

STARTERS

DAILY BREAD

demi baguette - extra virgin olive oil -
dried herb spice - parmesan 5.95

TODAY'S SOUP

cup 5.95 bowl 6.95

SALAD GREEN

seasonal greens - balsamic vinaigrette -
candied walnuts - feta 6.50

GUACAMOLE

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

ALBONDIGAS

chorizo/chicken meatballs - ranchero sauce -
avocado crema - queso - corn tortillas 12.95

POMME FRITES

truffle oil - grana padano - chives -
parsley - herb aioli 9.95

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 16.95
sub salmon or steak* + 4.50,
chicken or tofu + 3.00

KALE & QUINOA SALAD

grapes - dried cranberries - sunflower seeds -
quinoa - parmesan - sherry vinaigrette -
café garlic bread 13.95
add salmon or steak* + 7,
chicken or tofu + 6

OTHER STUFF

PEANUT CHICKEN LETTUCE WRAPS

stir/fried ground chicken, bok choy, celery,
carrot & peanut sauce - bibb lettuce -
sweet plum & spicy mustard 15.95

GAUCHO PIZZA

slow/braised beef - charred onions -
manchego & mozzarella - chimichurri 15.95

PORK PAVÉ

wood/grilled herb marinated pork loin - field greens -
local tomatoes - red onions - maytag blue cheese -
mustard vinaigrette - ciabatta croutons 17.95

FISH TACOS

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

THAI NOODLE BOWL

coconut curry broth - sauteed broccoli/carrot/
red pepper/edamame/snap peas - rice noodles -
crushed peanuts - herbs - lime 14.95
add salmon or steak* + 7, chicken or tofu + 6

KOREAN STEAK & EGG

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

BETWEEN BREAD

SALMON CLUB

toasted artisan ciabatini - wood/grilled salmon -
pepper bacon - café slaw - tomato -
pickled onion + salad green 16.95

WOOD/GRILLED TURKEY SANDWICH

toasted artisan café baguette -
herb marinated turkey breast - pepper bacon -
caramelized onions & peppers - chipotle mayo -
smoked gouda cheese + pasta salad & chips 16.95

CAFÉ BURGER

local beef* - artisan café rosemary kaiser -
white american cheese - bibb lettuce - tomato -
pickled onion - russian dressing +
café potato chips 16.95 add bacon + 1.95
SUB a house/made veggie pattie

GRILLED CHEESE

toasted artisan sourdough - tillamook cheddar -
gruyere - caramalized onions & fennel +
tomato basil soup & pepperoncini 15.95

sub salad green for chips + 2.50
sub cup of soup for side + 2.50
sub bowl of soup for side + 3.50

AFTER FOUR

BRAZILIAN SHORT RIB

slow/braised boneless short rib - crispy baby
potatoes - smoked paprika aioli - chimichurri -
fire roasted shishito & red onion 26.95

CHICKEN BOLOGNESE

pappardelle - toasted fennel/garlic crumble -
kale - cirtus ricotta - parmigiano reggiano 21.95

MISO SALMON

wood/grilled - miso glaze - ancient grains -
shiitake - edamame - broccoli - carrot
puree - miso ginger vinaigrette 26.95

CHICKEN PARMESAN

parmesan breaded chicken breast - san
marzano sauce - linguine - mozzarella - arugula
fennel salad - café garlic bread 22.95



KID'S MENU

(6.95)

CHEESE QUESADILLA

BUTTERED NOODLES WITH PARMESAN

CHEESE PIZZA

SCRAMBLE AND BACON

GRILLED CHEESE

TO DRINK

FRESH SQUEEZED STRAWBERRY LEMONADE 3.50
MILLSTREAM ROOT BEER 3.50
MILLSTREAM CREAM SODA 3.50
COKE, DIET, SPRITE 2.25
ITALIAN SODA 3.75
FLAVORED SAN PELLEGRINO 3.50

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
milk stout • left hand brewing co • colorado 6.5
buckler NA • brewed by heineken • netherlands 5.5

Red WINE

HOUSE • merlot • trinity oaks • california 6.50 / 28
HOUSE • cabernet • trinity oaks • california 6.50 / 28
pinot noir • castle rock • california 7.50 / 34
grenache shiraz • d'arenberg • australia 7.50 / 34
cabernet • ultraviolet • california 8.5 / 38

White WINE

HOUSE • chardonnay • trinity oaks • california 6.50 / 28
riesling • st. urbanshoff • germany 7.50 / 34
sauvignon blanc • matua • new zealand 7.50 / 34
pinot grigio • quadri • italy 7.50 / 34

SPARKLERS

prosecco • la marca • italy 7.50 / 34
cava • freixenet • spain 7.50 / 34

HANDCRAFTED Shaker LIST

CAFÉ MARGARITA
tequila, gran gala, lime juice & simple syrup —
served up or on the rocks 10.50

IOWA FASHIONED
cedar ridge bourbon, vanilla bean/brown
sugar simple syrup, orange + bitters 10.50

KEY LIME MARTINI
malibu rum, stoli vanilla vodka, simple syrup,
lime juice & cream 10.50

GIN BASIL SMASH
muddled basil, gin, lemon juice,
simple syrup, club soda 10.50

ESPRESSO MARTINI
vodka, house/made coffee liqueur,
la colombe espresso 10.50

*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.

