



*Welcome to our Café*

*Bienvenue chez vous*

*Lunch 2019*

Fresh, Healthy, Inspired Franco-American Cuisine

Lunch daily: 11:30 AM to 3:00 PM

Dinner: 5:00 to 9:00 PM

Last seating at 8:30

## *Hors-D'oeuvre*

*Bruschetta* (Vegan option) Fresh tomato, red onion, basil, garlic, on toasted crostini topped with vintage balsamic reduction 7 Add chèvre cheese 1.50

*Crostini au Fromage de Chèvre* (Vegetarian) Chèvre cheese, toasted crostini, and fresh chives 6

*Hummus* (Vegan, Vegetarian, Gluten Free) Traditional mixture of chickpeas, tahini, olive oil, and local sea salt, served with fresh carrots, celery, and chips (gluten free available) 8

## *Soups and Salads*

*Soupe du Jour* - Large or small (Vegan, Vegetarian) - Ask your server for today's seasonal vegan selection 5/8

*Clam Chowder* - Large or small - Our customers tell us it is the best in Cannon Beach! Try Claudia's family recipe made from scratch daily (we do not use a purchased pre-made base). Made with fresh cream, garlic, herbs, and bacon 6/9

*French Onion Soup* - Large or small - House-made daily with imported French wine and sweet local onions, gratinéed with crostini and Emmental cheese 5/8

*Roasted Beet Salad* (Vegetarian, Vegan options available) Customer favorite. Fresh roasted beets, local arugula and spring mix, tossed with our avocado yuzu house vinaigrette, topped with chèvre cheese, candied pecans 15

*Café Garden Salad* (Vegan, Vegetarian, Gluten Free) Fresh local greens tossed with our house vinaigrette, topped with avocado, tomato, cucumber, carrot, onions, and chickpeas 9

*French Moroccan Lentil Salad* (Vegan, Vegetarian, Gluten Free) Lentils, parsley, mint, tomatoes, olives, cucumber, and bell peppers tossed with a light spiced vinaigrette over a bed of fresh greens topped with sliced avocado 12

*Fresh Catch Salad* Fresh local fish seasoned and seared, served over local spring mix, avocado, sweet onion, carrots, cucumber, Roma tomato, and tossed with our avocado Yuzu house vinaigrette Market Price

*Salmon Beet Salad* Fresh local salmon baked with lemon and herbs served cold over sliced beets on a bed of fresh greens tossed with our house avocado Yuzu house dressing, garnished with cornlets and microgreens 18

## *Hot Grilled Sandwiches*

*house-made pickles & choice of one side with sandwiches*

*French Dip* House specialty and customer favorite! Chef Fernando slow roasts local grass-fed prime rib to perfection, shaves it thin, add chèvre cheese, and serves this with a side of au jus on fresh grilled rustic ciabatta... Enjoy! 15

*Grilled Cheese*, build your own! (Vegetarian) Grilled on Grand Central's Campagnolo bread. Cheeses: Gruyère, Emmental, smoked cheddar, chèvre cheese, or Gorgonzola (choice of two) 11  
Add Extras: Bacon, avocado, tomato, or fried egg 1.50 each. Add Chicken 3

*Chicken Brie Melt* Tender rosemary roasted chicken breast, fresh basil, toasted coconut, brie cheese, strawberries or seasonal fruit, and a vintage balsamic reduction on Grand Central's Campagnolo bread 15

*Croque-Monsieur* Open faced, grilled, Black Forest ham, Emmental cheese, on Grand Central's Campagnolo bread, topped with béchamel sauce 11 *Croque-Madame* add a slow poached egg 3

*Cochito Sandwich* Chef Fernando's special family recipe for slow-cooked pork leg, served with pickled onions, avocado, lettuce and tomato on ciabatta. Want heat? Add sliced Jalapeño! .50 A traditional taste of Chiapas 15

*Sweet Potato Falafel* (Vegan, Vegetarian) White sweet potato, peanut, chickpea mixture fried in small patties, paired with fresh avocado, cucumber, parsley, and spring mix tossed in house vinaigrette, vegan aioli on a warm pita 15 (Allergy alert: contains peanuts)

