



"I am dedicated to using the finest and freshest ingredients available from local farms and ranches

-Chef Jeremy Manley

Appetizing Starters and Light Grazing

Soup Du Jour Cup \$6.54 Bowl \$8.54

Lobster Bisque Cup \$7.54 Bowl \$9.54

Jeremy's Fantastic Brussels Sprouts: Served Crispy in House Ponzu Sauce made with Red Pepper Flakes, Brown Sugar, and Ginger Root.

Full Order: \$9.54 **Half Order:** \$6.54

Six Deviled Eggs topped with Bacon Jam, Blue Cheese and Crispy Prosciutto G/F \$9.54

Artisan Cheese and Charcuterie Board with Apples, Spiced Pecans, Taro Root Chips, Black Truffle Salumi, Prosciutto, and Fig Chutney G/F \$15.54

Classic French Steamed Mussels with Saffron White Wine Cream Sauce G/F \$14.54

Lunch Sandwiches

Served on a Brioche Bun with Apple Slaw Enjoy 11am-4pm

Grilled and Marinated Organic Chicken Breast Sandwich with Garlic Aioli, Chef's Avocado Mousse and House Taro Root Chip \$12.54

Pulled Pork Sandwich with Garlic Aioli and Chef's Barbecue Sauce \$14.54

Beer Battered Salmon Sandwich with Tartar Sauce, Red Onions, Mixed Organic Greens and House Taro Root Chip \$15.54

Slow Braised Beef Brisket Sandwich with Caramelized Onions and Special Blue Cheese Horseradish Sauce Chef's \$16.54

**Add Our Famous, Fresh, House Made Garlic-Herb Fries.....* \$2.54

Fresh Green Salads

Julian Apple Salad with Fresh Mixed Organic Greens, Apples, Candied Nuts, Blue Cheese Dressing and Blue Cheese Crumbles G/F \$10.54

Massaged Kale Caesar Salad with Manchego, Caesar Dressing & Taro Chips G/F \$12.54

Catch of the Day Salad with Chef's Avocado Mousse, Parmesan Cheese, House Blended Quinoa, Red Pepper and Lemon Basil Vinaigrette G/F \$18.54

**Add Mary's Organic Marinated/Grilled Chicken Breast or Grass Fed Beef Patty... \$7.54*

Gourmet Burgers & Quinoa Salad Bowls

Burgers are Served on a Brioche Bun with Our Famous, House Cut Garlic-Herb Fries.

OR Make it a G/F Quinoa Bowl Served on Top of House Blended Quinoa.

***Substitute for Mary's Organic Chicken or Chef's Vegan G/F Tempeh "Meatloaf" on any Burger or Quinoa Salad Bowl.*

California Sunshine Burger: Grass Fed Beef with Chipotle Aioli, Avocado Mousse, Fresh Pineapple Pico de Gallo and Organic Greens \$14.54

Gloopy Burger: Grass Fed Beef topped with Applewood Smoked Bacon, Caramelized Onions, Cheddar Cheese and Organic Greens \$15.54

Juicy J Burger: Grass Fed Beef with Cheddar & Blue Cheese, Chipotle Aioli, Avocado Mousse, topped with Heritage Pork Brisket and Organic Greens (*Jeremy's Favorite!*) \$16.54

Star B Ranch Bison Burger: Grass Fed Bison with Blue Cheese, Avocado Mousse, Topped with Chef's Overnight Pickled Veg and Organic Greens \$18.54

Portobello Mushroom Cap: Marinated Portobello Mushroom, Garlic Aioli, Humboldt Fog Goat Cheese, Avocado Mousse and Organic Greens \$14.54

**Add Bacon or Caramelized Onions to any Burger or Burger Bowl....* \$3.54

**Add Our Famous, Fresh, House Made Garlic-Herb Fries to any Quinoa Bowl....* \$2.54

**Add Mary's Organic Marinated/Grilled Chicken Breast or Grass Fed Beef Patty....* \$7.54

Entrees Du Jour

Beer Battered Salmon Fish & Chips with Garlic-Herb Fries & Chipotle Aioli \$18.54

Sesame Checkerboard Ahi Tuna with Sweet Potato Puree, Chef's Tempura Avocado, Wild Caught Diver Scallop, and Butternut Squash - Kale Sauté \$33.54

Chicken Cordon Bleu Stuffed with Prosciutto & Jarlsburg Cheese, with Lemon Beurre Blanc, Braised Red Cabbage and Butternut Squash-Kale Sauté \$24.54

Star B Ranch Grass Fed Bison Meatloaf with Organic Potatoes, Braised Red Cabbage, Butternut-Kale Sauté, Pork Brisket, Manchego Cheese & Pork Jus \$25.54

