

## STARTERS

### Chicken Wings \$16

Crispy wings tossed with your choice of sauce: buffalo or mango habanero or BBQ or teriyaki or sweet chili. Served with celery and carrots.

### Chicken Ribbons \$16

Boneless chicken strips breaded and deep fried. Served with ranch dressing.

### Cafe Fries \$10

Crispy fries topped with bacon, cheddar & scallions. Add carnitas or carne asada or grilled chicken. - \$7 each

### Garlic Mussels \$21

Steamed mussels with peppers, onion, tomato, garlic, basil, chardonnay & butter. Served with garlic bread.

### Crispy Calamari \$19

Served with wilted arugula, charred lemon & homemade lemon herb tartar sauce.

### Chips & Dips \$13

Tortilla chips with homemade salsa and housemade guacamole.

### Ahi Poke Nachos \$20

Ahi tartar tossed with sesame vinaigrette with edamame puree, pico de gallo & avocado on wonton chips with chipotle aioli.

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## FLATBREADS

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### Margherita \$16 V

Pesto mozzarella, tomato, basil & drizzled with balsamic glaze.

### BBQ Chicken \$16

BBQ grilled chicken, mozzarella & gouda finished with pickled onions & cilantro.

### Spicy Shrimp \$19

Marinara garlic shrimp, mozzarella & gouda finished with chipotle garlic aioli.

## TAQUERIA

Three corn tortilla tacos served with tortilla chips & habanero salsa.

### **Carne Asada Sonora \$17**

Grilled carne asada topped with guacamole & pico de gallo.

### **Grilled Mahi Mahi \$17**

Topped with charred pineapple, mango habanero & jicama lime slaw.

### **Carnitas \$16**

Beer braised pork topped with avocado & pico de gallo

### **Shrimp \$18**

Grilled & topped with chipotle ranch, jicama lime slaw & pico de gallo.

### **Skinny Tacos \$20**

Blackened salmon, black beans, roasted corn salsa & pico de gallo on romaine hearts.

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## SANDWICHES

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Served with French fries fresh fruit or vegetable slaw.

*Gluten free bun or bread add \$1*

### **Beyond Burger \$18**

With lettuce, tomato & onion served on a gluten free bun with vegan cheddar cheese.

### **Seared Ahi \$23**

Arugula, caper lemon aioli, pickled onion & avocado on a brioche bun.

### **Grilled Diablo Chicken \$21**

Chicken, jalapeno pepper, bacon, spicy aioli & cheddar cheese served on a torta.

### **Cuban \$22**

Beer braised pork, ham, whole grain mustard aioli, pickles & Swiss cheese on pressed French bread.

### **Wagyu Beef Burger \$22**

With lettuce & tomato & red onion on a brioche bun.

### **Turkey BLT Wrap \$18**

Turkey, bacon, lettuce, tomato & avocado, mayo wrapped in a spinach tortilla.

### **Beer Battered Fried Chicken Sandwich \$22**

With lettuce, tomato, bacon, herb tartar sauce served on a brioche bun.

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

V - Vegetarian

VG - Vegan

## SALADS

Choice of a dinner roll or the Cafe's signature corn muffin.  
May add chicken \$6, shrimp \$7, salmon \$9 or plant based Beyond meat patty \$7

### Wedge Salad \$16 V

Iceberg lettuce, heirloom tomato, avocado, bacon, blue cheese crumbles & balsamic glaze.

### Kale Salad \$16 VG

Baby kale, toasted chickpeas, roasted beets, carrots, raisins, pepitas & barley finished with a ginger miso dressing.

### Caesar \$16 V

Romaine, cucumber, tomato, hard-boiled egg, Caesar dressing, croutons & fresh parmesan.

### Strawberry Arugula \$16 VG

Arugula, candied almonds, quinoa, strawberries & a strawberry vinaigrette.

### Adobo Ahi Tuna \$18

Arugula, romaine, mango, cucumber, avocado & wonton chips topped with chipotle seared ahi tuna & a cucumber wasabi dressing.

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## SOUPS

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### Tortilla Soup \$16

Chicken breast & vegetables in a chipotle infused chicken broth topped with jack & cheddar cheese, sour cream & tortilla chip strips. Served with warm flour tortillas.

### Pozole Soup \$16 VG

Green tomatillo vegan pozole with white hominy, diced avocado, onion, cilantro & radishes.

## ENTREES

Add a house side salad or a house side Caesar for \$6

### Lemon Pepper Crusted Salmon \$30

Riced cauliflower, broccoli, red cabbage, fried sweet potato

### Marinated Grilled Swordfish \$28

Cilantro rice, miso butter, cucumber red onion salad

### Sauteed Shrimp Succotash \$28

Onion, squash, zucchini, peas, corn, carrots, tequila cilantro butter

### Vegetable Sauté \$22

Zucchini, squash, tomato, onion, mushroom, spinach, quinoa, garlic butter

### Spicy Seafood Scampi \$30

Shrimp, bay scallop, mussels, red pepper flakes, garlic, white wine, butter, linguine, garlic bread

### Top Sirloin \$26

Grilled sirloin, mashed potato, chimichurri, vegetables

### Ribeye Steak Frites \$38

Grilled ribeye, steak fries, broccolini, bourbon garlic cream sauce, spicy ketchup

### Braised Beef Short Ribs \$30

Red wine demi, mashed potatoes, vegetables, pickled red onions

### Adobo Half Chicken \$30

Barley, carrots, red cabbage, spinach, golden raisins, orange glaze

### Creamy Poblano Chicken Rotini \$26

Chicken, onion, tomato, roasted red pepper garlic, poblano cream sauce, tri-colored rotini

### Tequila Lima Shrimp Pasta \$28

Shrimp, corn, red onion, cilantro, tomato, tequila, lime, butter, linguine

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*A 20% gratuity is included in each menu price. We're happy to split an entree for an additional \$3.25.*

*A 5% surcharge will be added to all guest checks to help cover increasing costs and in support of the increases to minimum wage and benefits for our dedicated team members.*

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