

Soups, Starters & Sides

House Made Soups 4 (cup) 7 (bowl) 18 (quart)

 **Hummus Plate** assorted raw veggies and house crackers 10

 **Pimento Cheese, House Crackers & Potato Chips** 9

  **House Made Potato Chips & Goddess Dip** 7

   **Sweet Potato Fries** with honey-mustard aioli 5

   **House Fries** with smoky harissa aioli 5

 **House Made Meatballs** with tomato sauce 6

  **Marinated Olives** 7

Caffè Salads

 **Classic Cobb 14**
roisserie chicken, romaine and bibb lettuce, crispy bacon, avocado, tomato, hard-boiled egg and Gorgonzola cheese, served with green goddess dressing or tart sherry vinaigrette

  **Goldwater 9 | 12**
fresh kale, quinoa, seasonal sliced pear, shaved fennel, grapes, sunflower seeds and Manchego cheese, served with tart sherry vinaigrette or champagne honey vinaigrette

  **Aphrodite Salad 8 | 11**
wild field greens, bibb lettuce, tomato, cucumber, feta cheese and Castelvetrano olives, served with citrus herb vinaigrette

  **Rocket Salad 10 | 13**
arugula, shredded cabbage, avocado, dates, goat cheese, tortilla strips, sweet corn, hickory-smoked almonds and scallions served with champagne honey vinaigrette

 **Caffè House Salad 6 | 9**
romaine, baby kale, croutons and grated Parmesan served with lemon-tahini dressing

  **Garden Chop 8 | 11**
romaine, arugula, red cabbage, raw Brussels sprouts, raw asparagus, sweet corn, cauliflower, carrots, radishes, hemp seeds and fresh basil, served with a Dijon oregano vinaigrette or lemon-tahini vinaigrette

  **Southwest Crunch 8 | 11**
wild field greens, romaine, avocado, black beans, jicama, fresh red bell pepper, carrots, cilantro, pepitas, crunchy hominy and Cotija cheese, served with charred chipotle vinaigrette or green goddess dressing

  **Adam and Eve 8 | 11**
granny smith apples, candied pecans, Gorgonzola and field greens served with champagne honey vinaigrette

  **Thai Chicken Salad 14**
roisserie chicken, cabbage blend, fresh greens, rice noodles, sweet red bell peppers, scallions, cilantro, basil, chopped peanuts and black sesame seeds, served with Thai chili lemongrass vinaigrette, hoisin and Thai peanut sauce

House Made Dressings

green goddess
Thai peanut
charred chipotle

lemon-tahini
tart sherry

champagne honey
citrus herb

Thai chili lemongrass
Dijon oregano

Add a Cup of Soup 3

Add Protein

All-Natural
Chicken
4

Sliced
Grilled
Steak*
MP

Grilled
Salmon
MP

House
Roasted
Turkey
4

Organic,
Non-GMO
Tofu
4

Bowls

  **Forager Paleo Bowl 14**
grilled sliced steak*, cauliflower rice, garlic-roasted broccoli & kale, chilled wild mushrooms and sunflower seeds, served with chimichurri sauce

   **Crispy Brussels Sprouts & Egg Poutine 10**
a bed of French fries topped with crispy Brussels sprouts, sunny side up egg, drizzled with ponzu tahini vinaigrette and topped with fresh basil, hemp and sesame seeds

  **Nomad Bowl 10**
Basmati rice, broccoli, kale, cabbage blend, carrots, wild mushrooms and almonds tossed in "secret" ponzu sauce, topped with scallions and sesame seeds, and served with a side of hoisin

  **The Hollywood Bowl 12**
organic, non-GMO tofu, quinoa, Asian sautéed eggplant, roasted sweet potatoes, avocado, charred red bell peppers, served with Thai ginger coconut curry sauce

  **Sunny-Side Up Bowl 11**
farm-fresh egg*, avocado, marinated cabbage, arugula, roasted Brussels sprouts, quinoa and feta cheese, served with umami sauce and a lemon wedge

  **Polynesian Poke Bowl 15**
yellowfin tuna* atop fresh greens, chilled rice noodles, sliced avocado, marinated seaweed, julienned carrots, pickled ginger and cucumbers, topped with black sesame seeds, served with "secret" ponzu sauce and Thai peanut sauce

  **Aunty's Salmon Poke Bowl 15**
seared salmon* served over quinoa with marinated cabbage, radish, avocado, scallions, house made pickles, edamame and carrots, served with harissa aioli and "secret" ponzu sauce

  **Chicken Larb Bowl 13**
minced chicken and mushrooms with lemongrass, cilantro, mint, chilis, lime and tamari, tossed with "secret" ponzu sauce and served with romaine lettuce, cucumber, carrots, fresh herbs and Basmati rice