8oz Flat Iron Steak with House Truffle Butter, Chef's Motor Oil Aioli, Golden Yam Puree and Butternut Squash - Kale Sauté \$26.54

Flame Grilled 15oz Rib Eye Steak with Point Reyes Blue Cheese, Organic Potatoes, Butternut Squash - Kale Sauté and Caramelized Onion \$38.54

Pork Schnitzel with Lemon Butter, Golden Yam Puree, Braised Red Cabbage, Butternut Squash-Kale Sauté & Barnyard Egg \$26.54

Pecan Crusted Rack of Lamb with Chef's Barbecue Sauce, Blended Quinoa, and Butternut Squash - Kale Sauté G/F **Half Rack** \$31.54 **Full Rack** \$54.54

Vegan/Gluten-Free Tempeh 'Meatloaf' with Sweet Potato Purée, Braised Red Cabbage, House Quinoa and Apple Slaw G/F \$19.54

**Add a Fresh Mixed Organic Greens Salad to Any Entrée du Jour....* \$6.54

Hand Crafted Desserts

Jeremy's Apple Cobbler Oven Warmed, served with Vanilla-Bean Ice Cream and House Caramel Brandy Sauce	\$9.54
Chef's Crème Brûlée of the Day Chilled Custard, Caramelized Sugar	G/F \$10.54
Chef's Cheesecake of the Day	\$10.54
Chocolate Ganache Mousse Rich, Creamy Belgian Chocolate Ganache	G/F \$9.54

Drafts, Brews and Hard Ciders

Six Rotating Draft Beers Available 7.50	Coors Light, Dos Equis or Non-Alcoholic 4.00
•Local Rotating Meade Beer, <i>Golden Coast</i> 11.00	•Harvest Apple, <i>Julian Hard Cider</i> 11.00
Hard Pear Sweet Cider, <i>Rekorderlig</i> 9.00	Hard Wild Berries Sweet Cider, <i>Rekorderlig</i> 5.00

White or Rose Wine by the Glass

Sparkling Brut, Opera Prima, <i>Spain</i> 7/24	•Sauvignon Blanc, Hart, <i>Temecula</i> 8.50/30
•Viognier, Shadow Mountain, <i>Warner Springs</i> 9/32	Pinot Grigio, Caposaldo, <i>Italy</i> 7.50/26
Chardonnay, Bianchi, <i>Santa Barbara</i> 10/36	Estate Rose, Bliss, <i>Mendocino</i> 9/32

Red Wine by the Glass

•Malbec, Chuparosa, <i>Ramona</i> 14/54	•Mature Oak Syrah, Edwards, <i>Ramona</i> 12/45
•'Unlabeled' Sangiovese, Hellanback, <i>Ramona</i> 10/36	Merlot, Field Stone, <i>Sonoma</i> 10/36
Cab Sauv, Aquinas, <i>Napa Valley</i> 11/40	Pinot Noir, Costa De Oro, <i>Santa Barbara</i> 9.50/34

Non-Alcoholic Beverages

•Fresh Pressed Julian Apple Cider 4.95	Sparkling Apple Cider 4.00
Bottled Root Beer, Ginger Beer Soda or Orange Cream 4.00	Coke, Diet Coke or 7up 2.75
Brewed Black Ice Tea 2.95	Apple Palmer (Iced Tea/Apple Cider) 3.75
Aqua Panna Bottled Mineral Water 4.00	Perrier Sparkling Water 2.75/5.00
Hot Chocolate with Whipped Cream 4.50	Hot Tea (Black, Green and Herbal) 3.95

Café Moto Fair Trade/ Organic, Caffeinated or Decaffeinated Drip Coffee	3.95
Café Moto Fair Trade/ Organic French Press Coffee for One or Two:	5.50/8.50

•**Locally Produced less than 45 miles from your table!**

Full Wine List Upon Request. Wine Selections from both Chef Jeremy and his sister, Certified Sommelier – WSET Advanced Graduate, Brigida Williams.



Growing Adults Menu

Grilled and Marinated Chicken Sandwich on a Brioche Bun with Cheddar Cheese and Garlic Aioli, Served with House Cut Fries	\$10
Pulled Heritage Pork Braised Sliders (2) with Sweet Barbecue Sauce, Served with House Cut Fries	\$9
Macaroni and Cheddar Cheese	\$6
Side of Fresh Fruit	\$5
Add a House Salad	\$6
Milk	\$3
Julian Apple Cider (flash pasteurized)	\$4.95
Sparkling Apple Cider	\$4.00
Bottled Root Beer	\$3.25