romaine, peppers, onions, tomatoes, olives, snap peas, cucumbers, eggs 15.75  
 CAESAR SALAD hearts of romaine, focaccia croutons, aged parmesan 9.50  
 with GRILLED CHICKEN 13.75 with GRILLED SHRIMP 14.50

**pizzas & pastas**

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 MARGHARITA PIZZA fresh mozzarella, tomatoes, pesto sauce, extra virgin olive oil 12.50  
 CHICKEN SAUSAGE PIZZA marinara sauce, spinach, roasted garlic, ricotta, mozzarella, tapenade 12.75  
 PORTOBELLO PIZZA roasted garlic cream, balsamic red onion, tomatoes, gorgonzola 12.50  
 FUSILLI PUTANESCA shrimp, fried capers and olives, shaved grana 15.75  
 12 GRAIN FETTUCCINE WITH CHICKEN artichokes, tomatoes, spinach, feta, citrus finish 14.50

**sandwiches**

- stacked**  
 JERK CHICKEN SANDWICH chipotle aioli, roasted pineapple, pepper jack cheese, caramelized onions 10.75  
 CRAB MELT on brioche, dill havarti cheese, roma tomato, baby greens 13.50  
 SMOKED TURKEY bacon, lettuce, tomato, onion, avocado, 7 grain bread, ranch dressing 11.75  
 CAFE SHRIMP BURGER horseradish-chili sauce, baby greens, balsamic vinaigrette 14.50  
 GRILLED ANGUS CHUCK BURGER portabello mushroom, Boursin cheese, crispy onions 10.75  
 GRILLED CHICKEN BURRITO rice, beans, avocado, salsa, smoked Gouda, chipotle caesar dressing 11.25

**meats, fish & more**

- chef's creations**  
 SAUTEED SALMON portabella mushroom., potato puree, spinach, balsamic glaze, Mediterranean salsa 15.50  
 CRAB CRUSTED TILAPIA garden vegetables, lemon clam broth 15.50  
 CAFE STEAK crispy tostones, sugar snap peas, onion escabeche 16.75  
 ROTISSERIE SMOKED CHICKEN herb roasted potatoes, spring vegetable ragout 15.50  
 VEGETERIAN STUFFED PEPPERS red beans, rice, marinara, smoked gouda 15.50