

THE MIMOSA HOUSE

there is always a reason to celebrate

CALIFORNIA'S FAVORITE RESTAURANT AND CHAMPAGNE HOUSE'S DINNER MENU

Dinner COCKTAILS

THE WALT.... \$14

Scotch whiskey, lemon zest, lemon Soda, and a twist. served over crushed ice, just like walt liked it.

SILVER SCREEN MARTINI.... \$15

Enjoy it like Sinatra with gin, just a bit of vermouth, on the rocks, and with a twist. or, enjoy it like James Bond as a vesper martini with gin, vodka, lillet, and a twist. shaken, not stirred.

CALIFORNIAN 75.... \$11

Gin, lemon, sugar, and California bubbles

NUTTY OLD FASHIONED.... \$15

Bourbon, trader vic's macadamia nut liqueur, vanilla bitters, orange peel and a luxardo cherry.

LOST ON A BEACH.... \$13

Light rum, pineapple, passion fruit, and peach. topped with a dark rum float.

OFF TO THE DERBY.... \$14

Bourbon, grapefruit, honey, and lemon. served over crushed ice with fresh mint.

CALI TEQUILA SUNRISE.... \$12

Silver tequila with lime, orange juice, and a cherry float. topped with a splash of california pink bubbles.

STARTERS for the table

BATTERED GREEN BEANS \$12

battered and fried green beans. served with a side of ranch for dipping.

LOADED TOTS.... \$13

Tater tots topped with cheese, chopped bacon, sour cream, and chives.

CHICKEN WINGS.... \$16

(8) battered and fried chicken wings tossed in choice of ONE: bbq, buffalo, asian sweet chili, hot honey, or jerk sauce.

SOUTHERN JALAPEÑOS.... \$12

Lightly breaded seasoned jalapeño spears served with a spicy dipping sauce.

GARLIC TRUFFLE FRIES.... \$12

House fries tossed in garlic, truffle oil, and herbs.

ONION STRAWS.... \$10

battered onion strrrings, seasoned and served with a spicy dipping sauce.

FRIED PICKLES.... \$10

house battered and fried pickle chips served with ranch for dipping

FRIED OKRA.... \$10

Chopped, breaded, and Cajun seasoned okra. Fried and served with a ranch dipping sauce.

HOUSE Favorites

TRUFFLE MAC & CHEESE.... \$14

homemade Mac and cheese with truffle oil and breadcrumbs. Add chopped ham +\$6

MONTE CRISTO.... \$18

Turkey, ham, & Swiss on a Sammy battered, fried, dusted with powdered sugar and a berry dipping sauce.

LOU'S CALI TACOS.... \$18

Lou's signature ground beef tacos on Parmesan crusted corn tortillas with American cheese, shredded lettuce, freshly diced tomatoes, and a chipotle drizzle. (SO GOOD!)

CLASSIC JAMBALAYA.... \$23

Hot link, chopped chicken, shrimp, onions, peppers, tomato and a Cajun sauced tossed with white rice and topped with fresh green onions.

Dinner SALADS

CLASSIC CAESAR SALAD.... \$12

Chopped romaine with Caesar dressing, Parmesan,& croutons. Add Chicken +\$9

ROMAINE WEDGE SALAD.... \$16

Romaine 'wedges' stacked with chopped bacon, tomatoes, red onions, house croutons, a bleu cheese crumble and bleu cheese dressing.

STRAWBERRY FIELDS SALAD.... \$16

Spinach, strawberries, blueberries, sliced almonds, and hickory smoked bacon tossed in a poppyseed dressing.

SOUTHWEST SALAD.... \$17

Flour tortilla topped with spring mix, mixed cheese, black beans, pico, corn, avocado, and chopped grilled chicken breast, tossed in a chipotle dressing and topped with tortilla strips.

BUFFALO CHICKEN SALAD.... \$17

Crispy chicken tossed in buffalo over romaine, cucumber, red onion, celery, carrot, bleu cheese crumble, and a bleu cheese dressing

FILET MIGNON SALAD.... \$24

Spring mix, tomatoes, red onions, and cucumbers tossed in a dill-ranch dressing and topped with chopped filet, and onion strings.

Po Boy SAMMYS

PO BOYS COME WITH FRIES, TOTS, OR A HOUSE SALAD

CLASSIC SHRIMP PO' BOY.... \$18

Battered shrimp, lettuce, tomato, and house remoulade sauce on a French roll.

KING OF MARDI GRAS PO' BOY.... \$24

Chopped filet mignon on a french roll with jack cheese, grilled onions, grilled mushrooms, lettuce, tomato, and a peppercorn sauce.

FISH ON PO' BOY.... \$19

Battered cod served on a french roll with lettuce, tomato, and a spicy remoulade sauce.

COCHON DE LAIT PO' BOY.... \$18

Slow braised bbq pulled pork on a french roll with lettuce, tomato, bbq Sauce, and a sweet & spicy remoulade sauce.

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Dinner HANDHELDS

ALL HANDHELDS COME WITH FRIES, TOTS, OR A HOUSE SALAD

WESTERN BURGER.... \$19

2 smash patties with American cheese, onions straws, bbq sauce, lettuce, onion, tomato, pickle, & aioli on a toasted brioche bun.

