

MENDOCINO café



DINNER MENU

10451 LANSING STREET • MENDOCINO

707.937.6141

mendocinocafe.com

Appetizers

CHICKEN SATAY (*)

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

DIM SUM

Chinese Steamed Dumplings with Spicy Tamari Dipping Sauce \$15

NACHOS (*)

Organic Blue Corn Tortilla Chips with Black Beans, Melted Cheese, Sour Cream,
Salsa & Guacamole Vegetarian \$21 | with meat \$25

STEAMED CLAMS & MUSSELS (*)

Red Curry Coconut Broth or White Wine Garlic Butter Sauce \$22 | clams only \$25

CALAMARI (*)

Sautéed with Lime, Sambal Oelek, Basil, Garlic & Cucumber Salad \$14

SOUP OF THE DAY or OUR AWARD-WINNING CLAM CHOWDER

cup \$8 | bowl \$14

Salads

SMALL DINNER SALAD

Mixed Greens or Caesar \$9

BIG RIVER SALAD (*)

Mixed Greens with Seasonal Vegetables & choice of Gorgonzola Dressing,
Mendocino Mustard Dressing, *Balsamic & Olive Oil
or *Lime Vinaigrette \$16 | with Chicken or Fish \$24 | with 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 Prawns \$29

HOT THAI SALAD (*)

Chicken, Beef, or Tofu in Hot Thai Dressing over a Large Green Salad \$23 | with Rock Shrimp \$27

WARM SPINACH SALAD

With Roundman's Bacon, Mushrooms, Cherry Tomatoes, Onions,
Parmesan & Mendocino Mustard Dressing \$22 | with Grilled Chicken Breast \$27

*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.*

Cafe Classics

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 \$22 | with Shrimp \$26

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
\$22 | with Rock Shrimp \$26

HEALING BOWL (*)

Soba Noodles in a Red Miso Broth with Kale, Shiitake Mushrooms
Choice of Chicken, Beef or Tofu \$22 | with Rock Shrimp \$26

INDIAN-STYLE MASALA CURRY (*)

Choice of Chicken or Tofu with Organic Vegetables in an Indian-Masala Curry Sauce
Served with Green Mango Chutney & Jasmine Rice \$28 | with Prawns \$36

PASTA FLORENTINE

Fettuccine, Mushrooms, Spinach, Basil & Garlic in a Sherry Cream Sauce
Topped with Choice of Grilled Chicken Breast or Tofu \$30 | with Prawns \$36

BRAZILIAN FISH STEW (*)

Rock Shrimp, Mussels, Clams, Calamari and Fresh Fish in a Rich Brazilian Coconut Broth
Served with side of Jasmine Rice \$36

CLAMS & MUSSELS PASTA

Steamed Clams & Mussels in a Garlic, Basil, Lemon, Butter, White Wine Sauce
Served with Fettuccini and topped with Parmesan Cheese \$36

Entrées *served with seasonal vegetables*

SESAME SEED-CRUSTED AHI

Seared Tuna with Wasabi Crème Fraiche, Radish-Ginger Relish & Jasmine Rice \$32

CAFÉ CATCH (*)

Local Rockfish with Roasted Garlic, Mushrooms, Basil, White Wine & Lemon
or Blackened with Tartar Sauce & Jasmine Rice \$32

***TEQUILA PRAWNS (*)**

Large Wild Prawns with Cherry Tomatoes, Green Onions, Roasted Garlic, Tequila & Lime.
Served on a bed of Jasmine Rice \$35

ROASTED CHICKEN

Free-Range Breast with Baby Carrots, Snap Peas, Rosemary Pan Sauce
& Garlic Mashed Potatoes \$30

STOUT-BRAISED POT ROAST

Covelo Beef with Carrots, Mushrooms, Mashed Potatoes & Horseradish Cream \$32

Beverages

Cream Soda	\$5.00
Root Beer	\$5.00
Ginger Beer	\$5.00
Curiosity Cola	\$5.00
Black Cherry Cream Soda	\$5.00
Dry Sodas	\$5.00
<i>(Cucumber or Blood Orange)</i>	
Lemonade	\$5.00
Arnold Palmer	\$5.00
Organic Local Apple Juice	\$5.00
Orange Juice	\$5.00
Milk/Almond Milk	\$4.00

WE SERVE FAIR TRADE, SHADE GROWN, ORGANIC, LOCALLY ROASTED COFFEE

Coffee	\$4.00
Espresso	\$5.00
Cappuccino	\$5.00
Latte	\$5.00
Mocha Latte	\$6.00
Extra shots add	\$1.50
Cocoa	\$5.00
<i>(Low-fat, Whole or Soy Milk)</i>	
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	

Beer

ON TAP pint \$6.75 ½ pint \$5.00

Blue Star Wheat
Boont Amber Ale
Racer 5 IPA
Scrimshaw Pilsner

BOTTLES \$5.75

Local:

Foggy Day IPA
Pranqster
Rasputin Stout
Red Seal Ale

Out of town:

Corona
Great White
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

Sides

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

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An 20% gratuity will be added for parties of five or more. Only one bill will be presented per table.