

EARLY MORNING

Bagel and Cream Cheese	3
Assorted Breakfast Pastry Basket	7
Fruit and Yogurt	7
Fresh fruits, berries, vanilla yogurt panna cotta, house-made granola	
Two Egg Breakfast*	9.50
Home fries, choice of bacon, sausage or ham, choice of toast, mini pancakes, croissant, blueberry muffin, fruit or parfait	
Breakfast Sandwich*	8
Brioche bun layered with egg, ham, provolone, hash browns, served with field greens salad	
Eggs Benedict*	11
Poached eggs, canadian bacon, english muffin, hollandaise sauce, home fries	
Chicken Fried Steak & Egg*	14
Country gravy, home fries, choice of toast, mini pancakes, croissant, blueberry muffin, fruit or parfait	
New York Steak & Eggs*	15
Two eggs any style, balsamic grilled onions, cherry tomatoes, home fries, choice of toast, mini pancakes, croissant, blueberry muffin, fruit or parfait	
Corned Beef Hash*	12
Two eggs any style, served with choice of toast, mini pancakes, croissant, blueberry muffin, fruit or parfait	
Biscuit and Gravy Plate*	9
Choice of two eggs any style	
Pancakes	9
Assorted berries, chantilly cream	
Cinnamon Roll French Toast	9
Strawberries, chantilly cream, maker's mark maple syrup	
Oatmeal Trio	6
House-made granola bar, steel cut oatmeal with honeycomb, oatmeal parfait	

OMELETS

All omelets served with home fries, choice of toast, mini pancakes, croissant, blueberry muffin, fruit or parfait

Western	11.50
Bacon, tomatoes, mushrooms, cheddar	
Chorizo	11.50
Chorizo, monterey jack cheese	
Ham & Cheese	11.50
Red peppers, onions, jack cheese	
Vegetarian	11.50
Zucchini, squash, red peppers, tomatoes, spinach, feta, avocado	
Design an Omelet	11.50
Choice of Any Three Items: Peppers, Onions, Mushrooms, Tomato, Spinach, Scallions, Black Olives, Jalapeños, Avocado, Ham, Bacon, Jack, Cheddar or Swiss Cheese.	

Additional Items \$0.50 each

FLAT BREADS

Grilled Chicken Artichoke	13
Caramelized onions, spinach, asiago cheese, arugula pesto	
Steak and Mushroom	14
Skirt steak, red onions, green peppers, mozzarella	

TACOS

All tacos served with a side of blue corn chips, guacamole

Carne Asada	9
Lettuce, pico de gallo, cotija cheese, chile de arbol salsa	
Beer Battered Fish	9
Shredded cabbage, cilantro, lime cream, pico de gallo, chile de arbol salsa	
Carnitas	9
Coke-braised pork, cilantro, onions, tomatillo salsa	

SOUPS & SALADS

Soup of the Day	5
Tomato Bisque	5
Fresh basil	
New England Clam Chowder	6
Croutons	
Steak Salad*	13
Spinach, tomatoes, blue cheese, onions, candied pecans, balsamic vinaigrette	
Asian Chicken Salad	12
Shredded chicken, romaine, cabbage, edamame, red bell peppers, shredded carrots, avocado, fried wonton strips, tossed in cilantro-thai dressing	
Caesar Salad*	9
Romaine, garlic herb croutons, parmesan, Caesar dressing	
<i>With chicken 12 with salmon 14*</i>	
Greek Chicken Salad	12
Romaine, tomatoes, red onions, cucumbers, Kalamata olives, feta cheese, tossed in red wine vinaigrette	

STARTERS

Spinach Artichoke Dip	8
Served with sun-dried tomato butter crostini	
Prime Sliders*	9
Served with jack cheese, tomato bacon jam, caramelized onions, and field green salad	
Onion Rings	8
Ketchup, spicy ranch	
Potato Skins	8
Jalapeño cheese, bacon, tomatoes, green onions, parmesan	
Crispy Calamari Strips	9
House breaded, sun-dried tomato basil aioli, fresh lemon	
Carnitas Nachos	11
Pico de gallo, guacamole, sour cream, jalapeño, nacho and Cotija cheese	
Grilled Portobello Mushroom	8
Marinated in house vinaigrette, herb cream cheese and field greens	
Carne Asada Fries	11
Seasoned beef, french fries, cheddar, Jack and Cotija cheese, pico de gallo, guacamole, sour cream	
Chicken Wings	10
Tossed with your choice of buffalo, bbq, honey chipotle or sweet chili sauce. Served with carrots and celery	
Chicken Tenders	10
Choice of buffalo, bbq, honey chipotle or sweet chili sauce on the side. Served with carrots & celery.	

