



WINTER
Surrender Soothe Savor

PHILOSOPHY

California Cafe offers an escape from the outside world. We feed the senses - California style - through our chef-driven creations, engaging service and relaxing ambiance. For best results, sit back, relax, and savor.

CAFE THREE WAY	21.00
CRABCAKES	
SPRING ROLLS	
PHYLLO TRIANGLES	

SMALL PLATES

leafy

small
salads

- BABY SPINACH SALAD hazelnut crusted goat cheese, grapes, bacon, maple dressing 9.50
- BUTTERLEAF SALAD candied walnuts, serrano ham, tangerine poppy seed dressing 9.00
- HEARTS OF ROMAINE spicy pecans, blue cheese dressing, shaved red onions 8.25
- CAESAR hearts of romaine, herbed croutons, white anchovies, aged parmesan 8.00

savory

cheese

- BAKED BRIE CHEESE roasted garlic, tomato chutney, crostini 7.75
- CALIFORNIA ARTISANAL CHEESE today's selections served with accompaniments 13.00

soups

- SOUP OF THE DAY cup 3.75 bowl 5.75
- CUBAN BLACK BEAN crème fraîche, pico de gallo cup 3.75 bowl 6.00

sassy

fish & seafood

- PRINCE EDWARD ISLAND MUSSELS coconut lemongrass broth, seasonal vegetables, cilantro 10.50
- PEEKY TOE CRAB CAKES cucumber, tomato & onion salad, mustard aioli 12.00
- OVEN ROASTED SERRANO HAM WRAPPED PRAWNS fennel & frisee salad, romesco 9.75
- SASHIMI TUNA SALSA tuna, cucumber, red onions, avocado, sesame soy, wonton crisps 12.00
- CALAMARI & SHRIMP FRITTO MISTO corn meal dusted, marinara, basil aioli 9.50

lively

FEATURED WINES

2003 Liberty School Syrah, California
this syrah is brimming with up-front, ripe berry aromas it also has notes of exotic spice and tobacco
glass 9.00 bottle 36.00

2002 Summit Lake Zinfandel, Howell Mountain
full bodied zinfandel with flavors of raspberry, subtle anis, cracked black pepper and chocolate
glass 13.00 bottle 52.00

LIQUID THERAPY

finger fo
MUSHROOM PHYLLO TRIANGLES shiitake mushrooms, spinach, haystack goat cheese 7.50
CHICKEN AND TASSO SPRING ROLLS mango jicama slaw and chipotle barbecue sauce 8.00

MAIN PLATES

water

FIVE SPICE CRUSTED AHI TUNA green tea infused forbidden rice, bok choy, orange chili glaze 24.00
RED SNAPPER basil gnocchi, peas, shiitake mushrooms, pan jus 23.25
CRAB CRUSTED MAHI MAHI red quinoa risotto, coconut broth, blood orange ginger sauce 23.00
SALMON NAPOLEON spinach, garlic whipped potatoes, grapefruit beurre blanc 19.50
PAN SEARED SCALLOPS okinawa potatoes, banana, macadamias, scarlet orange butter 24.00

fish & seafood

fire

pizzas & pastas

CAMELIZED PEAR & ONION PIZZA blue cheese, hazelnuts, organic greens 11.75
CHICKEN PESTO PIZZA four cheese blend, sun dried tomatoes, nicoise olives 13.00
BUTTERNUT SQUASH RAVIOLI brown butter reduction, chanterelles, hazelnuts, goat cheese 16.00
PENNE blackened chicken, andouille, roasted peppers, mushrooms, mustard cream sauce 14.50
SEAFOOD LINGUINE rock shrimp, mussels, sopressata, sundried tomatoes, roasted garlic broth 16.00
ANGEL HAIR WITH SHRIMP cherry & sundried tomatoes, fresh mozzarella, herbs 16.50

earth & air

meats & poultry

FILET MIGNON truffle mac & cheese, pancetta, parmesan broccolini, peppercorn demi 30.00
SNAKE RIVER FARMS PORK TENDERLOIN winter vegetable risotto, roasted apple reduction 22.75
NEW YORK STRIP grilled vegetables, crispy yukon gold potatoes, sundried tomato demi 29.00
LEMON HERB HALF CHICKEN smashed red potatoes, baby carrots, chicken jus 18.00
GRILLED OSTRICH FILET & LAMB CHOPS warm lentil salad, broccolini, rosemary demi 26.00

save room... warm bread pudding with crème fraîche gelato 6.75

California Cafe 8505 Park Meadows Center Drive ParkMeadows@CaliforniaCafe.com 303.649.1111

SNOWBERRY MARTINI
the finest skyy vodka infused with the freshest oranges and cranberries 8.50

RUBY RED GRAPEFRUIT METOBOLIC MARTINI
danzka grapefruit vodka, fresh grapefruit juice, wild passion alize 8.50

CARAMEL APPLE MARTINI
a swirl of caramel surrounds butterscotch schnapps, smirnoff green apple, sour apple pucker. 8.50