*Sweet Bacon Blue Sandwich* Applewood smoked bacon, grilled pears, gorgonzola, chèvre cheese, stone-ground mustard, served on grilled Grand Central's Campagnolo bread makes this sandwich a house favorite 15

*Bison Burger* Half-pound grass-fed, all-natural bison grilled and served with organic spring mix, tomatoes, gorgonzola, three slices of bacon and house-made aioli, on a locally made grilled ciabatta bun 18

## *Cold Sandwiches and Beach Lunch Box*

*Ham and Apple Sandwich* Maple ham, sliced apple, chèvre cheese, pecans, and spring mix tossed with warm bacon vinaigrette, served on rustic fresh ciabatta 12

*Garden Vegetable Wrap* (Vegan, Vegetarian, Gluten Free) Fresh vegetables: avocado, cucumbers, tomatoes, onion, carrots, beets, cilantro, sunflower seeds, micro greens and spring mix tossed with house vinaigrette, served on gluten-free flour tortilla with humus 10

*Club House* Try this lovely lunchtime favorite filled with layers of thinly sliced ham, tomatoes, spring mix, Swiss cheese, bacon, and house aioli on Grand Central's Campagnolo bread. Ask for grilled or cold 14

*Elvis Sandwich* (Vegan, Vegetarian) Peanut butter and smashed banana served on Grand Central's Campagnolo bread, butter or plain grilled, or served cold 8 Add jam or marshmallow crème spread at no charge.

*Beach Lunch Box* Cold sandwich and choice of sides (see below), whole fresh fruit, and our own house-made brownie 16 Enjoy lunch by the sea! Served in a brown box with napkins. See our selection of wine or beer to go. Utensils on request only. To go lunch box orders must be paid in advance.

## *Sides*

*choice of side: Sweet Potato Salad or Chips, pickles included with most sandwiches*

*Sweet Potato Salad* (Vegetarian, Vegan) House-made with sweet potatoes, celery, red onions, cranberries, and thyme 3

*Kettle Chips*, or house-made pickles (Vegetarian, Vegan) 2

*Chef Fernando's House-Made Pickles*, purchase by the jar -- Small, Medium, Large Quick Pickles, refrigerate, provided in a Weck clip-top jar 6/8/10 (these come with most sandwiches)

*Gluten-free Bread* (Gluten Free) Locally made at Manzanita Ocean Bakery, gluten-free customers love it 2.50

## *Kids*

10 years or younger please, add a side serving for 2

*Chicken Melt* Tender roasted rosemary chicken breast and Emmental Swiss cheese served on butter grilled on Grand Central's Campagnolo bread 5

*Grilled Cheese* (Vegetarian) Choice of cheese and butter grilled on Grand Central's Campagnolo bread, please ask your server for cheese option 5

*Ham Sandwich* Shaved maple ham, Emmental Swiss cheese, house aioli, served on Grand Central's Campagnolo bread 5

## *Desserts*

*Fresh House-Made Brownies* Our specialty! Claudia's secret ingredients make this a customer favorite. Two brownies served warm with two scoops of our own French vanilla ice cream 8

*Lemon Sorbet* (vegetarian, vegan, gluten free) Our most popular dessert. House-made from Claudia's recipe! Three scoops topped with a light sprinkle of lemon zest and a splash of vodka 8 (over 21 please)

*French Vanilla Ice Cream* House-made, three scoops, take your pick of walnuts, candied pecans, chocolate or caramel sauce 8

*New York Cheesecake* All-time creamy favorite served with our warm whole-berry compote 8

*Gem Pastry or Cake of the Week* (Vegan, Vegetarian, and/or Gluten free) Enjoy healthy tasty treats available for our health conscious customers that will please 6

## *Coffee*

16oz., no free refills

*Caffé D'Arte*, "The Art of Coffee", started in Seattle in 1985 by Mauro Cipolla making authentic Italian coffee roasted in the traditional old-fashioned Italian way representing family, tradition, and artisanship. Claudia's favorite coffee (a fan since the company opened) -- our customers love it.

