

SMALL PLATES

Savory

SOUPS
SOUP OF THE DAY cup 4.75 bowl 6.25
HEIRLOOM TOMATO AND ROSEMARY cup 4.75 bowl 6.50

CHEESE
GRILLED BRIE CHEESE strawberry jalapeño jam, reduced balsamic, grilled grapes, crostini 9.25
OAK WOOD FIRED MAC & CHEESE four cheeses, smoked bacon, crisp topping 8.25
CALIFORNIA ARTISANAL CHEESE PLATE today's selection served with accompaniments 13.00

Leafy

ARUGALA SALAD roasted fall beets, bacon, candied pecans, goat cheese, balsamic vinaigrette 9.75
BABY SPINACH SALAD vanilla roasted strawberry, rhubarb, blue cheese, sherry vinaigrette 9.50
ROASTED ASPARAGUS SALAD roasted garlic-lemon aioli, cured lemon, prosciutto, parmesan 9.75
BABY BUTTER LETTUCE orange, avocado, spicy pecans, bell pepper, orange-champagne vinaigrette 9.75

Sassy

FISH & SEAFOOD
FRESH BLUE CRAB CAKE grilled baby leeks, lemon-tarragon vinaigrette, micro arugula 13.50
CRISPY CALAMARI sweet chili sauce, julienne cucumber 11.00
BAY SHRIMP LETTUCE WRAPS butter lettuce, roma tomato, bell pepper, lemon-tarragon aioli, 12.75

Lively

FINGER FOODS
MOROCCAN CHICKEN SKEWERS saffron orzo salad, tatziki sauce, lemon honey glaze 9.25
POTSTICKERS soy ginger reduction, chili oil, green onion 9.00
PITA CHIPS garlic, parmesan cheese, pesto & hummus dipping sauce 7.25

BRUNCH PLATES

(available until 2:00)

HUEVOS RANCHEROS eggs, tortilla migas, black beans, red rice, guacamole 12.00
FRESH DUNGENESS CRAB BENEDICT, poached eggs, spinach, herbed hollandaise 14.25
CAFE BREAKFAST scrambled eggs, potatoes, applewood smoked bacon 13.25
STEAK AND EGGS applewood bacon, café potatoes, sauce bordelaise, herbed hollandaise 16.50
DUNGENESS CRAB AND BRIE OMELETE preserved lemon, fines herbs, café potatoes, fresh fruit 11.25
SUMMER VEGGATABLE OMELETE goat cheese, café potatoes, fresh fruit 10.50
FRENCH TOAST berry compote, whipped cream, caramel sauce 8.50

MAIN PLATES

Salads & sandwiches

TOSSED & STACKED
ASIAN CHICKEN SALAD crisp rice noodles, bell peppers, toasted almonds, soy vinaigrette 11.00
CAFE CAESAR 8.00 add grilled chicken 4.25 add grilled shrimp 6.25 add grilled salmon 8.00
SEARED SALMON SALAD mixed greens, fresh mozzarella, garlic croutons, tomato, and salsa verde 17.00
NAPA CHICKEN SANDWICH Saint Andréa cheese, thyme, grape-cabernet compote, smoked bacon 13.00
1/2 lb. KOBE BURGER aged cheddar, smoked bacon, crispy onions, garlic parmesan fries 15.50
SALMON BLT caper aioli, avocado puree, apple wood bacon, mediterranean vegetable salad 12.75
BBQ PULLED PORK SANDWICH onion rings, provolone cheese, horseradish cream, coleslaw 13.00

Pizzas & pastas

HOUSE MADE
BBQ CHICKEN PIZZA mozzarella cheese, caramelized onions, fresh oregano 11.50
PROSCIUTTO PIZZA local asparagus, roasted pearl onions, Grana cheese, arugula, balsamic caramel 12.50
HARVEST PIZZA 12 hour tomatoes, squash, buffalo mozzarella, creamy pesto 12.50
SPINACH AND ARTICHOKE RAVIOLIS red bell pepper, english peas, baby leeks, lemon cream 17.00
SHRIMP FETTUCINE caper, asparagus, chile flake, lemon butter sauce 17.00

Meat, fish & more

CHEF'S CREATIONS
CIOPPINO angel hair pasta, shrimp, mussels, clams, calamari, salmon, spicy tomato broth, oregano 18.50
GRILLED SALMON english pea and lemon risotto, basil beurre blanc, crab gremolata 22.50
BISTRO STEAK grilled flat iron, pommes frites, smoked tomato butter, grilled asparagus 16.25
TOMATO BASIL PENNE roasted garlic, white wine, sauce ala minute, shaved parmesan 14.50
add grilled chicken 4.25 add grilled beef 5.25 add grilled shrimp 6.25

~Save Room for Pastry Chef Armando's Apple Tart 7.25~

California Cafe ArdenFair Shopping Center Sacramento 916.925.2233 www.californiacafe.com/e-mail: ardenfair@californiacafe.com

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.

CAFE HALF WAY 13.75
1/2 crab melt sandwich
small caesar salad
cup of today's soup

CAFE THREE WAY 16.25
moroccan skewers
calamari
potstickers

LIQUID THERAPY

AMERICAN SIDECAR

An American version of a classic using Woodford Reserve, Cointreau, & lemon sour. This summer refresher is finished with a flamed/toasted orange peel. 9.75

STRAWBERRY BASIL MIMOSA

This invigorating combination of spring strawberries, fresh orange juice and a hint of savory basil adds the perfect touch of sweetness and refreshing aromatics to Domaine Chandon sparkling wine. 9.75

BLUEBERRY-ACAI MARTINI

Time for a double-dose of anti-oxidants with the mouth watering infusion of vodka, fresh blueberries, & acai puree. Shaken with lemonade & Cointreau, this martini is sure to revitalize your immune system! 9.75

COSMO DEL REY

Get ready for a summer twist on this classic cosmo! Pomegranate juice shaken with Belvedere vodka, triple sec, & lime juice adds a seductive hint of the Mediterranean. 9.75

HEMINGWAY DAIQUIRI

This classic was popularized by Ernest Hemingway at his favorite haunt La Florida in Havana. 10 Cane Rum, maraschino liqueur, fresh lime & grapefruit juices are shaken together for a thirst-quenching summer pleasure. 9.75

CRANBERRY ORANGE MOJITO

House rum harmoniously mixed with muddled cranberry, orange, and mint create this refreshing take on this Cuban cocktail. 9.75

HYBRID RICKEY

Muddled ripe raspberries & orange peel add an exhilarating combination to gin, sparkling wine, & lemon juice! 9.75

Sangria

A refreshing summer drink that ups the ante with a splash of peach Schnapps, the Just Peachy white wine Sangria will add sizzle to any summer time get together.

Glass 8.00 Pitcher 27.50

see reverse for wine list and additional refreshments

Executive Chef
Ben Knox