MUSHROOM SWISS BURGER.... \$16

2 smash patties with Swiss cheese, grilled mushrooms, lettuce, onion, tomato, pickle, & aioli on a toasted brioche bun.

CALI PATTI MELT.... \$17

Parmesan crusted sourdough with beef patties, aioli, Swiss cheese, grilled onion, and tomato.

CALIENTE BURGER \$20

2 smash patties made with beef and chorizo, pepper jack cheese, & grilled peppers/ onions with lettuce, tomato, pickle, onion, & aioli on a toasted brioche bun.

RIBEYE MELT.... \$22

Thinly shaved ribeye with mushrooms, onions, cheddar, and a peppercorn sauce. On a ciabatta roll with lettuce & tomato.

CAPRESE MELT.... \$16

Grilled tomato, fresh mozzarella, basil, balsamic, olive oil, and spring mix on a rustic ciabatta bun.

CRAB & SHRIMP MELT.... \$25

Lump crab and chopped shrimp between grilled sourdough with Jack cheese, grilled tomato, red onions and aioli.

CLASSIC CHEESEBURGER.... \$15

2 smash patties, American cheese, lettuce, onion, tomato, pickle, and aioli on a toasted brioche bun.

BIG ISLAND BURGER.... \$18

2 smash patties, swiss, sweet sauce, & grilled pineapple with lettuce, tomato, pickle, onion, & aioli on a toasted brioche bun

JALAPEÑO BURGER \$18

2 smash patties, pepperjack cheese, grilled mushrooms, & grilled jalapeños with lettuce, tomato, pickle, onion, & aioli on a toasted brioche bun

GOING BACK TO CALI.... \$20

2 smash patties, american cheese, grilled mushrooms & onions, avocado, & bacon. With lettuce, tomato, pickle, onion, & aioli on a toasted brioche bun

CUBAN SAMMY.... \$21

ham, pulled pork, Swiss cheese, pickles, and Dijon on grilled sourdough bread.

CHICKEN CLUB SAMMY.... \$19

chicken breast, bacon, ham, Swiss, lettuce, tomato, avocado, & aioli between grilled sourdough bread.

AVOCADO BLT SAMMY.... \$17

Lettuce, tomato, bacon, avocado, & aioli on grilled sourdough. Add smoked salmon for +\$9

MAIN Entrees

HAVE A DIETARY RESTRICTION? TALK TO US ABOUT HOW WE CAN MODIFY OUR DISHES!

SHORT RIB STEW.... \$25

Potatoes, carrots, celery, onion, green beans, and braised short rib. Served with a rich brown gravy and chives.

CHICKEN FRIED STEAK.... \$20

Chicken fried steak served with mashed potatoes, seasonal veggies, and house gravy.

GRILLED SALMON.... \$28

grilled in white wine and red onion. Served with mashed potatoes and seasonal veggies.

CHICKEN GUMBO.... \$22

Bell peppers, onions, chopped chicken, Cajun sausage, chopped okra, tomatoes, beef base and spices served over rice balls.

MUSHROOM CHICKEN.... \$22

Grilled chicken topped with a mushroom cream sauce and served with seasonal veggies and mashed potatoes.

NEW YORK & FRIES.... \$25

(8oz) New York grilled in garlic- truffle butter and served with thin fries tossed in herbs.

FISH & CHIPS.... \$21

4pc house battered cod served with crispy fries and a house tartar sauce.

FILET STROGANOFF.... \$25

Chopped filet mignon and sliced mushrooms tossed in a rich cream sauce with noodles and topped with fresh parsley.

VEGAN STIR FRY.... \$17

Grilled seasonal veggies with potatoes, and black beans. Stir fried in a tomato sauce & topped with avocado.

FRIED CHICKEN DINNER.... \$24

(3) Piece, bone in fried chicken served with mashed potatoes, gravy, and a side of grilled seasonal veggies.

TacoTIME

JALAPEÑO TACOS.... \$16

Fresh jalapeño spears battered and fried. Served in corn tortillas with Jack cheese. Topped with lettuce, diced tomatoes and a chipotle drizzle.

FILET MIGNON TACOS.... \$24

Chopped filet mignon, grilled onions and grilled mushrooms. Served on flour or corn tortillas with cheddar, lettuce, tomato, sour cream, and avocado.

SHRIMP TACOS.... \$20

Choice of :
regular or spicy grilled shrimp served on flour or corn tortillas with jack cheese, lettuce, pico de gallo, cilantro jalapeno dressing, and sour cream

CALI FISH TACOS.... \$22

Crispy battered cod in a corn tortilla loaded with jack cheese, lettuce, pico de gallo, cilantro jalapeño dressing, and pickled red onions.

House DESSERTS

ASK ABOUT OUR ESPRESSO DRINKS, PERFECT WITH DESSERT!

CLASSIC TOASTIES.... \$8

California style French fritters covered in powdered sugar.

BERRY BLISS CREPE \$15

Strawberries and blueberries in a vanilla crepe topped with a berry drizzle and powdered sugar.

BANANA FOSTER TOASTIES.... \$14

California style French fritters topped with flambéed bananas, a decadent caramel drizzle, and vanilla gelato.

CHEFS CHOICE DESSERT \$10

Rotating dessert created by our chef daily, ask about what were serving tonight!