

❧ ❧ ❧ *STARTERS & SOUPS* ❧ ❧ ❧

*Soup du Jour*

Prepared daily from the freshest seasonal ingredients  
6-

*Pumpkin Soup*

Our famous soup praised by the New York Times!  
6-

*Café Salad*

Baby greens tossed with our Café vinaigrette and topped with cucumber, tomato & shaved red onions  
6-

*Tuna Tataki Carpaccio*

Seared rare tuna, thinly sliced with  
ponzu, wasabi vinaigrette,  
daikon scallion slaw & sesame crackers  
10-

*Wild Mushroom Profiterole*

Savory pastry shell filled with sauteed exotic  
mushrooms, fine herbs, applewood smoked bacon &  
goat cheese nage  
9-

*Roasted Duck Gyoza*

ALC potsticker dough filled with duck confit & cambozola  
cheese, arugula & pomegranate reduction  
9-

*Harissa Grilled Artichoke*

Fire roasted castroville artichoke with morrocan harissa  
& meyer lemon aioli  
8-

❧ ❧ ❧ *SALADS* ❧ ❧ ❧

*Power Lunch*

Organic greens, sunflower sprouts, baked tofu, cherry tomato, tamari roasted nuts, beets, carrots, avocado & flax seed tahini dressing  
14-

*Grilled Salmon Medallions*

With organic baby greens, goat cheese, Haricot verts, fingerling potato, red onion, tomatoes, capers & tapanade vinaigrette  
15-

*Warm Lamb Salad*

Grilled lamb tenderloin, baby spinach with sundried black olives, french feta, cherry tomato, roasted peppers, red onion,  
& basil vinaigrette. Served with grilled flatbread  
16-

*Riviera Seafood*

Grilled prawns, sea scallops, & crab with baby greens, tomatoes, onion & cucumbers with Café vinaigrette  
19-

*Tyler*

Bacon, diced free range chicken breast, blue cheese, avocado, tomato, red onion & romaine tossed with Café vinaigrette  
14-

*Asian Chicken Salad*

Bangkok BBQ chicken, roasted nuts, cabbage, arugula, cilantro, lemongrass vinaigrette, sesame noodle & miso peanut dressing  
15-

*Cosmo*

Roasted Free Range Diestel turkey, avocado, blue cheese, toasted pecans & romaine lettuce tossed with a tangy tabasco dressing  
14-



A charge of \$4.00 is applied to all split plates. Sorry, no checks accepted.

❧❧❧ SANDWICHES ❧❧❧

Served with a choice Café Salad or Cup of Soup

*Tuscan Eggplant & Portobello Sandwich*

With roasted peppers, melted fontina, tuscan white beans, basil vinaigrette & smoked garlic aioli on foccacia  
13-

*Blackened Mahi Mahi*

With poppyseed slaw, white cheddar, tomato & creole mustard aioli on a toasted baguette  
15-

*Organic Chicken Breast Sandwich*

Pulled Shelton Farms chicken, tomato, arugula, avocado, fine herbs, melted brie & remoulade on toasted pan rustique  
15-

*Grilled Steak Bocado*

Prime flat iron steak, aioli, manchego cheese, pickled red onions, pequillo peppers & parsley almond chimicurri  
18-

*Curry Chicken Salad Sandwich*

Curried chicken salad with celery, chutney, green apple, tomato, almonds & lettuce, served on foccacia. May be served as a salad.  
14-

*Organic Turkey Sandwich*

Diestel turkey, cranberry & ancho aioli, sunflower sprouts, tomato & avocado & goat cheddar on toasted whole wheat  
15-

*Crab Cake Sandwich*

Lump Crab with coconut milk & cilantro, sriracha aioli, avocado, cucumber, scallion daikon slaw & lemongrass vinaigrette on toasted baguette  
17-

*El Niño*

Your choice of half sandwich served with a cup of soup & our Café salad  
13-

❧❧❧ ENTRÉES ❧❧❧

*Chermoula Grilled Salmon*

Chermoula marinated Loch Durat Salmon, mint couscous Moroccan Panzenalla, preserved Lemon yogurt vinaigrette  
20-

*Crab Cakes*

Lump crab with coconut milk & cilantro blood orange slaw, & ancho lime aioli  
19-

*Seafood Risotto*

Applewood smoked aborio rice cooked in a roasted tomato & lobster broth with black mussels & crab served with blackened salmon, prawns & scallop  
24-



Please note that a 20% gratuity will be added to parties of eight or more