

SMALL PLATES

savory

soups SOUP OF THE DAY cup 4.75 bowl 6.00
MAPLE ROASTED BUTTERNUT SQUASH crème fraîche, pumpkin seeds, chili oil cup 5.75 bowl 7.00

cheese ALMOND BAKED BRIE roasted garlic, apricot chutney 9.50
CALIFORNIA ARTISAN CHEESE PLATE today's selection served with accompaniments 13.75

leafy

small salads GARDEN GREENS candied walnuts, citrus vinaigrette, goat or blue cheese 8.75
CAESAR SALAD hearts of romaine, anchovies, focaccia croutons, pecorino romano 9.75
BOSC PEAR SALAD mixed greens, blue cheese, candied walnuts, port vinaigrette 10.00
ORGANIC HEIRLOOM TOMATO SALAD parmesan reggiano, basil, balsamic reduction 13.50
SEAFOOD SALAD bay shrimp, calamari, mussels, clams, avocado, tomato, lemon vinaigrette 13.75
ROASTED STRIPED BEET SALAD arugula, sweet red onions, sherry vinaigrette, goat cheese 12.50

sassy

fish & seafood JAMAICAN SPICED CALAMARI tatsoi, jicama, toasted cashews 10.75
SPICY TUNA TARTARE pickled cucumber, avocado cream, sriracha, wonton chips 13.25
DUNGENESS CRAB CAKE scallions, thyme, tomato, avocado, micro greens, remoulade 14.75
SEAFOOD DUMPLINGS scallops, shrimp, mizuna, jicama, chili garlic aoli 9.50

lively

finger foods SEARED POTSTICKERS pork, cilantro pesto & soy glaze 9.50
CHINESE SPARERIBS honey lime cilantro glaze, basil oil 10.00
DUCK CONFIT SPRING ROLLS dried cranberries, pine nuts, arugula, cherry gastrique 9.50

BRUNCH PLATES (available until 3:00)
SEASONAL FRUIT BOWL granola, clover honey yogurt 7.25
BRIOCHE FRENCH TOAST bananas, caramel, chocolate chips, fennel sausage 10.00
BELGIAN WAFFLE applewood bacon, fresh strawberries, chantilly cream 9.75
DUNGENESS CRAB AND SPINACH OMELETTE cheddar cheese, cafe potatoes 13.25
ROASTED CHICKEN OMELETTE boursin cheese, tomatoes, peppers, onions, cafe potatoes 12.00
STEAK & EGGS blackened petite flat iron steak, eggs any style, cafe potatoes 15.75
VEGETABLE FRITATTA asparagus, peas, onions, potatoes, boursin cheese 10.00
EGGS BENEDICT red onion scones, poached eggs, country ham, hollandaise 11.75
BEEF HASH AND POACHED EGGS chipotle hollandaise, cafe potatoes 13.00
EGGS LOS GATOS dungeness crab cakes, tomato, poached eggs, béarnaise 15.25

MAIN PLATES

salads & sandwiches

tossed & stacked ASIAN CHICKEN SALAD crisp rice noodles, snow peas, toasted almonds, soy vinaigrette 12.25
TACO SALAD seared beef, crispy tortilla strips, poblanos, queso fresco, tomatillo vinaigrette 13.25
CRAB MELT toasted sourdough batard, provolone, tomatoes, organic greens 14.00
PULLED PORK SANDWICH coleslaw, onion strings, carolina barbeque sauce 13.50
GRILLED CHICKEN SANDWICH brie cheese, tomato, arugula, pesto aioli, potato salad 11.25
GRILLED ANGUS CHUCK BURGER blue cheese sauce, balsamic caramelized onions, applewood smoked bacon, french fries 12.00

pizzas & pastas

house made BACON ALFREDO PIZZA roasted garlic cream, shaved parmesan, mozzarella, tomato, spinach 13.75
SAUSAGE AND PEPPERS PIZZA red onion, bell peppers, tomato sauce, mozzarella 14.00
CHEESE PIZZA romano, mozzarella, tomato sauce, fresh basil 13.25
JAMBALAYA RISOTTO scallions, shrimp, tomatoes, andouille sausage 19.25
ANGEL HAIR PASTA & PRAWNS heirloom tomatoes, basil, extra virgin olive oil 19.00

meats, fish & more

chef's creations PAN SEARED SALMON vegetable risotto, toy box tomatoes, frisée, pancetta vinaigrette 27.00
ROASTED PROSCIUTTO WRAPPED HALIBUT sun dried tomato risotto, basil cream 21.25
ROASTED HALF CHICKEN roasted garlic-chive mashed potatoes, mushroom demi 19.00
SAVE ROOM...PORT POACHED PEAR puff pastry, mascarpone, vanilla gelato . . . 7.00

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.

FRUITS DE MER PLATTER
oysters, prawns, lobster tail, crab leg, cocktail sauce, poblano mignonette 33.00 (serves 2)

BRUNCH LIBATIONS

FRESH SQUEEZED JUICE
orange 4.00

CAJUN MARY
absolut peppar, cafe bloody mary blend 8.50

PEACH OR STRAWBERRY BELLINI
sparkling wine, fruit essence 6.50

LIQUID THERAPY

ORCHARD HARVEST SANGRIA
celebrate the autumn harvest with our house-made white sangria, infused with fresh apples, pears, and a hint of cinnamon and vanilla. 28.00 pitcher 7.00 glass

LOS GATOS LONSDALE
bombay gin, fresh local apple cider, and a hint of pernod bring a golden age cocktail from across the pond to our little corner. 9.50

AUTUMN COLORS
house-infused orange-spice stoli vodka with cranberry juice, pimms, and a little grand marnier make this cocktail a festive colorful treat. 8.50

ROSEMARY LEMON-DROP
a premium twist on a modern classic, made with the highest quality ingredients possible. belvedere vodka, fresh organic rosemary, a squeeze of lemon, and a pinch of sugar. 11.00

PEAR-FECT MANHATTAN
playing on a traditional cocktail, we use jack daniel's and a blend of sweet and dry vermouth to taste, combined with a hint of pear to create an autumn flavor. 9.25

THE GREAT PUMPKIN
welcome the autumn with this great creamy concoction. ketel one citroen, tuaca, and pumpkin liqueur makes this cocktail spookily good. 9.00

PIRATES MOJITO MARTINI
no costume needed for this one! 10 cane rum from a pirate haven (Trinidad), combined with mint, a hint of ginger, and a squeeze of lime. This peg legged cocktail is "off the hook." 10.00

MAYAN MARTINI
milagro silver tequila, grand marnier, godiva chocolate liqueur mix together with a sweet chili rim to bring ancient southern flavors north. 8.75

see reverse for wine list and additional refreshments

EXECUTIVE CHEF
Taylor Boudreaux

GENERAL MANAGER
Darrell Bennett