

# CAFE AROMA

Food, Drink & Art Gallery



# DINNER MENU

gather friends &  
be welcome

## For Starters Apps, Soups & Salads

<b>Ciabatta &amp; Garlic Oil</b> FIRST SERVING IS COMPLIMENTARY	6	<b>Felipe's Soup</b> CHEF'S SOUP DU JOUR, ALWAYS DELICIOUS	7/10	<b>Chopped Caesar</b> ROMAINE, CROUTONS, PARMESAN	half 9/14
<b>Salmon Toasts</b> SMOKED SALMON WITH CHEVRE, PICKLED ONION, CAPERS, PEPPER & MALDON SALT	19	<b>Escargot</b> GARLIC BUTTER & CROSTINI	16	<b>Bistroux</b> GREENS, ROMAINE, TOMATO, CUCUMBER, BASIL, ONION, CASHEW PEPITAS, & CITRUS HERB DRESSING	half 9/14
<b>Warm Roasted Beets</b> ROASTED WITH ORANGE, SHALLOT & BALSAMIC, TOPPED WITH GOAT CHEESE, CARDAMOM & ORANGE ZEST	12	<b>Pesto Bruschetta</b> ON CIABATTA WITH BASIL, TOMATOES, BALSAMIC REDUCTION, SHAVED PARMESAN, SHALLOTS	14	<b>Fall Into Flavor</b> MIXED GREENS, BLUE CHEESE CRUMBLES, DRIED CRANBERRIES, CANDIED WALNUTS, MAPLE-BALSAMIC VINAIGRETTE	half 10/16
<b>Blue Mussels</b> 1LB OF MUSSELS WITH SHALLOT, GARLIC & WHITE WINE WITH A SPLASH OF CREAM AND A HINT OF YELLOW CURRY, SERVED WITH TOASTED CIABATTA	19	<b>Vegan Queso</b> CHIPOTLE & CASHEW CREMA SERVED WITH CUCUMBERS & FOCACCIA	14	<b>Heirloom Burrata</b> HEIRLOOM TOMATOES, LEMON OIL, ONION, BASIL, BALSAMIC REDUCTION, MALDON SALT & BURRATA CHEESE	16

## Pastas Split Plate +5 Grain Free with Riced Cauliflower for +2

<b>Cacio e Pepe with Black Truffle</b> PECORINO ROMANO, CRUSHED BLACK PEPPER, SLICED BLACK TRUFFLE, BLACK TRUFFLE OIL, PAPPARDELLE	32	<b>Alexander Chicken</b> A RICH MARSALA CREAM SAUCE WITH MUSHROOMS & TOMATOES ON FETTUCINE	26
<b>Penne Ala Vodka</b> SAUTÉED GARLIC, CREMINI, SUN DRIED TOMATOES, VODKA CREAM SAUCE, WITH MARINARA	24	<b>Chicken Alfredo</b> SAUTÉED WITH WHITE WINE, GARLIC, PARMESAN, ALLEPO CHILI, CREAM AND BUTTER	25
<b>Stew's Ragu</b> A RICH MEATY RAGU WITH GROUND STEAK, PANCETTA & SOFFRITO AND NY STEAK STRIPS SERVED OVER PAPPARDELLE WITH PARMESAN	33	<b>Cashew Fauxfredo</b> CASHEW CREAM, WHITE WINE, GARLIC, FETTUCINE & BROCCOLINI WITH CASHEW PEPITA TOPPING	21
<b>Penne Chicken Cordon Bleu</b> GRILLED CHICKEN, GRUYERE-DIJON CREAM SAUCE, DICED HAM, ITALIAN BREAD CRUMBS, PENNE PASTA	29	<b>Creamy Pesto Penne</b> A RICH & CREAMY PESTO SAUCE WITH 3 JUMBO SHRIMP AND TOPPED WITH BRUSCHETTA	28
<b>Seafood Pasta</b> SALMON, SHRIMP & MUSSELS SAUTEED IN A LEMON-TOMATO BROTH ON FETTUCINE WITH ITALIAN BREAD CRUMBS	32	<b>Rojo Dragon</b> A SPICY VEGAN MAC N' CHEESE WITH KIMCHI, TOFU AND JALEPEN0 ON PENNE	22