Artisanal Plates

Chef Plates

Farmstead 15

half rotisserie chicken, Brussels sprouts, mashed potatoes and gravy

Stockyard MP

grilled sliced steak*, curry cauliflower, Basmati rice and chili-lime butter

Riptide MP

grilled salmon*, quinoa, broccoli & kale, avocado, lemon wedge and pesto

Build Your Own Plate

Pick a protein and a sauce for the price listed below

Pick a Protein

Half All-Natural Rotisserie Chicken 8
Sliced Grilled Steak* MP
Seared Yellowfin Tuna* MP

Grilled Salmon* MP
House Roasted Turkey 7
Organic, Non-GMO Tofu 6

Choose a Sauce

One sauce included with each protein | Additional Sauce 1

Chimichurri
Caffè Hot Sauce
Umami Sauce
Zesty Barbeque
Thai Ginger Coconut Curry

Salsa Verde
Thai Peanut
Citrus Herb Vinaigrette
Lemon-Tahini Vinaigrette
“Secret” Ponzu Sauce

contains dairy
Basil Walnut Pesto
Shawarma Sauce
Tahini Tzatziki
Herb Chili Lime Garlic Butter

Add Caffè Sides

One Side 5 | Two Sides 7 | Three Sides 9

Garlic-Roasted Broccoli & Kale
Asian Sautéed Eggplant
Curry-Roasted Cauliflower
Avocado, Sesame Seeds & Olive Oil
Cauliflower Rice
Basmati Rice
Quinoa

Hummus
Roasted Sweet Potatoes
Charred Corn on the Cob (Seasonal)
Roasted Brussels Sprouts
contains dairy
Garlic Mashed Potatoes & Gravy

Family Dinner 29

includes one whole, all-natural rotisserie chicken, two family-size sides and two sauces. Serves 3 - 4.

Additional Family-Size Side 6
Family-Size Caffè House Salad 8

Oven-Fired Pizzas

Mangia! 13

famous meatballs, mozzarella, ricotta cheese, tomato sauce and fresh basil

Le Parisien 12

cured ham, Castelvetrano olives, charred tomatoes, fontina, Manchego cheese and roasted garlic, topped with fresh herbs

Fungi 12

roasted mushrooms, shaved fennel, fontina, Parmesan cheese, topped with truffle oil and arugula

KC Que 13

rotisserie chicken, house made barbeque sauce, mozzarella, cheddar cheese, charred sweet corn and red onion, topped with fresh scallions and cilantro

Quattro Formaggi 11

mozzarella, fontina, Parmesan, Manchego cheese, oregano and tomato sauce with basil walnut pesto drizzle

Genovese 12

artichoke, pesto, fennel, roasted garlic, rosemary, fontina, Parmesan and arugula

Breakfast 12

farm-fresh eggs*, bacon, scallions, mozzarella, fontina, Parmesan and tomato sauce

King of Siam 13

rotisserie chicken, julienned carrots, mozzarella cheese, Thai peanut sauce, scallions, cilantro, basil and chopped peanuts, drizzled with hoisin sauce

Bon Vivant 12

sliced pears, Gorgonzola, fontina cheese, roasted garlic, fresh rosemary and olive oil, topped with toasted pine nuts

Virtuous Veggie 12

tomato, asparagus, red onion, sweet bell peppers, baby kale, broccoli, roasted garlic and fontina cheese, topped with fresh artisan cheese

sub vegan cheese 3 | sub gluten free crust 2 | add pepperoni 1

Sandwiches

Add house made chips, house fries, sweet potato fries or mashed potatoes 2

Steak Sandwich MP

sliced grilled steak*, oven-roasted tomatoes, charred red onion, arugula, house made mayo and chimichurri served on a baguette

Village Club 12

herb-roasted chicken, cured ham, tomato, bacon, cheddar, monterey jack, bibb lettuce and mayo served with honey-mustard aioli on toasted wheat bread

Original Chicken Salad Sandwich 10

house roasted chicken, granny smith apples, cranberries and house made aioli, topped with arugula served on seeded grain bread

The Gardener 9

house made hummus layered with roasted bell peppers, charred grilled onions, julienned carrots, marinated cabbage and arugula on artisanal flatbread and served with a side of citrus herb vinaigrette

Tacos Con Pollo 13

pulled chicken, arugula, Cotija, onion, cilantro, corn tortillas, jalapeño-lime crema and salsa verde served with black beans

The Northshore 14

seared yellowfin tuna*, wasabi aioli, Asian slaw, pickled ginger and sesame seeds, served on a brioche bun

The Monterey Turkey 12

house-roasted turkey, monterey jack, avocado, tomato and arugula served on a croissant

Chicken Shawarma 12

house roasted chicken, shawarma sauce, arugula, house made pickles, cucumber, tomato and charred red onion rolled up in an artisanal flatbread, served with tahini tzatziki

sub gluten free bread 2

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Regarding allergies - we make everything from scratch in a kitchen that uses tree nuts, peanuts, shellfish, soy, dairy and wheat products. Please let us know if you have allergy concerns, and we'll do our best to accommodate you.