

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

savory

- SOUPS SOUP OF THE DAY cup 4.75 bowl 6.75
- BUTTERNUT SQUASH SOUP cinnamon crème fraîche cup 4.75 bowl 6.75

leafy

- HEARTS OF ROMAINE spicy pecans, blue cheese dressing, shaved red onions 9.75
- SPINACH SALAD Laura Chenel goat cheese, toasted hazelnuts, pancetta maple vinaigrette 10.50
- ROASTED BEET NAPOLEON goat cheese, arugula, pickled red onions, toasted pumpkin seeds 9.25

sassy

- CRAB CAKES cucumber, tomato & red onion salad, champagne dill vinaigrette, mustard aioli 14.00
- TUNA SALSA cucumbers, tri colored peppers, red onions, avocado, citrus soy sauce 14.00
- COCONUT ENCRUSTED SHRIMP sweet pineapple chili aioli 13.00
- CRISPY CALAMARI AND ARTICHOKE HEARTS peppadews, chipotle remoulade 11.00
- GRILLED SCALLOPS apple rosemary glaze, house cured bacon, fennel and spinach 15.75

lively

- CRISPY CHICKEN GINGER SPRING ROLLS napa cabbage slaw, orange cilantro chili sauce 10.00
- ARTISANAL CHEESE PLATE today's selection served with accompaniments 14.00
- BAKED BRIE puff pastry, roasted garlic, fig puree, pear cranberry and almond chutney 10.50
- LAMB LOLLYPOPS arugula, sun dried tomatoes, pine nuts, red wine vinaigrette, tzatziki 15.50

BRUNCH PLATES (served until 3:00)

- EGGS BENEDICT citrus hollandaise 13.00
- EGGS MONTEREY crab cakes, spicy hollandaise 15.00
- RANCH STYLE EGGS pork green chili, jack cheese, flour tortillas, pico de gallo, sour cream 13.75
- CROISSANT SANDWICH spinach, tomato, scrambled eggs, bacon, hollandaise 13.00
- FRENCH TOAST fresh berries, maple syrup, bacon 12.50
- THREE EGG OMELETTE ask your server for today's selection 13.75

MAIN PLATES

salads & sandwiches

- ROASTED SALMON SALAD spinach, haricot verts, spiced almonds, pomegranate vinaigrette 15.00
- COBB SALAD roasted chicken, avocado, blue cheese, bacon, hard boiled egg 13.50
- SAN FRANCISCO CRAB MELT sourdough, provolone cheese, organic greens 14.00
- ASIAN CHICKEN SALAD crispy wontons, toasted almonds, sesame soy vinaigrette 13.00
- GRILLED ANGUS CHEESEBURGER sweet and spicy bacon, avocado mash, pepperjack cheese 11.75
- CHICKEN SANDWICH balsamic grilled breast, pesto, mozzarella, focaccia, sweet potato chips 11.75

pizzas & pastas

- SAUSAGE AND MUSHROOM PIZZA roasted garlic cream, sun dried tomatoes, truffle oil 13.75
- PEAR AND ONION PIZZA mixed greens, blue cheese, candied pecans, port reduction 12.50
- ANGEL HAIR PASTA artichokes, feta, spinach, tomatoes, lemon caper sauce 17.00
- CHICKEN PENNE sun dried tomatoes, zucchini, yellow squash, pistachio pesto cream 15.00

meats, fish & more

- VEGETABLE PLATE artichoke, portobello, haricot verts, cranberry orange quinoa 15.00
- GRILLED FLAT IRON STEAK sweet potato and bacon hash, haricot verts, fig demi 18.50
- GRILLED WILD SOCKEYE SALMON whipped potatoes, spinach, beurre blanc, raspberry dill coulis 16.50

Private dining rooms available for your corporate and special events.

California Cafe 8505 PARK MEADOWS CENTER DRIVE parkmeadows@californiacafe.com 303.649.1111

FEATURED WINES

2007 VALLEY OF THE MOON Pinot Blanc
A traditional Alsatian style wine features flavors of honeysuckle, pear and lime with a hint of hazelnut
glass 9.00 bottle 35.00

2005 MURPHY-GOODER Cabernet Sauvignon
this Alexander Valley bench and hillside vineyard produces a Cabernet with concentrated flavors of blackberry, cherry and thyme
glass 10.50 bottle 41.00

BRUNCH LIBATIONS

FRESH SQUEEZE

Orange or Grapefruit 3.00

CAJUN MARY

absolut peppar, house made bloody mary blend 7.50

CARAMEL APPLE INFUSEMENT

just like biting into a caramel apple, our house infusement of Stoli, green apple and cinnamon makes for a sweet treat 9.00

SANGRIA SIESTA

fall into autumn with this sangria made with red wine, blackberry brandy and fresh fruits and juices of the season 8.00

POMEGRANATE MARGARITA

tangy tart mix of Milagro silver tequila, triple sec, sweet and sour and fresh pomegranate juice 9.00

PEARTINI

a delicious blend of Grey Goose la Poire vodka, Licor 43 and sweet and sour will leave you smiling 9.50

BLOOD ORANGE LEMON DROP

energizing combination of passion fruit, freshly squeezed lemons and Ketel One Citroen vodka 9.50

CHAITINI

spice up your day with a blend of Baileys Irish Cream, Belvedere vodka, Grand Marnier and our own house blend of chai tea 10.00

"NECTAR OF THE GODS" MOJITO

beneficial blend of ripe mangos, Malibu Mango Rum and lots of mint 9.00

BUTTERED APPLE PIE

Jack Daniels, Apple Pucker, Butterscotch brandy and cranberry juice 9.00

CALIFORNIA BREEZE

feel the warmth in this house blended martini of Bombay gin, freshly squeezed grapefruit juice and cranberry juice 9.00

see reverse for wine list and additional refreshments

EXECUTIVE CHEF

Robert Moser

GENERAL MANAGER

Linda Kuhns