Sausage + 6, Grilled Chicken + 7, Marinated Shrimp + 10, Salmon + 12, Seared Tofu + 4

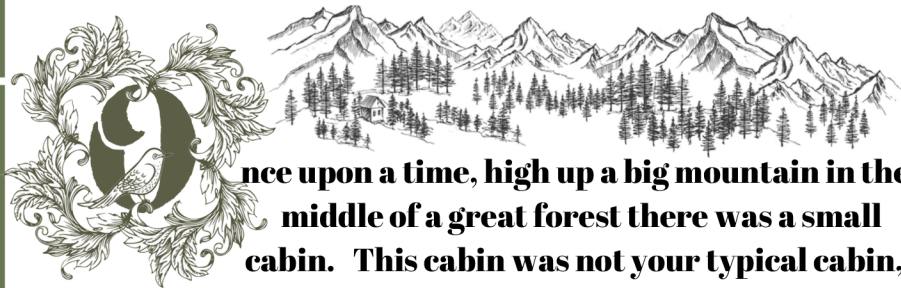
## Mains Split Plate +5

<b>Pan Fried Rainbow Trout*</b> 8OZ FILLET WITH BROCCOLINI, HERB ROASTED POTATOES, CAPERS & LEMON BUTTER	33	<b>The Ribeye*</b> 16OZ AGED ANGUS BEEF, WITH HERB ROASTED POTATOES & BROCCOLINI LIMITED AVAILABILITY	mkt.
<b>Red Rock Tofu</b> SEARED ORGANIC TOFU, HOT VELVET SAUCE, CUCUMBER KIMCHI SLAW, SESAME, SAUTÉED MUSHROOMS, TOMATOES & SUMMER SQUASH	24	<b>Steak Argentina*</b> 12OZ FLAME SEARED NY STEAK, WITH PARMESAN, CHIMICHURRI, BROCCOLINI & MASHED POTATOES	46
<b>Incredible Lightness</b> GRILLED CHICKEN, BROCCOLINI & SIDE SALAD	23	<b>Pepper Filet*</b> 6OZ BEEF TENDERLOIN FILET WITH BRANDY PEPPERCORN-CREMINI MUSHROOM SAUCE, BROCCOLINI & MASHED POTATOES	50
<b>Duck à l'Orange</b> ROASTED WITH BRANDY & ORANGE-SHALLOT MARMALADE, MASHED POTATOES & BROCCOLINI	41		
<b>Blackened Atlantic Salmon*</b> 6OZ FILLET WITH SUMMER SQUASH, RED ONIONS, HERB ROASTED POTATOES & CAJUN REMOULADE	33		

### Sides for the Table

herb roasted potatoes	10
mashed potatoes	10
sauteed broccolini	12
sautéed mushrooms	12

-GLUTEN FREE -CAN BE GF -PLANT BASED VEGAN -VEGETARIAN CAN BE VEGAN



Once upon a time, high up a big mountain in the middle of a great forest there was a small cabin. This cabin was not your typical cabin, for this cabin was somehow against all probability a fully functioning restaurant. How this cabin came to be a restaurant is unknown, perhaps sorcery or sheer stubborn willpower made it so. Now small cabins don't typically hold restaurants, but that's what makes Cafe Aroma special, odd and wonderful - it is that magic that surrounds the place. So while you gather over a meal, perhaps you remark that typically cabins do not become restaurants, and know that's why we do things a little bit differently, because truly we have limitations most restaurants do not. Gather friends & be welcome.

## Elixirs without Alcohol

- Seasonal Shrub 7  
APPLE CIDER SHRUB, LEMON, GINGERBEER
- Compote Composition 8]  
LAVENDER LEMONADE  
HOUSE COMPOTE LEMONADE
- Lavender Lemon Drop Martini 12]  
SEEDLIP N/A LIQUOR
- Peachy Ginger Mule 10]
- Strawberry Margarita 12]  
SEEDLIP N/A LIQUOR

