Crocodile Cafe
CALIFORNIA COOKING

SANTA MONICA
BURBANK
SAN DIEGO
TEMPE
OLD PASADENA
SAN JOSE

There's a Crocodile in your backyard
Welcome to the Crocodile Cafe, home of California Cooking.
A style of cooking that uses fresh ingredients with creative marinades, vinaigrettes and salads.
Simply prepared over an open grill, familiar favorites like pizzas, pastas, burgers and salads are transformed into dishes that are absolutely delicious.

APPETIZERS & SALADS

SOUP OF THE DAY
Cup 4.00 Bowl 5.25

Hugo's Side By Side Soup
Our Famous Tortilla Soup side by side in a Bowl with our Homemaded Black Bean Soup. 5.95

CRAB CAKES
Three Crabcakes golden brown with Brandied Shrimp Sauce and Mango Toffee Relish 9.95

GIANT ONION RINGS
Houesmade Sweet Onions with our own Buttermilk Bread Crumb coating. Served with Ranch Dipping Sauce 6.80

BLUE CORN TAQUITOS
Filled with Smoked Chicken, Fresh Herbs and Cheese. Served with Guajillo Sauce, Fresh Guacamole, Napa Sexy and Ranchers Cheese 9.95

GREEN LIP MUSSELS
The favorite platter. Served together with Fresh Garlic and White Wine making for a tangy, flavor-filled treat. Great for sharing! 9.95

CAESAR SALAD
Traditional Caesar Dressing 8.25 Small Caesar Salad 8.25 Small Chicken Caesar Salad 7.50

TORTILLA SOUP
Fire roasted Jalapeno Chilies, Tomatoes, Fresh Corn and Chorizo blended with Corn Tortillas into a rich, spicy soup. Topped with Oakwood grilled Chicken, Fresh Avocado, Ranchers Cheese and Tortilla strips. Complimented with Creme Fresco and Green Onions. 4.25 Bowl 5.95

BRUSCHETTA
Heathen Toasted with Marinated Roma Tomatoes, Garlic, Basil, and Parmesan Cheese 7.25

SPINACH & ARTICHOKE DIP
Fresh Spinach and Blue Cheese blended together with Fresh Spinach and Artichoke. Served hot with Melted-Cheese Toasted Chips 8.95

BBQ CROC WINGS
A generous portion of Chicken Drumettes are oakwood grilled and coated in our spicy, tangy BBQ Sauce. Served with Napa Saus & Ranch Dressing for dipping 9.95

CHINESE POT STICKERS
Filled with Shrimp and Fresh Vegetables. Served with Napa Saus and Sweet and Sour Sauce 8.75

MIXED GREENS
With Jicama, Carrots and Pine Nuts. Served with your choice of Ranch, Blue Cheese or Vinaigrette Dressing 9.25 Small 5.25

Pizza Salad
Baby Spinach, Gorgonzola Cheese, Roma Tomatoes and Whole Onions on a fresh Parmesan and Garlic crust with Balsamic Vingarette Dressing 10.95

Blackened Chicken Salad
Cajun-seasoned Chicken, Tossed together with Toasted Almond Sticks, Fresh Avocado, Parmesan Cheese and BBQ Ranch Dressing. Topped with This Tortilla Sticks 11.75

Blue Corn Tostada Salad
Fried Blue Corn Tostada topped with warm Black Beans and mixed greens with Balsamic Vingarette, Oakwood Grilled Chicken, Fresh Corn, Mozzarella, Guacamole and Pico de Gallo 11.75

Steak and Warm Wild Mushroom Salad
Certified Angus Beef, Mixed Green Salad, Crispy Onions, Sauteed Wild Mushrooms, Romano Lettuce, Tomato, Onions and shaved Parmesan cheese. Served with Roasted Tomato Vingarette 11.95

Greek Salad
Baby Greens, Asparagus, Sweet Peppers, Artichoke Hearts, Kalamata Olives, Marinated Cucumbers, Carrots, Tomato, Feta Cheese and Balsamic Vingarette 10.95

Cobb Salad
Mixed Greens with Grilled Chicken, Bacon, Avocado, Smoked Egg, Tomato, Blue Cheese Cumbles and Balsamic Vingarette 9.25

Pear and Stilton Blue Cheese Salad
Mixed Baby Greens with Stilton Blue Cheese and Pears Tossed with Chive Pecans and Olive Vingarette 10.95

