



# Café Menu

## Bites & Starters

### Chicken Quesadilla 8.50

Flour tortilla with grilled chicken breast, jack/cheddar blend, served with salsa, sour cream and guacamole.

### Cheese Quesadilla 6.25

### Boneless Wings 7.50

All-white meat boneless chicken tossed in your choice of Franks Red Hot Sauce, BBQ Sauce or Teriyaki Sauce.



### Ultimate Nachos 8.50

Tortilla chips, nacho cheese, shredded cheese blend, olives, tomatoes, sour cream, guacamole and salsa.

### Add grilled chicken breast or carnitas 9.75

### Loaded Waffle Fries 8.50

Cheesy Bacon & Onion OR Cheesy Beef Chili

## Salads & Sides

### Garden Salad 6.00

Spring lettuce mix, olives, tomatoes & seasoned croutons with your choice of dressing (creamy Italian, bleu cheese, ranch & Caesar)

### Chicken Caesar Salad 8.25

Grilled chicken breast, romaine lettuce, parmesan cheese & seasoned croutons.

### Tom's Cole Slaw 3.75

### Waffle Fries 5.00

### Mac & Cheese 4.25

### Texas Beef Chili 5.00



## Sandwiches, Sliders & Wraps

(served with kettle chips or fruit)

### Angus Beef Sliders 9.50

Double Angus beef patties, cheddar cheese, spring lettuce mix, tomato on toasted ciabatta buns with spicy jalapeno ketchup.

### With Bacon 10.25

### BBQ Pulled Pork Sandwich 9.25

Smoked BBQ pulled pork and fresh cole slaw on a toasted ciabatta bun.

### The CBLT 9.00

Grilled chicken breast, bacon, cheddar, spring mix, tomato on toasted ciabatta. Also available as a wrap.

### Blazin' Buffalo Wrap 8.50

Boneless chicken wings, Franks Red Hot sauce and cole slaw wrapped in a chipotle tortilla. Served with bleu cheese or ranch dressing on the side

### Veggie Wrap 8.25

Hummus, guacamole, spring mix, shredded cabbage, spinach, olives, tomato, feta cheese and mixed bell peppers wrapped in a spinach tortilla.

### Add Waffle Fries for 3.00

## Classic Pizzas

### Cheese 6.75

### Pepperoni, BBQ Chicken &

### Veggie 7.75



## 1/4 Lb. Angus Big Dogs

(served with kettle chips or fruit)

### Chicago Dog 7.00

Tomato, pickle spear, diced onion, relish, banana peppers, yellow mustard.

### Chili Cheese 7.00

Chili, cheddar cheese, diced onion.

### Sriracha Dog 7.00

Sriracha cole slaw, bacon.

### Add Waffle Fries for 3.00



## Sweets & Treats



### Pacific Cookie Co. Cookies 2.50

Chocolate Chip, White Chocolate Macadamia & Snickerdoodle.

### Mini Churro Bites 4.75

A dozen fresh baked cinnamon sugar coated mini-churros.

### Pretzel Nuggets 4.75

A dozen warm, delicious soft pretzel nuggets.

### Add nacho cheese dip for 1.25

### Gourmet Stuffed Pretzel 5.25

Cheddar Cheese, Jalapeno

### Popcorn

### Small 5.75 • Medium 6.75 • Large 7.25

### Kettle Corn

### Small 5.75 • Medium 6.75

## Beverages

### Pepsi Soft Drinks

### Small 4.25 • Medium 5.00 • Large 5.50

### Coffee/Hot Beverages 2.75

### Blended Iced Coffee 5.25

Java Mocha Chip, Mocha latte

### Classic Cream Smoothies 5.50

Orange Creamsicle, Berry Blast, Cookies and Cream

### Bottled Drinks

### Aquafina 4.25 • Other Varieties 3.75

**LIGHTS, CAMERA, EAT!**

**CAFÉ KIDS MEALS**

**\$6.50**

includes fruit & 12-ounce drink

Mini Corn Dogs    Mac 'n' Cheese    Chicken Tenders

Menu varies by location.





# Beer & Wine

## Beer & Cocktails

### Bottled Beer 6.50

CAPITOLA  
Bud Light, Coors Light, Modelo Especial, Lagunitas IPA,  
Longboard Lager, Castaway IPA

SCOTTS VALLEY  
Coors Light, Lagunitas IPA

### Specialty/Craft Draft Beer 7.00

Ask your Host about our selection on tap!

### Mimosa 9.00

## House Wines

(by Kenwood Vineyards)

### Kenwood Yulupa 2010 Cabernet Sauvignon 7.00

Intense aromas of cherry and raspberry are followed by aromatic notes of fresh sage and soy. Full-bodied mouth feel, with a rich lingering finish.

### Kenwood Yulupa 2010 Merlot 7.00

Bright red fruit aromas of cherry and plum combine with complex notes of clove and licorice, well-structured elegant tannins contribute to a long pleasing finish.

### Kenwood Yulupa 2010 Chardonnay 7.00

Inviting aromas of pear, toast and cream are followed by sweet vanilla and tropical fruit notes in the mouth. The rich, round mouth feel is balanced by refreshing acidity and a crisp finish.

### Kenwood Yulupa Cuvée Brut 8.00

Medium dry sparkling wine made using the Methode Champenoise process of natural bottle fermentation.

## Featured Wines

### Coppola Director's Chardonnay 10.00

A smooth, velvety Chardonnay made from cool-climate Sonoma fruit.

### Coppola Director's Cabernet Sauvignon 2011 10.00

Finely-balanced Cabernet showcasing Sonoma County's distinctive character and style.

### Coppola Votre Asante Pinot Noir 2012 8.00

An intricate blend of Pinot Noir grapes highlighting different regions and microclimates of Northern California.

### Bargetto 2014 Pinot Grigio 9.00

Lime, pear and apple aromas with nuances of honey suckle and pineapple. The flavors are full, with tropical fruits and green apples dominating your taste buds.

### Bargetto 2013 Chardonnay, Central Coast 9.00

Vibrant aromas of honey, fig and peach. Flavors of pear, brown sugar and spiced apples fill the palate and linger on the finish. This medium bodied wine has hints of butter and vanilla.

### Bargetto 2013 Zinfandel, Lodi 10.00

A deep ruby color with aromas of freshly baked berry pie, blueberries, floral perfume and raspberry jam. Flavors of ripe plums and berries are bright and fruity.



Beverage selection and pricing subject to change.

