

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

Small salads ROASTED ASPARAGUS SALAD roasted garlic-lemon aioli, cured lemon, bread crumbs, parmesan 9.75
ARUGULA SALAD roasted fall beets, bacon, candied pecans, goat cheese, balsamic vinaigrette 9.75
CAFE CAESAR hearts of romaine, garlic croutons & grana cheese 8.00
SPINACH SALAD vanilla roasted strawberry, rhubarb, blue cheese, sherry vinaigrette 9.50
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 salad, sesame seeds 11.00
LEMON GARLIC ROASTED MUSSELS brown butter, white wine, parmesan, herbed breadcrumb topping 10.00

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
GARLIC FLATBREAD CHIPS garlic, parmesan cheese, pesto & hummus 7.25

MAIN PLATES

Water

fish & seafood GRILLED SALMON english pea and lemon risotto, basil beurre blanc, crab gremolata 22.50
SEARED SEABASS cannellini beans, nicoise olives, roasted tomato, lemon, artichoke vinaigrette 21.75
CIOPPINO angel hair pasta, shrimp, mussels, clams, calamari, salmon, spicy tomato broth, oregano 21.50
SURF & TURF grilled prawns, bistro steak, garlic mashed potatoes, creamed spinach 24.50

Fire

pizza & pastas BBQ CHICKEN PIZZA mozzarella cheese, caramelized onions, fresh oregano 11.50
PROSCUITTO 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, arugula, lemon cream 17.00
SHRIMP FETTUCINE caper, asparagus, crookneck squash, chile flake, lemon butter sauce 18.00
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 shrimp 6.25

Earth & Air

meat & poultry 1/2 lb. KOBE BURGER aged cheddar, smoked bacon, crispy onions, garlic parmesan fries 15.50
GRILLED CHICKEN BREAST orzo pasta, andouille sausage, mira poix, chipotle honey glaze 19.75
MEAT LOAF roasted garlic mashed potato, grilled asparagus, red wine jus 22.75
GRILLED T-BONE grilled fall vegetables, truffled potatoes, gorgonzola butter, peppercorn jus 28.75
BRAISED SHORT RIBS brown sugar-sage polenta, sautéed spinach, braising jus 22.50

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

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
22.75

Moroccan skewers

Pot-stickers

Crab cake

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

Executive Chef
Ben Knox