



NATURE'S KITCHEN

We use only HORMONE FREE, ALL NATURAL, FREE RANGE meat



BRUNCH

SERVED DAILY 8AM - 3PM

CAST IRON OMELETS

Baked, cast iron style Omelets, served with a SIDE of your Choice!

LAMB 15

House made Coriander Lamb Kofta, Bell Pepper, Tomato, Mozzarella, Goat Cheese

SHORT RIB 15

Braised Short Rib, Bell Pepper, Caramelized Onions, Blue Cheese

PROSCIUTTO 14

Egg whites +2 Crimini Mushrooms, Tomato, Cheddar

FETA 13

Roasted Squash, Zucchini, Spinach, Pesto, Mozzarella, Feta

GARDEN 13

Herb Roasted Veggies, Sliced Mushrooms, Mozzarella, Goat Cheese

SCALLOP 16

Seared Wild Sea Scallops, Tomato, Pesto, Mozzarella

SHRIMP 15

Marinated Wild Shrimp, Tomato, Spinach, Pesto Sauce, Feta, Mozzarella

TURKEY 14

House made Fennel Turkey Kofta, Tomato, Mozzarella

CREPE CAKES

NEW Layered and stacked, house-made, thick and buttery crepes

LEMON MERENGUE 12

Lemon, Curd, Merengue, Bruleed Grapefruit

VERY BERRY MASCARPONE 12

Sweet Mascarpone, Berry Compotes

CHOCOLATE TRUFFLE 12

Creamy Chocolate and Chambord filling, Chocolate Truffles, Cocoa Powder

GARDEN GREENS 12

Spinach, Swiss Chard, Parsley, Basil, Ricotta, Red Bell Pepper Sauce

CHICKEN 13

Chicken and Carmalized Onion Spread, Mushroom Cream Sauce

PANCAKES

CLASSIC 11

Real Maple Syrup, Raspberry Puree, Kiwi Puree, Powdered Sugar, Butter, Fresh Fruit

SEASONAL 11

Seasonal Compote, Raspberry Puree, Kiwi Puree, Powdered Sugar, Butter

TIRAMISU PANCAKES 13

Espresso Syrup, Mascarpone Sauce, Chocolate, Powdered Sugar

BANANAS FOSTERS

CAST IRON DUTCH PANCAKE 13

Sweet Caramel Bananas, Powdered Sugar

FRENCH TOAST

NEW Thick-cut, Homemade, Organic Sourdough Brioche

CLASSIC 11

Real Maple Syrup, Raspberry Puree, Kiwi Puree, Powdered Sugar, Fresh Fruit

SEASONAL 11

Seasonal Compote, Ricotta Mascarpone Whip, Raspberry Puree, Kiwi Puree, Powdered Sugar

SEASONAL BREAD PUDDING FRENCH TOAST 14

Our Homemade Bread Pudding, Egg-battered and Grilled, topped with Raspberry Puree, Kiwi Puree, Ricotta Mascarpone Whip

SANDWICHES

House Specialty Sandwiches are accompanied by a choice of one SIDE

PLT 12 Prosciutto, Butter Lettuce, Tomato, Avocado, Red Onion, Mayo Add Poached Eggs +4

CHICKEN or SHRIMP PESTO 14 Mary's Farm Roasted Chicken OR Wild Shrimp{+2}, Tomato, Red Onion, Avocado, Pesto, Mozzarella

MONTE CRISTO 14 Egg Battered Challah Bread, Roasted Turkey Breast, Fontina Cheese. Choose either Sangria Jam OR our Ajika Hot Sauce

APPLE SWISS 12 Roasted Turkey, Apple Jam, Pickled Cucumber, Swiss, Whole Grain Mustard

ROASTED EGGPLANT 11 Herb Roasted Eggplant, Caramelized Onions, Spinach, Tomato, Feta, Mozzarella. Add Poached Eggs +4

