

CAFÉ

summer selections

Bruschetta <i>v</i>	\$12
vine-ripened tomato, fresh basil, balsamic glaze add mozzarella- +\$7	
Brandade Fritter	\$27
pollock, yukon gold potato, celeriac purée, fennel herb salad	
2022 Inama, Veneto <i>garganega</i>	\$16

entrée

Mozzarella Panzanella <i>v</i>	\$23
tomato medley, fried croutons, quinoa, arugula, balsamic, basil oil	
Shrimp Chopped Salad <i>gf</i>	\$24
iceberg lettuce, cucumber, parmesan, pickled red onion, red wine vin	
Chicken Salad Sandwich	\$23
green grapes, aioli, pickles, potato crisps, local salad	
Broccoli & Cheddar Quiche <i>v</i>	\$23
swiss, baby greens, dried cranberries, pepitas, lemon vin	
Crispy Semolina Polenta <i>v</i>	\$22
creamy mushrooms, ricotta	
Braised Pork Chimichangas	\$24
curtido, pinto beans, lime crema, queso fresco	
Penne Ragù Bianco	\$25
beef + pork sugo, broccoli rabe, rosemary panko	

dessert

Chocolate Budino <i>gf . df</i>	\$10
house-made sunflower granola, blueberry	
Peach Cobbler	\$12
oat crumble, crème chantilly	
Basque Cheesecake	\$13
hazelnut, blackberry sauce	
Daily Cookies	\$6
please ask your server!	

white

2024 Hayes Ranch, California *chardonnay* \$13

2024 Château Haut-Maurin, Bordeaux *sauvignon blanc* \$13

red

2023 Villa des Anges, France *cabernet sauvignon* \$13

2022 Alain Voge, Rhône *syrah* \$13

more wine!

NV Campo Viejo, Brut Reserva Cava \$13

2024 Mary Taylor, Agenais *rosé* \$13

Rosé Sangria *watermelon + lime* \$13

Cava Sparkler *elderflower + lemon* \$14

also available as a mocktail - \$7

beer

Notch Brewing Session Pilsner \$8

Peak Organic Brewing IPA \$8

Woodchuck “Pearsecco” Hard Pear Cider \$8

Shandy *pilsner + lemonade* \$8

Sam Adams “Just the Haze” IPA (*non-alcoholic*) \$8

coffee, tea, water & soda

Coffee \$5

Hot Tea \$5

english breakfast, peaflower green, yerba maté

ginger lemon, herbal chai

Iced Coffee \$5

Iced Black Tea \$5

Iced Peaflower Tea \$5

Iced Hibiscus Lime Tea \$5

Saratoga Still / Sparkling Water \$4

Coke / Diet Coke / Coke Zero / Ginger Ale \$4

Lemonade \$5

also available pink! - \$6

Before placing your order, please inform your server if anyone in your party has a food allergy.

Café G accepts cash and credit cards, with a two credit card maximum per party.

A 20% automatic gratuity will be applied to parties of six or more.

Please refrain from speaker phone use while in Café G.

Kid's menu available upon request.