## Cocktails & Elixirs

- Camp Fire Old Fashioned 15]  
RYE, CINNAMON, BITTERS, SCOTCH MIST,  
SMOKED CINNAMON STICK
- Blueberry Lemondrop Martini 15]  
HOUSE INFUSED LEMON BLUEBERRY VODKA,  
SWEET & SOUR, TRIPLE SEC, BLUEBERRY SYRUP
- Chef's Martini 18]  
FILTHY GIN OR VODKA MARTINI  
WITH HOUSEMADE CHEF'S BRINE  
AND GOAT CHEESE STUFFED OLIVES
- The Barback's Martini 18]  
GIN OR VODKA MARTINI WITH HOUSEMADE  
CAJUN PICKLE BRINE, EMPIRICAL DORITOS  
LIQUOR, JALAPENO VERMOUTH RINSE
- Paper Plane 17]  
BOURBON, APEROL, AMARO MONTENEGRO,  
LEMON JUICE
- Daily Penicillin 15]  
SCOTCH, HONEY, HOUSEMADE GINGER  
SYRUP, DOMAIN DE CANTON FLAOT, LEMON
- Alpenglow Spritz 15]  
APEROL, SPARKLING WINE, HOUSEMADE  
ALLSPICE SYRUP, LEMON, CLUB SODA
- Poms to Pines Martini 15]  
POMEGRANATE LEMON MARTINI, LEMON,  
PAMA, CRANBERRY VODKA, CARDAMOM,  
ORANGE
- Aroma Lavender Gimlet 16]  
ST. GEORGE'S GIN, HOUSEMADE LAVENDER  
SYRUP, LIME
- Spice of Life 15]  
CAMARENA REPOSADO TEQUILA,  
JALAPENO INFUSION, LIME, AGAVE,  
MEZCAL FLOAT, GRAPEFRUIT, TAJIN RIM
- Idyllwild Famous 15]  
SPARKLING WINE, PEAR LIQUEUR,  
ST. GERMAINE, LEMON JUICE
- Spicy Bloody Good Time 16]  
VODKA, ANCHO REYES CHILE LIQUOR,  
EMPIRICAL DORITOS LIQUOR, HOUSEMADE  
BLOODY MARY MIX, SPICED GREEN BEAN,  
LIME
- IDY Pumpkin Chai (Hot) 16]  
CAPTAIN MORGAN'S SPICED RUM, PUMPKIN  
SYRUP, CHAI TEA, OAT MILK, PUMPKIN  
WHIPPED CREAM FLOAT

## White Wine by the Glass Red Wine by the Glass

- Chamdeville Sparkling  
FRANCE - 9]
- Raeburn Chardonnay  
SONOMA, CA - 11]
- Diatom Chardonnay  
SANTA BARBARA, CA - 14]  
*93 pts. Wine Spectator*
- Crowded House Sauvignon Blanc  
NEW ZEALAND - 10]
- Maso Canali Pinot Grigio  
ITALY - 11]
- Moulin de la Roque Rose  
FRANCE- 11]
- Beers
- ON TAP 16OZ
- East Brothers, Blonde Ale 7]  
Offshoot, Relax, Hazy IPA 8]
- ALES & LAGERS
- Abita Purple Haze 8]  
AVBC Boont Amber 7]  
Lost Coast Stargaze Wit 7]  
Lost Coast IPA 7]  
Scrimshaw Pilsner 7]  
Steigl Grapefruit Radler 7]
- Saison Dupont 8]  
A classic & The Chef's favorite beer
- NON-ALCOHOLIC
- Athletic Run Wild IPA 8]
- CIDERS & GLUTEN FREE
- Lavender Hard Kombucha 8]  
Stem Dry Cider 7]
- Endpost Cabernet  
CALIFORNIA - 10]
- Method Cabernet  
NAPA, CA - 15]  
*95 pts. James Suckling*
- Monte Antico Super Tuscan  
ITALY - 11]
- Joseph Drouhin Les Chorey Burgundy  
France - 17]
- Talbott Sleepy Hollow Vnyd Pinot  
SANTA LUCIA HIGHLANDS, CA -15]
- Buglioni Valpolicella  
ITALY- 12]
- 8yrs. in the Desert Red Blend  
CALIFORNIA - 16]

## Beverages

- House Lemonade 4]
- Iced Tea 4]
- Pellegrino 750ml 7]
- Acqua Panna 750ml 7]
- Hot Tea 4]
- House Selection
- Abita Root Beer 6]  
Louisiana Cane Sugar
- Can of Soda 4]  
Coca Cola, Sprite,  
Diet Coke, Ginger Beer
- Juices 4]  
Orange, Pineapple,  
Apple, Grapefruit