POMEGRANATE MARGARITA
tangy tart mix of fresh lime juice, gran centenario la plata tequila and fresh pomegranate juice 8.50

BLOOD ORANGE MOJITO
bursting with blood orange, fresh mint and Bacardi "O" this mojito's got that golden glow 8.50

SANGRIA SIESTA
warm up your winter with this sangria made with white zinfandel, apricot brandy and fresh fruits and juices of the season 7.50

PIPING HOT APPLE PIE
cozy up with a comforting cocktail of house made spiced apple cider, tuaca and whipped cream 8.50

STRESS RELIEF
elevate mind, body and spirit with a blend of absolut vanilla, godiva chocolate liqueur, kahlua, baileys and a chocolate covered rim 9.00

see reverse for wine list and additional refreshments

EXECUTIVE CHEF
Jim Oetting

GENERAL MANAGER
Linda Kuhns

Paulaner Hefe-Weizen 3.75
 Thomas Brau 4.00

ON DRAUGHT

Coors Light 3.50
 Fat Tire 4.50
 Jarre Creek Honey Brown 4.50
 Sam Adams Winter Lager 4.50
 Sierra Nevada Pale Ale 4.50

REFRESHING ALTERNATIVES

FRESH SQUEEZED ORANGE JUICE 3.50
 FRESH SQUEEZED GRAPEFRUIT JUICE 3.50
 LEMONADE 2.75
 RASPBERRY LEMONADE 2.95
 IZZE SPARKLING SODA 2.50
 grapefruit
 pear
 REPUBLIC OF TEA ICED TEA 3.95
 raspberry quince
 ginger peach decaffeinated
 blackberry sage
 passion fruit green
 VOSS, small/large 4.00/6.75
 SOFT DRINKS 2.25
 coke, diet coke, sprite
 ITALIAN SODA 3.00
 raspberry, blackberry,
 blueberry, cherry, peach
 COOL CAFFECCINO 3.75
 frozen espresso drink with vanilla
 & cream

Steele Pinot Noir, Carneros 2004 36.00
 Au Bon Climat Pinot Noir, Santa Maria Valley 2003 6.50 26.00
 L de Lyeth Cabernet Sauvignon, Sonoma 2003 7.00 28.00
 Beringer "Founders' Estate" Pinot Noir, California 2004 6.00 24.00
 Carmenet Merlot, California 2001 7.00 28.00
 Robert Mondavi Private Selection Cabernet Sauvignon, California 2003 7.50 30.00
 Blackstone Merlot, California 2003 9.50 38.00
 MacMurray Pinot Noir, Sonoma 2004

SPICY, EARTHY, SEXY

dry medium intensity red wines listed from milder to stronger
 Bonny Doon "Le Cigar Volante", California 2002 59.00
 Folie à Deux, Menage à Trois Rouge, California 2004 7.50 30.00
 Robert Sinsky Pinot Noir, Carneros 2002 70.00
 Sterling Vintners Collection Merlot, Central Coast 2003 8.00 32.00
 Ravenswood Zinfandel, Vintners Blend 2003 7.00 28.00
 Clos Du Bois Merlot, Sonoma 2002 10.50 42.00
 Robert Stemmler Pinot Noir, Carneros 2002 16.00 64.00
 Cellar No. 8 Cabernet Sauvignon, California 2002 8.00 32.00
 Fife "Redhead Red", Mendocino 2001 9.00 36.00
 Shafer Merlot, Napa 2002 40.00
 Zaca Mesa "Z" Cuvee, Santa Ynez Valley 2002 10.00 40.00

STRONG & MIGHTY

dry, full intensity red wines listed from milder to stronger
 Liberty School Syrah, California 2003 9.00 36.00
 Geyser Peak Cabernet Sauvignon, Alexander Valley 2003 10.00 40.00
 Ravenswood Icon (Syrah, Mourvedre, Grenache), Sonoma 2002 10.00 40.00
 Beringer "Alluvium", Napa 2001 50.00
 Block 13 Cabernet Sauvignon, Sonoma 2002 12.50 50.00
 Trinchero "Main Street Vineyard" Cabernet Sauvignon, Napa 2001 14.00 56.00
 Trefethen Cabernet Sauvignon, Napa 2001 43.00
 Stag's Leap Petite Syrah, Napa 2002 58.00
 Duckhorn Merlot, Napa 2003 105.00
 Flora Spring Trilogy, Napa 2001 105.00
 Rombauer Zinfandel, El Dorado 2002 48.00
 Far Niente Cabernet Sauvignon, Napa 2000 150.00
 Jordan Cabernet Sauvignon, Sonoma 2001 93.00
 Cosentino "The Zin" Zinfandel, California 2004 48.00
 Guenoc Langtry Meritage, North Coast 2001 68.00
 Paraduxx, Napa 2003 85.00
 Cain Five, Napa 2001 145.00
 Silver Oak "Alexander Valley" Cabernet Sauvignon, Napa 2001 110.00

RESERVE LIST AVAILABLE ON REQUEST