AVOCADO SANDWICH 11 Poached Eggs Sliced Avocado, Feta Mousse, Pickled Red Onion,

SIDES

FRUIT 6 EGGS 5

GRILLED PROSCIUTTO 6 POTATO GALETTE 5

SOUP 7 CHIPS 4 SALAD 7

EXTRAS ~ Jam, Toast, Avocado, Salsa, Sour Cream +1 REAL Maple Syrup +3

HOUSE SPECIALTIES

MEZZE BOARD 18

BABA GHANOUSH, TOMATO WALNUT SPREAD, EGGPLANT SPREAD, HUMMUS, RAISIN AND RICE GRAPE LEAF DOLMA, LEMON VINAIGRETTE DRESSED GREENS, HOUSE COMPOTES, BEET PICKLED EGGS, LAVASH

SALMON OMELET 15

BEET CURED SALMON, SPINACH, PESTO, AVOCADO, FETA, MOZZARELLA EGG WHITES +4

CHIA SEED YOGURT PARFAIT 8

CHIA SEEDS, SEASONAL COMPOTE, VANILLA BEAN GREEK YOGURT, SEASONAL FRUIT

CAFE 21 CHICKEN CURRY CAKES 14

POACHED EGGS, SHREDDED CHICKEN, RED ONION, CELERY, HOLLANDAISE SAUCE

CAFE 21 SHRIMP CORN CAKES 15

POTATO, WILD SHRIMP, SWEET CORN, MOZZARELLA, CILANTRO CREAM SAUCE

SAVORY BREAD PUDDING BENIDICT 14

SPINACH AND FETTA BREAD PUDDING, TURKEY, CRANBERRY, POACHED EGGS, HOLLANDAISE

TOMATOES AND EGGS 14

HEIRLOOM TOMATOES, SCRAMBLED EGGS, GOAT CHEESE, POTATO GALETTE

BEEF BURGER 19

FONTINA, TOMATO, ONION, HOUSE PICKLED CUCUMBER, LIVE BUTTER LETTUCE, GOAT CHEESE AIOLI, AVOCADO PESTO, FRIED EGG, BRIOCHE

TURKEY BURGER 15

FONTINA, TOMATO, ONION, HOUSE PICKLED CUCUMBER, LIVE BUTTER LETTUCE, GOAT CHEESE AIOLI, AVOCADO PESTO, FRIED EGG, BRIOCHE

SALADS

ADD ROASTED CHICKEN BREAST OR GRILLED SHRIMP +7

GRILLED PEAR 12 Butter Grilled Pears, Spring Mix, Almond Slivers, Feta, Dried Apricots, Honey Balsamic Vinaigrette

STRAWBERRY SALAD 12 Toasted Pistachios, Goat Cheese, Raspberry Vinaigrette

SEAFOOD SALAD 18 Organic Baby Arugula, Grilled Scallops, Wild Shrimp, Marinated Tomato, toasted Almond Slivers, Toast, Goat Cheese Aioli

QUINOA BEET TARTARE 12 Feta Mousse, Balsamic Vinegar, Shallots, and Pickled Mustard Seeds, Seasonal Fruit, Live Butter Lettuce

PULSE SALAD 15 Bell Pepper soaked Garbanzo Beans, Lentils, Carrots, Red Cabbage, Tomato, Cucumber, Avocado, Raisins, Zahtar Vinaigrette

PLEASE INFORM US OF ANY ALLERGIES YOU MAY HAVE

As delicious as it may be, consuming raw or under cooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness.