BURGERS

Made with half-pound ground prime beef

Classic Burger*	11
Lettuce, tomato, pickle, onion, fries	
<i>With cheese 12</i>	
Southwestern*	13
Caramelized onions, green chilies, Jack cheese, avocado orange marmalade, garnished with crispy onions, fries	
Mushroom Blue*	13
Caramelized onions, mushrooms, blue cheese, bacon, fries	
California*	13
Guacamole, tomato, fresh jalapeño, bacon, cheddar, arugula, fries	
Turkey	11
Charbroiled patty, lettuce, tomato, onion, pickle, cranberry aioli, fries	
Grilled Chicken Sandwich	11
Lettuce, tomato, red onion, pickle, fries	

SANDWICHES & COMFORT FOOD

Fish & Chips	14
Beer-battered crispy pacific cod, tartar sauce, lemons, fries	
Croissant Tuna Salad	10
House-made tuna, alfalfa sprouts, lettuce, tomato, fries	
Turkey Club Sandwich	11
Turkey, bacon, lettuce, tomato, avocado, swiss, Dijon mayo, toasted sourdough bread, fries	
Grilled Cheese Sandwich	10
Gruyere, cheddar, rosemary olive oil artisan bread, served with a cup of tomato bisque	
The Café BLTA	10
Bacon, lettuce, tomato, avocado, herbed aioli, choice of white or sourdough bread, fries	
Grilled Chicken Wrap	10
Red peppers, red onions, avocado, arugula, served with spinach and tomato salad tossed in balsamic vinaigrette	
Reuben Sandwich	12
Corned beef, sauerkraut, 1000 island, swiss cheese marbled rye, fries	
French Dip	12
Shaved prime rib, caramelized onions, jack cheese, toasted sourdough, au jus, fries	
Chicken Pot Pie	14
House-made pie, served with a field greens salad, balsamic vinaigrette, ciabatta bread	

THE CAFÉ FEATURED DRINKS

Viejas Bloody Mary	11
absolut vodka, house-made bloody mary mix, celery salt, pepper, worcestershire, tabasco, salted rim, garnished with olives, celery, lemon, lime, bacon	
Mimosa	9
champagne served with your choice of orange, pomegranate, peach, or lychee juice	
Sangria	10
pinot grigio, peach schnapps, peach & strawberry purée, pineapple juice	

BEER

DRAFT

Cali Creamin' On Nitro	10
Ballast Point Sculpin IPA	8

IMPORT

Corona	6
Heineken	6

DOMESTIC

Bud Light	5
Budweiser	5
Coors Light	5
Miller Lite	5

WINES

WHITE

GLASS BOTTLE

SPARKLING WINES

Wilson Creek, Almond Champagne	8	32
Lucien Albrecht, Brut Blanc du Blanc	11	44
Kenwood Yulupa Brut - 187ml	8	

OTHER WHITE WINES

Orogeny, Chardonnay, Alexander Valley	10	40
Benziger, Chardonnay, Sonoma	8	32
Robert Mondavi, Chardonnay, Private Selection	7	28
Piccini, Pinot Grigio IGT, Italy	7	20
Vavasour, Awatere, New Zealand, Sauvignon Blanc	9	36
Chateau St. Michelle, Riesling, Columbia Valley, Washington	9	32

RED

Estancia, Pinot Noir, Paso Robles	8	32
A, Acacia - Acacia, Pinot Noir	9	36
14 Hands, Merlot, Colombia Valley	7	28
Estancia Merlot, Paso Robles	7	28
Josh Cellars, Cabernet Sauvignon, Mendocino	10	40
Estancia, Cabernet Sauvignon, Paso Robles	8	32
Robert Mondavi, Cabernet Sauvignon, Private Selection	7	28
Nieto Lujan de Cuyo, Malbec, Argentina	7	28

SODAS

Coke	2.5
Diet Coke	2.5
Root Beer	2.5
Mr. Pibb	2.5
Sprite	2.5
Lemonade	2.5

JUICE

Fresh Orange	3.5
Cranberry	3.5
Pineapple	3.5
Fresh Melon	3.5

HOT DRINKS

Espresso	2
Cappuccino	3.75
Latte	3.75
<i>Extra Shot</i>	.75
Regular Coffee	2.5
Decaf Coffee	2.5
Hot Tea	2.5
Hot Chocolate	2.5

COLD DRINKS

Freshly Brewed Iced Tea	2.5
Raspberry Iced Tea	2.5
Milk	3

BOTTLED WATER

Badoit Sparkling Water	6
Evian Spring Water	6

DESSERTS

Carrot Cake	6
Cream cheese icing, caramel sauce, caramelized walnuts, candied carrots	
Peanut Butter Cup Cheesecake	8
Chocolate cookie crumbs, chocolate ganache, roasted peanuts	
Apple Pie Stack	8
Caramel sauce, vanilla ice cream, Oatmeal Pecan Crumb	
Root Beer Float	6
Vanilla bean ice cream	
Crème Brûlée	7
Vanilla	
Chocolate Decadence Cake	7
Graham cracker crumble, marshmallow ice cream, fresh raspberries, served with graham cracker cookies	