

# THE CAFÉ



## SHAREABLES

- Everything Parker House Rolls | brown butter sunchoke dip, crispy sunchoke, pomegranate molasses, chives 12 *df*
- Patatas Bravas | salt roasted japanese purple potato, harissa aioli, nuoc cham vinaigrette, scallion 14 *df*
- Morocan Lamb and Pork Meatballs | smoked tomato, semolina polenta, honey, dates 17
- Octopus al Pastor Tostada | guajillo marinade, tepache avocado salsa verde, grilled pineapple, pickled red onions, cilantro 20 *df*
- BBQ Carrots | carrot top pesto, whipped citrus goat cheese, ras el hanout honey, crispy quinoa 15 *gf*
- Fennel and Apple Salad | baby spinach, marcona almonds, apples, dates, parsley, apple vinaigrette 17 <sup>Ⓞ</sup> *gf/df*

## LARGE PLATES

- Bucatini | pancetta, roasted tomato, calabrian chili, herbed ricotta, pickled fresno, marjoram 26
- Rigatoni | braised lamb, candied pearl onion, madeira mushroom cream, black kale, bread crumbs, petit herbs 28
- Scallops | parsnip brown butter purée, grilled carrots, 'nduja vinaigrette, smoked pine nut gremolata 36
- Swordfish | coconut forbidden rice, maitake mushroom, mache salad, lemon basil butter 30 *df*
- Alma Double | special blend beef, caramelized onions, applewood bacon, white cheddar, shredded lettuce, alma sauce, everything spice brioche bun, salt and pepper fries 26
- 12 oz New York Strip | potato rosti, glazed baby turnips, bordelaise 58
- Roasted Half Chicken | creamy farro, pickled butternut squash, pepitas, baby kale 28

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

20% gratuity will be added to groups of 6 or more guests\*

## Cocktails

Mule It Over Tin Cup Bourbon, Fresh Berries, Lime, Ginger Syrup, Effervescence	17
Black Sail Remy Martin 1738, Mt. Gay Black Barrel Rum, Cointreau, Lemon	17
The French Blonde Botanist Gin, Lillet Blanc, St. Germain, Grapefruit	17
Loki Yuzu Gin, Cointreau, Luxardo Maraschino Liqueur, Lemon, Hibiscus, Prosecco	17
La Concorde Mt. Gay Black Barrel Rum, Grapefruit, Ginger Syrup, Mint Green Tea	18
Green Machine Novo Fogo cachaca, Lime, Basil, Green Grapes	16

## Beer

Resident Rotating variety, San Diego	12
Societe Pupil, American IPA, San Diego, 7.5%	9
Stella Artois Pilsner, Belgium, 5.2%	8
Modelo Mexican Lager, Mexico, 4.4%	8
Bud Light American Light Lager, St Louis, 4.2%	6
Alesmith .394 Pale Ale, San Diego, 6%	8
Lagunitas IPA, California, 6.2%	9
Rotating Draft California	10

## Sparkling

Prosecco, Bisol Jeio Valdobbiadene, Italy	16
Brut Rosé, Gruet	16
Brut, Chandon California	21

## White

Sauvignon Blanc, St. Supery Napa Valley, California	19
Chardonnay, "Sleepy Hallow" Talbott Santa Lucia, California	19
Pinot Gris, King Estate Willamette Valley, Oregon	18

## Rosé

Cloudline Willamette Valley, Oregon	19
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## Red

Cabernet Sauvignon, DAOU Paso Robles, California	20
Pinot Noir, Cambria "Julia's Vineyard" Santa Maria Valley, California	21
Pinot Noir, "Clark & Telephone, Belle Glos Santa Barbara, California	24
Zinfandel Red Blend, OVR California	17

