MENDOCINO café



LUNCH MENU

10451 LANSING STREET · MENDOCINO 707.937.6141 mendocinocafe.com



CHICKEN SATAY – Yogurt-Marinated Chicken Skewers with Cucumber Salad & House-Made Organic Peanut Sauce \$15

*NACHOS – Organic Blue Corn Tortilla Chips with Black Beans, Melted Cheese, Sour Cream, Salsa & Guacamole \$20 | with Steak or Chicken \$25

STEAMED CLAMS & MUSSELS (*) — Red Curry Coconut Broth or White Wine Garlic Butter Sauce \$22 | with Fresh Pasta & Parmesan Cheese \$29

CHIPS & GUACAMOLE (*) — Organic Blue Corn Tortilla Chips, Fresh Guacamole & Fresh Salsa \$13

SOUP OF THE DAY or our AWARD-WINNING CLAM CHOWDER
Served with Fresh Bread Cup \$8 | Bowl \$14



SOUP & SALAD — Your choice of a Bowl of Clam Chowder or Soup of the Day Served with a Green or Caesar Salad \$21

BIG RIVER SALAD (*) — Mixed Greens with Seasonal Vegetables & choice of Gorgonzola Dressing, Mendocino Mustard Dressing, *Balsamic & Olive Oil or *Lime Vinaigrette \$16 | with Chicken, Fish or Tofu \$24 | Crab Cake or Prawns \$29

VIETNAMESE SALAD (*)

Napa Cabbage, Carrots, Basil, Cilantro, Mint, Bean Thread Noodles, Peanuts, & Vietnamese Dressing – \$16 | with Chicken or Tofu \$24 | with Crab Cake or Prawns \$29

CLASSIC CAESAR SALAD – Romaine Hearts with Garlic Croutons & Parmesan in our Caesar Dressing \$16 | with Chicken \$24 | with Crab Cake or Prawns \$29

HOT THAI SALAD (*) — Chicken, Beef or Tofu in our Hot Thai Dressing over a Large Green Salad \$23 | with Rock Shrimp \$27

AHI SALAD – Seared Tuna, Buckwheat Soba Noodles, Cabbage, Marinated Cucumbers, Sesame-Ginger Dressing \$29



On your choice of Whole Grain Bread or a French Roll. Served with Fingerling Potato Salad or Cup of Soup of the Day. Substitute Green Salad or Cup of Clam Chowder \$3

CRAB CAKE SANDWICH – Local Dungeness Crab Cake with Tartar Sauce & Cabbage \$27

CAFÉ BURGER – Grilled Covelo (Local) Beef with your choice White Cheddar & Jack, Gorgonzola, or Gruyere \$18 | add Mushrooms or Bacon \$3 each

CHICKEN SANDWICH - Grilled Free-Range Chicken Breast with Pesto, Gruyere & Aioli \$18

BLACKENED ROCKFISH SANDWICH – Local Fillet, Cajun Spices, Tartar Sauce \$20

STEAK & BRIE MELT or PHILLY CHEESESTEAK — Steak & Brie served with Caramelized Onions & Horseradish Cream. Traditional Cheesesteak, served with Aioli. \$19



BASIC BREAKFAST

Two Eggs (any style), Roast Potatoes, Whole Grain Toast or Corn Tortilla, Choice of Bacon or Soyrizo \$18

THAI BURRITO — Large Flour Tortilla stuffed with Chicken, Beef, or Tofu, Organic Brown Rice, Vegetables in Housemade Peanut Sauce with Café Sweet Thai Chili Sauce on the side \$21 | with Shrimp \$25

HUEVOS RANCHEROS

Two Eggs, Corn Tortillas, Black beans, Mojado Sauce, Melted Cheese, Sour Cream & Guacamole \$19 | add Bacon \$22

CHILI VERDE PLATE or BURRITO

Slow Roasted Pork Loin simmered in a Green Chili Sauce, topped with Sour Cream. Served with Black Beans, Brown Rice & Corn Tortillas, OR Served wrapped in a large Flour Tortilla, with Black Beans on the side \$20

CAFÉ BURRITO MOJADO

Chicken, Beef or Veggies with melted Cheese, Black Beans & Rice in a Flour Tortilla Topped with Mojado Sauce, Sour Cream & Guacamole \$19 | with Rock Shrimp \$23

