

SMALL PLATES

savory

SOUP OF THE DAY cup 4.75 bowl 6.25
BUTTERNUT SQUASH cup 4.75 bowl 6.50

ROASTED GARLIC & BRIE wrapped in phyllo, crostini, baby greens 9.25
HOUSEMADE MAC & CHEESE jack, cheddar, mozzarella, parmesan, applewood bacon 8.25
CALIFORNIA ARTISANAL CHEESE PLATE today's selection served with accompaniments 13.00

leafy

ICEBERG WEDGE fiery buffalo shrimp, gorgonzola dressing, scallions 10.75
PEAR STACK SALAD mixed greens, goat cheese, wonton crisps, toasted honey sherry vinaigrette 9.75
CAFE CAESAR hearts of romaine, garlic croutons, grana cheese 8.00
SPINACH SALAD toasted walnuts, tomatoes, balsamic vinaigrette, feta cheese 9.25

sassy

CRAB CAKES spinach and arugula nauge, beet curls 12.50
CRISPY CALAMARI sweet chili sauce, julienne cucumber salad 11.00
PRAWN COCKTAIL citrus cucumber ribbons, spicy cocktail sauce, gazpacho shot 12.75

lively

SATAY two peanut chicken skewers, two spicy beef skewers, soba noodle salad 9.25
PORK WONTONS pickled cucumber salad, soy ginger sauce, sweet chili sauce 7.25
BBQ SHORTRIB CUBES mashed potatoes, crispy onions 9.50
PITA CHIPS garlic, parmesan cheese, pesto & hummus 7.25

MAIN PLATES

water

GRILLED SALMON spinach herbed risotto, lemon caper nauge 21.50
PECAN CRUSTED CATFISH black eyed peas, garlic fall greens, lemon dijon sauce 21.75
WOOD OVEN SEAFOOD BAKE shrimp, mussels, clams, chorizo, white wine 22.50
SURF & TURF grilled shrimp, herbed bistro steak, garlic mashed potato, petit greens 24.00

fire

BBQ CHICKEN PIZZA mozzarella cheese, caramelized onions, fresh oregano 11.50
MUSHROOM PIZZA wild mushrooms, creamy white sauce, mozzarella & parmesan cheese 12.50
SALAMI PIZZETTA spicy marinara, mozzarella, roasted peppers, mixed greens 12.00
WILD MUSHROOM STROGANOFF fresh pappardelle, horseradish crème fraîche 15.25
BEEF BOLOGNESE penne pasta, tomatoes, carrots, pearl onions 17.50
THAI VEGETABLE PASTA udon noodles, broccoli, peppers, snow peas, onions, cilantro 14.75
add grilled chicken 4.25 add grilled beef 5.25 add shrimp 6.25

earth & air

BACON WRAPPED GRILLED FILET MIGNON gratin potatoes, wild baby braising greens 27.25
ROASTED HALF CHICKEN autumn squash ratatouille, garlic green bean, chicken jus 18.00
MEAT LOAF roasted garlic mashed potato, grilled asparagus, red wine demi 22.75
SHEPHERDS BASKET beef filet tip stew, puff pastry, roasted garlic mashed potatoes 21.50
BRAISED SHORT RIBS garlic mashed potatoes, asparagus 22.50

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 THREE WAY

26.75

beef & chicken satay

pork wontons

crab cakes

LIQUID THERAPY

CAFE HARD LEMONADE

take the edge off the autumn coolness with ketel one citroen, cointreau, peach schnapps and fresh squeezed lemonade.
9.00

KIWI-MANGO RITA

milagro silver tequila & cointreau. just sweet enough to fuel your inner furnace for fall.
9.00

BLUEBERRY MOJITO

10 cane rum, stoli blueberry vodka & fresh mint. one sip and those blues won't haunt you.
9.00

LEMON DROP

bacardi limon & lemonade. a new twist on a familiar favorite to help guide your seasonal transition into the holidays.
8.00

BOMBAY BREEZE

bombay sapphire gin, fresh squeezed limes & midori. fading summer outside, autumnal bliss inside.
8.25

TAKE IT FOR GRANATE TINI

it's here to stay! this cocktail has quickly become a staple. absolut ruby red, pomegranate, oj with a frosty sugar rim.
8.75

VANILLA BERRY SANGRIA

chill out with a nice glass or pitcher of our very own sangria! infusing cabernet, fresh raspberries, peach brandy, organic vanilla vodka & other fresh berries.
glass 8.50 pitcher 28.50

see reverse for wine list and additional refreshments

EXECUTIVE CHEF
Michelle Lainez

GENERAL MANAGER
Mark Moore

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

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