

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 ARUGULA 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, sesame seeds 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

MAIN PLATES

Salads

tossed ASIAN CHICKEN SALAD crisp rice noodles, bell peppers, toasted almonds, soy vinaigrette 11.00
CAFE CAESAR 8.00 add grilled chicken 4.25, grilled shrimp 6.25, add grilled salmon 8.00
BAY SHRIMP COBB SALAD bacon, avocado, gorgonzola, tomatoes, eggs, herb-buttermilk dressing 14.00
SEARED SALMON SALAD mixed greens, fresh mozzarella, garlic croutons, tomato, and salsa verde 17.00
THAI NOODLE SALAD marinated chicken, carrot, jicama, bell pepper, cabbage, soy peanut dressing 14.00

Pizzas & pastas

pizza & pastas 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, crookneck squash, chile flake, lemon butter sauce 17.00

Sandwiches

stacked NAPA CHICKEN SANDWICH saint andrea cheese, thyme, grape-cabernet compote, smoked bacon 13.00
OAK FIRED CRAB MELT toasted sourdough, artichoke, gruyere, mixed greens 13.00
TURKEY CROISSANT avocado aioli, lettuce, tomato, bacon, baby caesar salad 10.50
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

Meats, 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 20.50
SEABASS STREET TACOS lightly fried fish, tequila guacamole, cumin scented onions, cohita cheese 14.25
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-

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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
Pot-stickers

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