

# STARTERS

## DAILY BREAD

demi baguette - extra virgin olive oil -  
dried herb spice - parmesan 5.25

## TODAY'S SOUP

cup 5.25 bowl 6.25

## SALAD GREEN

seasonal greens - balsamic vinaigrette -  
candied walnuts - feta 5.25

## HEIRLOOM BEAN HUMMUS

calypso beans - marinated vegetables - chermoula -  
whipped feta - cast iron flat bread 10.95

## CHORIZO FUNDIDO

house/made mexican chorizo - chihuahua  
cheese - pico de gallo - sour cream -  
guacamole - warm flour tortillas 12.95

## GUACAMOLE

house/made guacamole - roasted tomato salsa -  
warm tortilla chips 12.95

# FRESH & GREEN

## SOMERSET SALAD

grape tomatoes - basil - dried sweet corn - arugula -  
house/smoked salmon - israeli couscous -  
toasted pumpkin seed, currant & parmesan mix -  
buttermilk basil dressing - café garlic bread 15.95  
sub wood/grilled salmon or steak\* + 3,  
chicken or tofu + 2

## GARDEN SALAD

spring greens - grape tomato - heirloom carrot -  
cucumber - avocado - scallions - snap pea -  
shaved radish - toasted sesame & garlic crumble -  
ginger miso dressing - café garlic bread 12.95  
add wood/grilled salmon or steak\* + 6,  
chicken or tofu + 5

## KALE & QUINOA SALAD

grapes - dried cranberries - sunflower seeds -  
quinoa - parmesan - sherry vinaigrette -  
café garlic bread 12.95  
add wood/grilled salmon or steak\* + 6,  
chicken or tofu + 5

# OTHER STUFF

## CHICKEN ALFREDO PIZZA

artisan crust - garlic parmesan cream -  
roasted mushrooms - spinach - mozzarella -  
parmesan - peppadews 14.75

## FISH TACOS

wood/grilled mahi mahi - warm flour & corn tortillas -  
chipotle mayo - café slaw - pico de gallo - cilantro -  
queso fresco + rice & beans 15.50

## KOREAN STEAK & EGG

soy/ginger marinated hanger steak\* -  
kimchi fried rice - arugula -  
sweet chili aioli + sunny side egg\* 16.95

## THAI NOODLE BOWL

coconut curry broth - sauteed broccoli/  
carrot/red pepper/edamame/snap peas -  
rice noodles - crushed peanuts -  
basil, mint & cilantro - lime 12.95  
add wood/grilled salmon or steak + 6, chicken or tofu + 5

## CAFÉ MAC & CHEESE

three cheese sauce - elbow macaroni -  
toasted breadcrumbs + salad green & garlic bread 14.95

# BETWEEN BREAD

## GUAJILLO BEEF TORTA

artisan café bolillo roll - slow braised beef -  
black bean puree - avocado - cilantro - chipotle  
mayo - oaxaca cheese - crispy pickled onions  
+ corn & black bean salad 15.25

## CAFÉ BURGER

local beef\* - artisan café rosemary kaiser -  
white american cheese - bibb lettuce -  
tomato - pickled onion - russian dressing +  
café potato chips 15.25 add bacon + 1.00

## SALMON CLUB

artisan toasted ciabatta - wood/grilled salmon -  
pepper bacon - café slaw - tomato -  
pickled onion + café potato chips 15.50

## VEGGIE BURGER

artisan café rosemary kaiser -  
house/made veggie burger -  
white american cheese - lettuce - tomato -  
pickled onion - russian dressing  
+ café potato chips 14.95

sub salad green for chips + 1.95
sub cup of soup for side + 1.95
sub bowl of soup for side + 2.95

# AFTER FOUR

## BABY BACK RIBS

slow/roasted ribs - carolina BBQ sauce -  
green chili & tillamook grits - chow chow 19.95

## MISO SALMON

wood/grilled miso glazed salmon - emperor's black  
rice - edamame/broccoli/red pepper/snap peas -  
coconut carrot puree - miso ginger vinaigrette 20.95

## SPRING LAMB FETTUCCINE

milk braised lamb shoulder - asparagus -  
oyster mushroom - snap pea - pea pesto -  
garlic cream - pecorino - pangrattato -  
artisan cafe garlic toast 18.95

## CHIMICHURRI HANGER STEAK

wood/grilled hanger steak\* - potato & poblano hash -  
guajillo & almond mole - avocado chimichurri 21.95



# KID'S MENU

(5.95)

CHEESE QUESADILLA

BUTTERED NOODLES WITH PARMESAN

CHEESE PIZZA

SCRAMBLE AND BACON

GRILLED CHEESE

# TO DRINK

WATER IS AVAILABLE UPON REQUEST

FRESH SQUEEZED STRAWBERRY LEMONADE 3.25  
MILLSTREAM ROOT BEER 2.95  
MILLSTREAM CREAM SODA 2.95  
COKE, DIET, SPRITE 2.00  
ITALIAN SODA 3.75  
SAN PELLEGRINO SPARKLING WATER 3.25  
S.P. ARANCIATA (ORANGE) 2.95  
S.P. LIMONE E MENTA (LEMON MINT) 2.95  
S.P. CLEMENTINA (CLEMENTINE) 2.95

## BEER

bud light · anheuser-busch · missouri 4.5  
dorothy's new world lager · toppling goliath · iowa 6.5  
90 shilling amber ale · odell brewing · colorado 6  
hazelnut brown ale · rogue · oregon 6  
pseudo sue pale ale · toppling goliath · iowa 7.5  
furious ipa · surly · minnesota 7.5  
milk stout nitro · left hand brewing · colorado 6

## Red WINE

HOUSE · merlot · trinity oaks · california 5.5 / 25  
HOUSE · cabernet · trinity oaks · california 5.5 / 25  
pinot noir · bouchard · france 6.5 / 32  
malbec · dos fincas · argentina 6.5 / 32

## White WINE

HOUSE · chardonnay · trinity oaks · california 5.5 / 25  
riesling · st. urbanshoff · germany 6.5 / 32  
sauvignon blanc · clifford bay · new zealand 6.5 / 32  
pinot grigio · quadri · italy 6.5 / 32

## SPARKLERS

prosecco · la marca · italy 6.5 / 32  
cava · jaume serra cristalino · spain 6.5 / 32

## HANDCRAFTED

## Shaker LIST

### CAFÉ MARGARITA

tequila, gran gala, lime juice & simple syrup —  
served up or on the rocks 9

### IOWA FASHIONED

cedar ridge bourbon, vanilla bean/brown  
sugar simple syrup, orange + bitters 9

### KEY LIME MARTINI

malibu rum, stoli vanilla vodka, simple syrup,  
lime juice & cream 9

### GIN BASIL SMASH

muddled basil, gin, lemon juice,  
simple syrup, club soda 9

\*these items are cooked to order & may be served raw or undercooked  
- consuming raw or undercooked meats, poultry, seafood, shellfish or  
eggs may increase your risk of food-borne illness.  
Please inform your server of any food allergies you have, for there are ingredients  
not listed on this menu. We will try to accommodate your food allergies.  
However, we cannot be responsible for individual reactions to any food products  
or guarantee that the food we serve is completely free from any allergen.

