

STARTERS

DAILY BREAD

demi baguette - extra virgin olive oil -
dried herb spice - parmesan 5.75

TODAY'S SOUP

cup 5.75 bowl 6.75

SALAD GREEN

seasonal greens - balsamic vinaigrette -
candied walnuts - feta 5.95

GUACAMOLE

house/made guacamole &
roasted tomato salsa - warm tortilla chips 13.25

SPRING BRUSCHETTA

toasted café baguette - house/made ricotta -
asparagus - artichoke- grape tomato -
parmesan - balsamic reduction 12.95

POMME FRITES

truffle oil - grana padano - chives -
parsley - herb aioli 8.95

FRESH & GREEN

BANGKOK CHOPPED SALAD

napa/red cabbage salad mix - fresh herbs -
carrot - bean sprout - snap pea - broccoli - red bell pepper -
green papaya - toasted sesame crumble -
roasted peanut - ginger/lime vinaigrette -
café garlic bread 13.95
add salmon or steak* + 6.75,
chicken or tofu + 5.5

THE BIG GREEN

seasonal greens - balsamic vinaigrette -
candied walnuts - feta - grilled garlic bread 13.25
add salmon or steak* + 6.75,
chicken or tofu + 5.5

KALE & QUINOA SALAD

grapes - dried cranberries - sunflower seeds -
quinoa - parmesan - sherry vinaigrette -
café garlic bread 13.95
add salmon or steak* + 6.75,

OTHER STUFF

CAFÉ MAC & CHEESE

three cheese sauce - elbow macaroni -
toasted breadcrumbs + salad green & garlic bread 15.95

MEATBALL & RICOTTA PIZZA

artisan dough - san marzano sauce -
italian meatballs - house/made ricotta cheese -
grande mozzarella - pickled fennel - gremolata 15.95

FISH TACOS

wood/grilled mahi mahi - warm flour & corn tortillas -
chipotle mayo - café slaw - pico de gallo - cilantro -
queso fresco + rice & beans 16.95

FORBIDDEN RICE BOWL

emperors black rice & himalayan red rice -
sweet soy - sautéed onions - broccoli -
bok choy - snap peas - carrots 14.95
add salmon or steak* + 6.75, chicken or tofu + 5.5

KOREAN STEAK & EGG

soy/ginger marinated hanger steak* -
kimchi fried rice - arugula -
sweet chili aioli + sunny side egg* 17.95

BETWEEN BREAD

VIETNAMESE CHICKEN SANDWICH

toasted artisan french baguette -
wood/grilled marinated chicken thigh -
chile mayo - pickled carrot - fresh jalapeno-
cucumber & cilantro + peanut noodle salad 15.50

CAFÉ BURGER

local beef* - artisan café rosemary kaiser -
white american cheese - bibb lettuce - tomato -
pickled onion - russian dressing +
café potato chips 15.95 add bacon + 1.75

SALMON REUBEN

toasted café artisan rye - wood/grilled,
brined salmon - pickled red cabbage -
swiss cheese - russian dressing +
café potato chips 16.25

VEGGIE BURGER

artisan café rosemary kaiser -
house/made veggie burger -
white american cheese - lettuce - tomato -
pickled onion - russian dressing
+ café potato chips 15.95

sub salad green for chips + 2.25
sub cup of soup for side + 2.25
sub bowl of soup for side + 3.25

AFTER FOUR

STEAK FRITES

butter basted hanger steak* - pomme frites -
sauce bearnaise - arugula salad 27.95

CANTONESE PORK SHANK

slow/roasted - hoisin barbecue glaze -
vegetable lo mein - baby bok choy -
cilantro - scallion - fried garlic 22.95

LINGUINE PRIMAVERA

sauteed asparagus, zucchini, oyster mushroom, snap
pea & grape tomato - spring pea walnut pesto -
pangrattato - café garlic bread 19.95

SHRIMP & ANDOUILLE GUMBO

house/made andouille sausage - pan/seared shrimp -
holy trinity - okra - garlic sourdough wedge 20.95

WOOD/GRILLED SALMON

wild mushroom, pea & asparagus risotto -
roasted radish - chive oil - micro green salad -
parmesan frico 26.95



KID'S MENU

(6.95)

CHEESE QUESADILLA

BUTTERED NOODLES WITH PARMESAN

CHEESE PIZZA

SCRAMBLE AND BACON

GRILLED CHEESE

TO DRINK

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
FLAVORED SAN PELLEGRINO 2.95

BEER

coors light • coors brewing co • colorado 5
dorothy's new world lager • toppling goliath • iowa 7.5
90 shilling amber ale • odell brewing • colorado 6.5
hazelnut brown ale • rogue brewery • oregon 6.5
pseudo sue pale ale • toppling goliath • iowa 8.5
two hearted ale • bells brewing • michigan 6.5
obsidian stout • deschutes brewing • oregon 6.5
buckler NA • brewed by heineken • netherlands 5.5

Red WINE

HOUSE • merlot • trinity oaks • california 6 / 28
HOUSE • cabernet • trinity oaks • california 6 / 28
pinot noir • bouchard • france 7 / 34
grenache shiraz • d'arenberg • australia 7 / 34
cabernet • ultraviolet • california 8.5 / 38

White WINE

HOUSE • chardonnay • trinity oaks • california 6 / 28
riesling • st. urbanshoff • germany 7 / 34
sauvignon blanc • matua • new zealand 7 / 34
pinot grigio • quadri • italy 7 / 34
white blend • honoro vera • spain 7/34

SPARKLERS

prosecco • la marca • italy 7 / 34
cava • jaume serra cristalino • spain 7 / 34

HANDCRAFTED

Shaker LIST

CAFÉ MARGARITA

tequila, gran gala, lime juice & simple syrup —
served up or on the rocks 10

IOWA FASHIONED

cedar ridge bourbon, vanilla bean/brown
sugar simple syrup, orange + bitters 10

KEY LIME MARTINI

malibu rum, stoli vanilla vodka, simple syrup,
lime juice & cream 10

GIN BASIL SMASH

muddled basil, gin, lemon juice,
simple syrup, club soda 10

ESPRESSO MARTINI

vodka, house/made coffee liqueur,
la colombe espresso 10

*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.