NATURE'S KITCHEN

We use only HORMONE FREE, ALL NATURAL, FREE RANGE meat



HAPPY HOUR

SERVED DAILY 3PM - 6PM

HAPPY HOUR DRINK SPECIALS

SANGRIA

50% OFF GOBLETS, FLIGHTS AND PITCHERS

CRAFT BEER

50% OFF ALL DRAFTS

CRAFT COCKTAILS

21% OFF FARM TO BAR AND "OFF THE WALL" LIBATIONS

BLOODY MARY

21% OFF CLASSIC MARY AND SIGNATURE BLOODY MARY'S

MIMOSA

50% OFF FLUTES & FLIGHTS

CAFE 21 TAPAS

\$6 EACH OR CHOOSE 4 FOR \$21

FONDUE

FOUR CHEESE FONDUE, ORGANIC FRUIT AND VEGETABLES, TOAST

SHORT RIB

BRAISED SHORT RIB, POTATO GALETTE, CARAMELIZED ONIONS, BLEU CHEESE

CHICKEN CRACKLIN' SALAD

SPRING MIX, BAKED CHICKEN SKIN, TOMATO, CUCUMBER

EGGPLANT, AVOCADO OR PORTOBELLO FRIES

GLUTEN FREE RICE FLOUR BREADED AND FLASH FRIED, HOME MADE DIPPING SAUCE

VEGETABLE OR BEEF CABBAGE ROLLS

GRASS FED GROUND BEEF, VEGETABLES, HERBS, ARBORIO RICE, TOMATO SAUCE

KHAN PILAF

LENTIL RICE PILAF PUFF PASTRY

SPINACH PIE

SPINACH AND BUTTERNUT SQUACH, FETA CHEESE

CHIA SEED YOGURT PARFAIT

CHIA SEEDS, SEASONAL COMPOTE, VANILLA BEAN GREEK YOGURT, SEASONAL FRUIT

GRAPE DOLMA

ARBORIO RICE AND RASINS WRAPPED IN GRAPE LEAVES

CAFE 21 SOURDOUGH TOASTS

CHOICE OF: BLACKBERRY JAM AND GOAT CHEESE, VANILLA PEAR AND GOAT CHEESE OR MARINATED MUSHROOMS AND CARAMELIZED ONIONS

CHICKEN CURRY SALAD

SHREDDED CHICKEN, CELERY, ONION, AIOLI WITH LAVASH

CAFE 21 **SAVORY** CREPE CAKES

CHOICE OF: GARDEN GREENS OR CHICKEN AND CREAMY FONDUE CHEESE

CAFE 21 **SWEET** CREPE CAKES

CHOICE OF: LEMON MERENGUE, STRAWBERRY MASCARPONE OR CHOCOLATE TRUFFLE

SEASONAL BREAD PUDDING

INQUIRE ABOUT OUR SEASONAL FLAVOR

FLOURLESS CHOCOLATE CAKE

GLUTEN-FREE, SERVED IN A CAST-IRON SKILLET

BAKLAVA

HANDCRAFTED FILO, WALNUTS, MAPLE SYRUP, FRESH FRUIT

CHOCOLATE ECLAIRS

VANILLA CREAM, CHOCOLATE GANACHE

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SANGRIA

Fruit infused wine, made in house with simple, real ingredients

GOBLET 10 PITCHER 21 FLIGHT 21

MIMOSA

SPECIALTY MIMOSA 8 ~ Inquire about our Seasonal Selections

MIMOSA FLIGHT 21 ~ Bartenders Pick of 6 Mimosa Flavors



MOJITO



OFF THE WALL MOJITO FLIGHT 21

Five tasting glasses of fresh-picked Mint, Rum, and seasonal Fruit Purees

SIGNATURE BLOODY MARYS

Very Photogenic and Instagramable

CLASSIC MARY 10

House Red Mix, Grilled Prosciutto, Pickled Veggies

OL' YELLO' MARY 15

Fresh Yellow Heirloom Tomato, Horseradish, Pickled Veggies, Grilled Cheese

PRAWN STAR 15

House Red Mix, Jumbo Peel-and-Eat Prawn, Picked Veggies

CALIFORNIA GREENIN' 15

House Tomatillo Mix, Overload of Vegetables, Grilled Multi Cheese Sandwich Skewer

CRAFT SODA AND H2O

CALEB'S KOLA 4

STUBBORN LEMON BERRY ACAI 4

STUBBORN CLASSIC ROOT BEER 4

STUBBORN BLACK CHERRY WITH TARRAGON 4

FEVER TREE GINGER BEER 4

SUVIDA STILL WATER (16.9 oz.) 3

PELEGRINO SPARKLING WATER (16.9 oz.) 6

LOOSE LEAF TEA

16 oz. Specialty Teapot brewed fresh to order. Served Hot or Cold 7

BLACK ~ Caffeinated ~ Earl Grey Crème, Peach Essence, English Breakfast, Strawberry Fields, Bengal Chai, Pumpkin Spice