BREAKFAST BURRITO

Soyrizo or Roundman's Smoked Bacon, Eggs & Melted Cheese in a Flour Tortilla. Topped with Guacamole & Sour Cream, served with Black Beans \$20

QUESADILLA — Chicken, Beef or Veggies with melted Cheese in Flour or Corn Tortillas. Served with Salsa, Guacamole & Sour Cream \$19 | with Rock Shrimp \$24

TOSTADA

Crispy Corn Tortilla Shell filled with Black Beans, Brown Rice and Sautéed Chicken, Beef or Tofu Topped with melted Jack & White Cheddar Cheeses & a dollop of Guacamole & Sour Cream. Served over a large Organic Garden Salad with your choice of Dressing \$20 | with Blackened Rock Shrimp \$24

FISH TACOS

Organic Corn Tortillas with Cajun Spiced Local Rock Fish & Cabbage Slaw Served with Guacamole, Salsa, Black Beans & Brown Rice \$21

SEAFOOD FETTUCINE

Clams, Mussels, Rock Shrimp, Cherry Tomatoes, Basil & Garlic in a Cajun Cream Sauce \$32

HEALING BOWL (*)

Soba Noodles in a Red Miso Broth with Kale, Shiitake Mushrooms. Choice of Chicken, Beef or Tofu \$21 | with Rock Shrimp \$25

THAI FIREPOT (*) — Red Curry Broth (or substitute *Garlic-Ginger-Chili Broth)
Organic Vegetables. Choice of Chicken, Beef or Tofu. Served with
choice of Brown Rice or Bean Thread Noodles \$21 | with Rock Shrimp \$25

STOUT-BRAISED POT ROAST

Covelo Beef with Carrots, Mushrooms, Fingerling Potatoes & Horseradish Cream \$29

ASIAN STIR FRY — Chicken, Beef or Tofu with Zucchini, Yellow Squash, Carrots, Snap Peas, Ginger & Garlic. Served in a Hoisin-Bean Sauce with Soba Buckwheat Noodles or Organic Brown Rice \$19 | with Rock Shrimp \$24



Cream Soda	\$5.00	ON TAP	pint \$6.75	½ pint
Root Beer	\$5.00	Blue Star Wheat		
Ginger Beer	\$5.00	Boont Amber Ale		
Curiosity Cola	\$5.00	Racer 5 IPA		
Black Cherry Cream Soda	\$5.00	Scrimshaw Pilsner		
Dry Sodas	\$5.00			
(Cucumber or Blood Orange)		BOTTLES		
Lemonade	\$5.00	Local:		
Arnold Palmer	\$5.00	Foggy Day IPA Pranqster Rasputin Stout		
Organic Local Apple Juice	\$5.00			
Orange Juice	\$5.00			
Milk/Almond Milk	\$4.00	Red Seal Ale		
WE SERVE FAIR TRADE, SHADE GROWN, ORGANIC, LOCALLY ROASTED COFFEE		Out of to	wn:	
Coffee	\$4.00	Corona		
Espresso	\$5.00	Great White		
2017-2000	ψ5.00 Φ5.00	Guinness		

\$5.00

\$5.00

Mocha Latte \$6.00 Extra shots add \$1.50 Cocoa \$5.00

(Low-fat, Whole or Soy Milk)

Cappuccino

Latte

Café Freshly Brewed Iced Tea \$4.50

Hot Tea \$4.00

> English Breakfast, Earl Grey, Darjeeling, Wild Sweet Orange, Chai Spice,

Jasmine Green, Japanese Green

Decaf/Herbal Tea \$4.00

> Chamomile, Blackberry, Yerba Mate Peppermint, Lemon Ginger,

Decaf Earl Grey, Dandelion Root

\$5.75

\$5.00

Guinness

Heineken Zero (Non-Alcoholic)

Modelo Especial

Negra Modelo

Pacifico

Sierra Nevada Pale Ale

Fog Cutter Double IPA

Hard Cider (GF)

Mike's Hard Lemonade



Guacamole	\$5.00
Chicken Breast	\$11.00
Grilled or Blackened Prawns (4)	\$13.00
Hamburger Patty (Lunch Only)	\$11.00

We support the health of our planet and our customers by using local, organic produce, free range chicken, grass fed local meats, hormone free dairy and wild harvested seafood. Please note: an asterisk (*) indicates gluten-free choices.