

CAFE A LA CART

LUNCH

HOUSE MADE POSOLE

Braised pork, hominy, mild chiles, garlic, spices, cabbage, cilantro, scallions
Cup 7.50 Bowl 14.95

SOUP OF THE DAY

Cup 6.50 Bowl 9.00, Bowl & Side Salad 12.00

SANDWICHES

SERVED WITH CHOICE OF SEASONED & BATTERED FRENCH FRIES OR FIELD GREENS SALAD (GF)

ROTHSCHILD

Braised beef brisket, pepper jack, roasted red peppers, chipotle aioli, toasted challah roll 17.00

BARRIO CHICKEN

Grilled marinated chicken, roasted tomatoes, red onion jam, applewood bacon, smoked gouda, arugula, roasted garlic aioli, toasted challah roll 17.00

ROASTED VEGETABLE

Roasted zucchini, grilled balsamic red onions, olive tapenade, arugula, garlic aioli, grilled focaccia, pickled vegetables on the side 16.00
Request to remove aioli to make vegan

CAFE BURGER*

Grilled to order 100% Angus beef, applewood bacon, avocado mash, pepper jack cheese, chipotle aioli, challah bun 18.00

BUILD YOUR OWN BURGER*

Grilled to order 100% Angus beef, toasted challah bun, lettuce, tomato, onion, pickle on the side 16.50
Add any of the following for an additional 1.00 each: sharp cheddar, swiss, gorgonzola, pepper jack, smoked gouda, grilled balsamic red onions, caramelized onions, avocado mash, applewood bacon, roasted poblano

SALADS

ALL SALADS CAN BE MADE VEGAN OR VEGETARIAN UPON REQUEST

FLANK STEAK*

Honey hoisin marinated flank steak served medium, kalamata olives, roasted peppers, grape tomatoes, feta, grilled balsamic red onion, mixed greens, crispy onions, honey balsamic vinaigrette
(contains gluten) 19.00

CHIMICHURRI SALMON*

Mixed greens, charred arugula, roasted corn, heirloom cherry tomatoes, avocado, cucumbers, bell peppers, green goddess dressing, chimichurri marinated chilled salmon 20.00

FARMSTAND COBB

Grilled chicken, peppered bacon, gorgonzola, boiled egg, avocado, grape tomatoes, butternut squash, dates, seeds, mixed greens, house made ranch 18.00