*Caffé D'Arte Espresso*, Single or doppio Our House espresso, full bodied and delicious, served with an espresso bean or a lemon twist 2/3, additional 1 oz espresso shot 1

*Caffé D'Arte* Our House coffee freshly brewed to perfection and served piping hot 4

*Iced Café* Our house brewed coffee served chilled and tossed with espresso coffee ice cubes for full flavor down to the last drop! 5

*French Press Caffé D'Arte* (regular or decaf) This classic technique creates a crisp, fresh cup of coffee by allowing the grounds to steep in boiling water and then strained to perfection 5

*Latte* The term latte comes from the Italian word 'caffelatte' meaning milk and coffee, our version is just that, rich House Espresso shots topped with steamed milk and a light layer of foam 5

*Café Americano* The term Americano originated during World War II when Italians nicknamed the way American's diluted the straight espresso shots with hot water to soften it, the outcome is the same today, a strong crisp cup of espresso strength coffee 4

*Café Mocha* The traditional Mocha made with our delicious House chocolate sauce, two espresso shots, and steamed milk, if you prefer topped with whipped cream and caramel 5

*Cappuccino* This espresso drink is enjoyed around the world and is a foamier version of a latte. Two espresso shots are topped with heavy foam, served wet or dry to your specifications (dry being a very light, airy foam, and wet being a thick bubbly milk, essentially half milk half foam) 5

*Café Italian Flavors* Flavor by the shot, ask the server for the selection 1

*Soyor Almond Milk* .75

## Beverages

*Italian Cream Soda* (Vegan option available) Made with Perrier and cream, pick a flavor: Blackberry, strawberry cherry, mango, coconut, vanilla, lavender, raspberry, watermelon and more (*with or without cream*) 4  
*Extra Shot of Syrup* 1  
*Glass of Milk* 3  
*Lemonade or Lavender Lemonade* 4.50  
*Moroccan Mint Mango Marvel* 4  
*Orange Juice* 8oz 4  
*Hot Chocolate* 4  
*Perrier, small* 3  
*San Pellegrino, large* 8

## Specialty Teas

*Hot, Served in a Small Pot. Iced, in a tall glass.*

*Each day a fresh batch of iced tea is made from one of our specialty teas. Please ask about today's flavor.*

*Earl Grey* Special blend of this popular black tea: marvelous citrus aroma 3.25  
*Ginger* Delicious ginger tea, try a rejuvenating cup 3.25  
*Peppermint* Refreshing herbal tea 3.00  
*Black Currant* Delicious Assam tea flavored with black currant gives the tea a fruity pop 3.50  
*Vanilla Black* Creamy and delicious black tea made with real vanilla bean 5.50  
*Marvelous Mango* If you love mango, you will love this black tea blend 3.50  
*Green Jasmine* Fragrant, sweet pearls: claimed to ease anxiety, reduce cholesterol, and increase circulation 3.50  
*Moroccan Mint* Classic, refreshing, enjoyed around the world: our special blend has a smooth and well-rounded body 3.50  
*Jamaica Red Bush* Robust, fruity and deeply red, complex finishes of island fruit and rare spices 4.50  
*Masala Chai* A traditional South Indian blend of black teas and spices, best served strong and sweet with milk and sugar 4.50  
*Passion Fruit Yerba Mate* Warming blend of yerba mate, marigold petals, cinnamon and apricot pieces 3.50  
*Hibiscus* Tart and sweet, hibiscus makes the perfect summertime iced beverage 3.75  
*White Peony* Classic white tea prized for its mild flavor and savory finish 4.50

Chef Fernando Aquino

Owner Claudia Toutain-Dorbec

We proudly serve organic products whenever available. With intention, we do not use a microwave and do not deep fry. All our food is fresh and lovingly made from scratch. Our ciabatta bread is locally baked and delivered daily. Good food takes time, enjoy.

Our regional vendors include: Sea Level Bakery/Cannon Beach, Bread and Ocean Bakery/Manzanita, Grand Central Bread/Portland, Caffe D'Arte/Seattle, Foxfire Teas/Portland, R-evolution Gardens/Nehalem, King Fisher Farms/Nehalem, Fulton Meats/Portland, Northwest Wild Products/Astoria, Ocean Beauty/Astoria, Northwest Premier/Hillsboro, Organically Grown/Portland, Bornstein Seafood/Astoria, Provista/Portland, d'Artagnan/New York (importers of French specialty products), Produce Plus/Happy Valley, Organic Produce/Portland.

Cash, Visa, MasterCard, Discover and American Express Accepted

No Checks Please