WHITE ~ Lightly Caffeinated ~ Coconut, Pomegranate Pai Mu Tan, Rose Parade,

PU-ERH ~ Caffeinated Fermented ~ Classic Pu-Erh, Lime, Scottish Caramel

GREEN ~ Caffeinated ~ Sencha, Mango Tango, Strawberry Raspberry

HERBAL ~ Caffeine Free ~ Raspberry Lavender, Caramelized Apple

JUICE

ORANGE JUICE 5

GRAPEFRUIT JUICE 5

HOMEMADE LEMONADE 6

FRESH SQUEEZED JUICE OF THE DAY 7

CRAFT COCKTAILS

Farm to Bar Libations

OFF THE WALL MOJITO 11

Fresh Picked, Muddled Mint, Lime, Agave Nectar, Crusoe Rum, Soda Water

*Add a fresh fruit puree to customize the Off the Wall Mojito.

JALAPENO PEAR MARGARITA 11

Infused Jalapeno Tequila, Muddled Pear, Lime, Agave

POPPY PATCH 11

Slow Hand White Whisky, Tru Organic Ginger Liqueur, Lime, Agave, Strawberry

DOUBLE O SOMETHING 11

Henebery Whiskey, FruitLab Organic Jasmine, Agave, Lemon

HOP DROP 11

House Lemoncello, FruitLab Hop Liqueur, Lemon, Agave

GIN-VIATION 11

Infused Cranberry Gin, Agave, Lemon, Lemon-Lime Soda, Yvette Float

CUCUMBER REFRESHER 11

Infused Cucumber Vodka, Grand Poppy, Lemonade, Dill

DARK & STORMY 10

Infused Vanilla Rum, Dark Rum, Fair Trade Maine Root Ginger Brew

SAN DIEGO MULE 10

Gin, Fruit Lab Orange Liqueur, Fresh Pineapple, Lime, Ginger Beer, Angostura Bitters

CRAFT BEER

Selections are Seasonal and Subject to Change

Refuge Brewing Blood Orange Wit Belgian White Ale 5.0%

Modern Times Black House Oatmeal Coffee Stout 5.8%

Oskar Blues Mama's Yella Pilsner 5.3%

Stone Brewing Delicious IPA 7.7%

Boochcraft Watermelon + Mint + Chili Kombucha 7.0%

Pizza Port Chronic Amber Ale 4.9%

Lost Abbey Blonde Ale 8.0%

COFFEE

Great Drinks to keep you going!

HOUSE COFFEE 3.50 ~ Organic Peruvian Blend

HAMMER HEAD 5 ~ Coffee with an Espresso Shot

COFFTEA 5 ~ Breakfast Tea, Cardamom, Coffee

DIRTY CHAI 5 ~ Bengal Chai Tea, Coffee

ESPRESSO

Simple, Concise, Perfect

ESPRESSO 4 ~ Italian Style Espresso Shot

ALEXPRESSO 4 ~ Espresso, Cardamom, Raw Sugar

CAFÉ CUBANO 4 ~ Espresso with Raw Sugar

LATTE 5.25 ~ Espresso with Steamed Milk



CAFE 21 IS COMMITTED TO SERVING ONLY ALL NATURAL, HORMONE FREE, FREE RANGE MEAT AND WILD SHELLFISH. WE PARTNER WITH AN ORGANIC FARMERS CO-OP, TOM KING FARMS, TO BRING YOU THE FRESHEST, LOCAL AND ORGANIC PRODUCE. WE LOVE HAND MAKING OUR OWN BREAD, USING ORGANIC FLOUR AND A YEAST FREE, SOURDOUGH STARTER AND ALLOWING IT TO SLOWLY RISE, MAKING IT GOOD FOR THE BODY AND SOUL. WE MAKE ALL OF OUR FOOD FROM SCRATCH, WITH LOVE. ENJOY!