Thai Chicken Salad
Napa Cabbage and Romano Lettuce tossed in Honey Lime Vingarette, Topped with Sesame Seeds, Julienne Red Peppers, Marinated Cucumber and Fried Rice Noodles. Surrounded by Oakwood Grilled Chicken and Linguini tossed with a Spicy Peanut Sauce 10.95

Pacific Rim Chicken Salad
Grilled Chicken, Crispy Wontons, Bok Choy, Snow Peas, Marinated Cucumbers, Water Chestnuts, Sweet Peppers, Sesame Seeds and Peanuts, Tossed with a Coronado Honey Mustard Dressing 10.95

Salmon & Shrimp Salad
Grilled Salmon and Freshly cooked Shrimp with Asparagus, Red Onion and Tomatoes on Baby Field Greens with Balsamic Vingarette 11.95

In keeping with environmental and conservation concerns, we gladly serve water upon request.

HANDSHAKEN MARGARITAS
A Crocodile Favorite! Served with Shaker and Strainer, then poured at the lobbies over ice. 5.50
Try a Premium Margarita: Conmemorativa or Herradura 6.25 Cuervo Gold 5.75

BEER

SPECIAL SELECTION MICRO BREWS
On Tap (Ask Your Server) pint 5.00 22 oz. 6.50
Bottled (Ask Your Server) 4.50

Miller Lite 3.25
Rolling Rock 3.50
Red Hook, ESL 3.95
Budweiser 3.25
Bud Lite 3.25
Corona 3.50
Heineken 3.95
Samuel Adams 3.95
Amstel Light 4.50
O'Doul's, Non-Alcoholic 3.50

WINES

Glass Bottle

Sparkling Wine
Domaine Chandon Brut, Napa 8.25 31.50

Chardonnay
Crocodile Cafe, Central Coast 5.00 19.00
Kendall-Jackson, Lake County 7.60 29.50
Olos Da Bola, Sonoma 7.85 30.45
Chateau Ste. Michelle, Washington 7.25 28.00

Pinot Grigio
Baldini, Italy 6.00 23.00

Sauvignon Blanc
Callaway, Temecula, CA 5.00 19.00

White Zinfandel
Crocodile Cafe, Central Coast 5.00 19.00

Cabernet Sauvignon
Crocodile Cafe, Central Coast 5.00 19.00
R.H. Phillips, North Coast 5.80 22.00
Rossemont Shire, Australia 5.50 21.00
Chateau Ste. Michelle, Washington 7.25 28.00

Pinot Noir
Wino, Eden, Central Coast 7.00 27.30

Merlot
Finger "Even Path", Mandorco 8.30 24.25
Stonebridge, Napa 5.80 22.00

BEVERAGES

Passion Fruit Iced Tea Complimentary Refills 2.00
Housemade Lemonade Complimentary Refills 2.95
Bottomless Sodas 2.00 Fruit Juices 2.50
Evian Natural Mineral Water 2.95
San Pellegrino Sparkling Mineral Water 2.95
Hoyt Chocolate 2.50 Milk 2.00
Freshly Ground Coffee/Decaf 2.00
Black & Herb Teas Ask your Server for the selection 2.50

We want you to be completely satisfied with your experience in our restaurant. Whatever may be less than that, we guarantee to fix it to your satisfaction.
Desserts

White Chocolate Brownie Sundae
Our Signature Dessert
A Homemade Chocolate Brownie with White Chocolate Chips, Topped with Ben & Jerry’s Vanilla Ice Cream, Hot Fudge, Whipped Cream and Chopped Nuts. Served with extra Hot Fudge on the side. $6.95

Dutch Apple Caramel Streusel
Cheesecake style. Served with Chocolate and Caramel Sauce. $5.50

Cheesecakes!
Crocodile Cafe Features “Cheesecake Factory” Cheesecakes. Ask Your Server for Today’s Choices. $5.50 - Plain $4.95

Strawberry Lemon Cake
Two Slices of Lemon Bundt Cake Topped with Fresh Strawberries, Strawberry Sauce, Vanilla Ice Cream and Fresh Whipped Cream. $5.95

Double Layer Carrot Cake
With Raisins, Pineapple, Cream Cheese Frosting and lots of Nuts. $5.50

Chocolate Lovers Fudge Cake
Garnished with our very own Chocolate Grand Marnier Sauce and housemade Whipped Cream. $5.50 - Try this one A La Mode

Ben & Jerry’s
Ice Creams and Sorbets. Three Scoops served with a Housemade Cookie. $4.95

Espresso Bar

Cappuccino $3.90
Cafe Au Lait $3.90
Cafe Mocha $3.90
Espresso $3.25
Cafe Latte $3.90

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