

# The artisan cafe

## Dinner Menu

Soup \$8

Soup Of The Day

## Starters

artisan fruit & cheese platter \$18  
with local artisan cheeses, summer fruit  
crackers & bread

dungerness crab cakes \$16  
with a chipotle aioli on a bed of mixed greens  
with a balsamic dressing

fig & arugula salad \$15  
with toasted pecans, laura chenel chevre  
dried cranberries, cherry tomato, with a  
champagne vinaigrette

crusted seared ahi tuna salad \$18  
with cucumber, avocado, tomato, slaw, on a bed  
of arugula & greens

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## Dinner Menu

### Entree

grilled center cut pork chop \$28  
with braised red cabbage & apples  
& chive mashed potato

oven roasted soy ginger salmon \$24  
with lime cilantro rice & pearl cous cous

lemon herb risotto \$21  
with pan seared scallops, petite peas &  
asparagus finished with fresh parmesan cheese

creamy portabella mushroom ravioli \$18  
with pepitos, & shaved parmesan cheese

Dessert \$10-12  
ask server for daily selection

## Coffee & Espresso Drinks

### Wine List

Reds	Glass	Bottle
Artesa - 2021 Pinot Noir-Napa Valley	\$17	\$55
Comstock- 2018 Pinot Noir-Sonoma Coast.	\$17	\$55
Comstock- 2016 Zinfandel- Day Creek Valley	\$15.	\$48
Artesa- 2018 Cabernet Sauvignon-Napa Valley	\$18	\$75
Urban Legend-2016 Syrah-SierraFoothills	\$13	\$39
Rose		
Comstock -2020-Sonoma Coast.	\$11.	\$32
Whites		
Comstock- 2016 Chardonnay Sonoma Coast	\$15	\$50
Comstock -2017 Sauvignon Blanc-Sonoma Coast	\$13	\$39
Urban Legend- 2020 Grenache Blanc Napa Valley	\$11	\$33
Sparkling White		
Artesa- Cordoniu Napa Grand Reserve Brut Barrica		\$65

Los Carneros Napa Valley

Assorted Bottled beer \$7.00-\$8.00

Pacífico,

East bay IPA (several to choose from)

Stella artoís