SOUP AND SALAD

DUCK CONFIT SALAD HF FR 12

Frisee, Pomegranate, Candied Walnuts, Gorgonzola Crumb, Pickled Fruit, Citrus Vinaigrette

GRILLED PEAR SALAD 12

Spring Mix, Dried Apricots, Slivered Almonds, Feta, Honey Balsamic

STRAWBERRY SALAD 12

Spring Mix, Goat Cheese, Toasted Pistachios, Raspberry Vinaigrette

SOUP OF THE DAY 7

ADD SHRIMP OR CHICKEN SKEWER 7

SMALL PLATES

ALBACORE POKE W 15

Ginger, Avocado, Sesame Seeds, Taro Root Chips, Sweet Chili Glaze

QUINOA BEET TARTARE 12

Feta Mousse, Balsamic Vinegar, Shallots, Pickled Mustard Seeds Seasonal Pickled Fruit, Live Butter Lettuce

LOX POPOVER 12

Beet Cured Salmon, Capers, Pickled Red Onions, Dill Mascarpone Whip, Herbed Popover

POTATO GALETTE 9

Butternut Squash, Winter Greens, Mushroom Bourbon Sauce

MUSHROOM TART 10

Quinoa and Pecorino Cheese crust, Cauliflower, Wild Mushrooms, Feta Mousse, Pea Tendrils

CHICKEN WINGS HF FR 10

Pecorino, Garlic, Fresh Herbs, Chipotle Aioli

VEGETARIAN STUFFED FLAT BREAD 7

Winter Greens, Mozzarella, Pesto, Feta, House Salad

CHEF'S CHOICE SEASONAL FLAT BREAD 14

Inquire about our seasonal toppings

MIXED FRIES 12

Gluten Free Rice Flour Breaded: Avocado, Portobelo, Eggplant

CRISTO CREPES HF FR 8

Chicken, Mozzarella, Seasonal Compote, Powdered Sugar

CHEESE FONDUE 14

Romano, Pecorino, Fontina, Cream Cheese, Mascarpone, Toast Points, Seasonal Vegetables and Fruit

DUCK WINGS HF FR 12

Sweet and Spicy Glaze

LARGE PLATES

ROAST PORK PORTERHOUSE HF FR 19

Potato Galette, Mushroom Bourbon Cream Sauce, Winter Greens

CAFE 21 KABOBS HF FR

Lentil Rice Pilaf filled Pastry, Pickled Onions

CHICKEN LOLLIPOP KABOB WITH HUMMUS 21

HERBED LAMB KABOB WITH TZATZIKI 24

CAFE 21 BURGERS HF FR

Fontina, Tomato, Onion, House Pickled Cucumber, Live Butter Lettuce, Goat Cheese Aioli, Avocado Pesto, Fried Egg, Brioche Bun

GRASS FED BEEF BURGER 19

HERBED TURKEY BURGER 15

DUCK SLIDER TRIO HF FR 16

Fontina, Frisee, Sangria Cranberry Chutney, Herb Focaccia

SLOW BRAISED SHORT RIB HF FR 21

Braised Short Rib, Yam Puree and Pea Tendrils, Red Wine Sauce

CURRY SEARED SCALLOPS W 29

Scallops, Potato Leek Mash, Curry Yogurt Sauce. Add Shrimp {+7}

BEEF CABBAGE ROLLS HF FR 18

Grass Fed Ground Beef, Vegetables, Herbs, Arborio Rice, Tomato Sauce

VEGAN VEGETABLE CABBAGE ROLLS V 15

Vegetables, Herbs, Arborio Rice, Tomato Sauce

SPAGHETTI SQUASH AND SHRIMP W 26

Mushrooms, Bell Peppers, Onions, Baby Spoon Spinach, Creamy Shrimp Sauce, Tomato Sauce, Ricotta, Garlic Butter Toast

WHOLE GRILLED SEA BASS W 28

Lemon Cherry Tomato Beurre Blanc, Garlic Butter Toast

JUST FOR KIDS

CHEESE FLAT BREAD 8

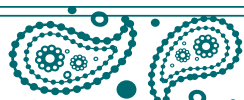
Mozzarella Cheese Side Salad or Fresh Fruit

CHICKEN SKEWERS HF FR 10

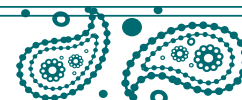
Grilled Chicken Skewer, Fresh Fruit, Raw Vegetables.

MACARONI AND CHEESE 7

Romano, Pecorino, Fontina, Cream Cheese, Mascarpone



V= Vegan W= Wild HF= Hormone Free FR= Free Range PLEASE INFORM US OF ANY ALLERGIES YOU MAY HAVE



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