

# TO DRINK

- la colombe coffee 3.50
- iced tea 3.50
- strawberry lemonade 4.25
- strawberry arnold palmer 3.95
- millstream root beer 3.95
- millstream cream soda 3.95
- coke 2.95
- diet coke 2.95
- sprite 2.95
- italian soda 4.50
- san pellegrino sparkling water 4.50

## ORGANIC RISHI HOT TEA

- caffeinated 3.75
- earl gray
- english breakfast
- matcha super green
- decaffeinated 3.75
- tumeric ginger
- chamomile medley
- peppermint

# KIDS MENU

- cheese quesadilla
- buttered noodles with parmesan
- cheese pizza
- scrambled egg & bacon
- grilled cheese
- mac n cheese

All kids meals are served with grapes, café potato chips and a house/made cookie 7.95

The Café

# Lunch & Dinner Menu

(v) vegetarian (vg) vegan (gf) gluten friendly

\*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.



# STARTERS

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## DAILY BREAD (V)

demi baguette - extra virgin olive oil -  
dried herb spice - parmesan 6.95

## TODAY’S SOUP

cup 6.95 bowl 7.95

## SALAD GREEN (V)

seasonal greens - balsamic vinaigrette -  
candied walnuts - feta - crostini 6.95

## HUMMUS PLATE (V)

marinated tomato & cucumber - house/made naan -  
crudite - olives - extra virgin olive oil - black sesame 13.95

## FAJITA STEAK FUNDIDO

marinated grilled skirt steak - chihuahua cheese -  
roasted chiles - charred onions - pico de gallo -  
gaucamole - sour cream - flour tortillas 15.95

## CHIPOTLE BABY BACK RIBS

crispy fried ribs - house/made chipotle hot sauce -  
toasted cumin ranch - micro cilantro 14.95

# FRESH & GREEN

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## SOUTHWEST CHOPPED SALAD (V)

tossed romaine/napa/cilantro - black bean corn relish -  
roasted delicata squash - feta - toasted pepitas -  
crispy tortillas - avocado - pico de gallo -  
cumin buttermilk dressing - café garlic bread 14.95

## KALE & QUINOA SALAD (V)

grapes - dried cranberries - sunflower seeds -  
quinoa - parmesan - sherry vinaigrette -  
café garlic bread 13.95

## THE BIG GREEN (V)

seasonal greens - balsamic vinaigrette -  
candied walnuts - feta - café garlic bread 13.95

add salmon or steak + 8  
add chicken or tofu + 6

# OTHER STUFF

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## ANCIENT GRAIN BOWL (VG) (GF)

forbidden black rice - himalayan red rice -  
sorghum - quinoa - sweet tamari sauce -  
broccoli - edamame - shiitake - sweet potatoes -  
onions - snap peas - red bell peppers - kale -  
toasted cashews - sesame seeds 16.95  
add salmon or steak\* + 8, chicken or tofu + 6

## FISH TACOS

wood/grilled mahi mahi - warm flour & corn tortillas -  
chipotle mayo - café slaw - pico de gallo - cilantro -  
queso fresco + rice & beans 18.95

## KOREAN STEAK & EGG

soy/ginger marinated hanger steak\* - kimchi fried rice -  
arugula - sweet chili aioli + sunny side egg\* 21.95

# STONE FIRE OVEN

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## MEATBALL & RICOTTA PIZZA

artisan dough - san marzano sauce -  
italian meatballs - ricotta cheese -  
bacio mozzarella - lemon breadcrumbs 18.95

## CAFÉ MAC N CHEESE (V)

stone oven fired - three cheese sauce - elbow macaroni -  
toasted breadcrumbs + salad green  
& café garlic bread 17.95

# BETWEEN BREAD

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## BIRRIA TORTA

café artisan bolillo - guajillo chili braised beef chuck -  
oaxaca cheese - cilantro & onions - consume +  
warm tortilla chips & guacamole 19.95

## CAFÉ BURGER

artisan café rosemary kaiser - local beef\* -  
white american cheese - bibb lettuce - tomatoes -  
pickled onions - russian dressing + café potato chips 17.95  
add bacon 1.95  
sub a house/made veggie, bean & walnut patty (v)

## JERK SALMON SANDWICH

café brioche - wood/grilled salmon -  
jamaican jerk glaze - café slaw - black bean spread -  
mango pepper relish + café potato chips 18.95

## GRILLED CHEESE

griddled artisan sourdough - parmesan butter -  
smoked gouda & havarti - caramelized onion  
& local apple - crispy prosciutto -  
fresh thyme + squash apple soup 17.95

sub salad green for chips + 2.50  
sub cup of soup for side + 2.50  
sub bowl of soup for side + 3.50  
sub mac n cheese for side + 4.50

# AFTER FOUR

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## STEAK POBLANO ROJAS

marinated fire/grilled skirt steak -  
mexican red rice - poblano cream sauce -  
black bean corn relish - crispy tortillas 29.95

## PARISIAN SALMON

wood/grilled 6 oz salmon - parsnip puree -  
roasted root vegetables - crimini mushrooms - arugula -  
sauce beurre rouge - crispy parsnips 27.95

## SHRIMP & ANDOUILLE GUMBO

house/made andouille sausage - pan/seared shrimp -  
holy trinity - okra - white rice - café garlic bread 24.95

## CHICKEN PARMESAN

parmesan crusted chicken breast - marinara -  
spaghetti - mozzarella - arugula & pickled  
fennel salad - café garlic bread 25.95

## BEEF STROGANOFF

marinated beef tenderloin - crimini & oyster mushrooms -  
beef gravy - gemelli pasta - herbs -  
creme fraiche - crispy leeks - garlic bread 26.95