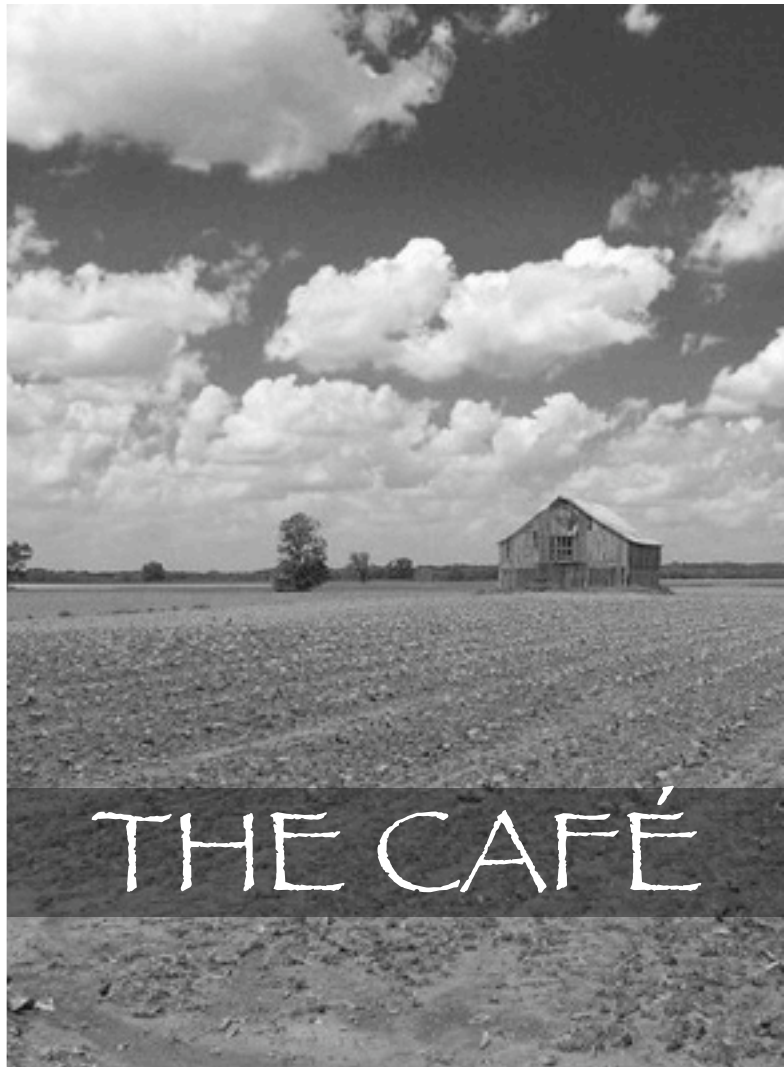
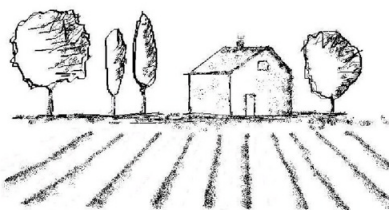


TO DRINK

fresh-squeezed lemonade 1.95
strawberry lemonade 2.25
fresh squeezed orange juice 1.95
stewart's root beer 1.95
stewart's orange cream 1.95
stewart's cream soda 1.95
cricket sodas 1.95
coke, diet, sprite 1.60
italian soda 1.95
san pellegrino (500ml) 2.95
limonata 1.60
iced tea 1.85
iced latte 3.25
coffee 1.70
hot tea 1.85
espresso 1.95
cappuccino 2.60 / 3.35
latte 2.60 / 3.35
café mocha 2.85 / 3.65
chai 3.25 / 3.95
café Americano 1.85 / 2.65
bréve 3.25 / 3.95
macchiato or con panna 1.95



THE CAFÉ



2616 northridge pkwy ames, iowa
thecafeames.com

STARTERS

DAILY BREAD • petite house-made baguette + butter 2.25

SOUP FOR TODAY • cup 2.95 • bowl 3.95

SALAD GREEN • mixed greens, balsamic vinaigrette, candied walnuts & feta 3.95

BRUSCHETTA • crostini with lemon-spiked ricotta, peas, asparagus & herbs 5.95

ANTIPASTO FOR TWO • chef's selection of european style meats, cheeses & condiments + house-made artisan baguette 13.95

LETTUCE WRAPS • peanut chicken, bibb lettuce, sweet plum & spicy mustard sauces 7.95

FIRE-ROASTED GARLIC • with cambozola cheese, tomato chutney & baguette toasts 7.95

HUMMUS • house-made hummus with artichoke relish + café cracker breads & crispy vegetables 7.95

PORK SATAY • wood-grilled pork loin skewers with peanut dipping sauce 6.95

FRESH & GREEN

MEDITERRANEAN FLATBREAD SALAD • romaine lettuce, feta, garbanzo beans, soppressata salami, artichokes, peppers, tomatoes with oregano vinaigrette & café flatbread 8.95

SOMERSET SALAD • tomatoes, basil, crispy corn, smoked salmon, couscous, toasted pumpkin seeds, currants & arugula w/ buttermilk dressing 9.95

SPINACH SALAD • fresh strawberries, blueberries & toasted almonds tossed with greens & vanilla-poppy seed vinaigrette 7.95
with wood-grilled salmon, halibut or chicken add 3.00

OTHER STUFF

THE NOODLE DISH • cold asian noodles tossed with pickled cucumbers, enoki mushrooms, edamame, cashews, radish & sesame soy vinaigrette 7.95
with wood-grilled salmon, halibut, steak or chicken add 3.00

FISH TACOS • wood-grilled halibut on soft flour & corn tortillas with slaw, chipotle mayo & salsa fresca + black beans and rice 8.95

BEEF CHILAQUILES • sautéed corn tortillas, caramelized onions, shredded beef & red peppers with two over easy eggs*, black beans, chimichurri sauce & feta 8.95

BETWEEN BREAD

SALMON BANH MI • wood-grilled salmon, shredded carrot, pickled peppers, bok choy, cucumbers, mayo & nuoc chom on saigon torpedo roll + café chips 7.95

GRILLED ASPARAGUS & CHEESE SAMMY • melted fresh mozzarella, wood-grilled asparagus & tomato jam on griddled sourdough + house-made red wine vinegar potato chips 7.95

WOOD-GRILLED TURKEY • on baguette w/ bacon, caramelized onions & peppers, real gouda & chipotle mayo + minestrone pasta salad 8.95

THE CAFÉ BURGER • wood-grilled sheeder farm beef* with white cheddar, lettuce, tomato & pickled onion on beer-onion kaiser + house-made potato chips 8.95
add bacon 1.00

GAUCHO SANDWICH • slow-roasted beef brisket, chimichurri, grilled onions & manchego on ciabatta + blue cheese potato salad 7.95

STONE FIRE OVEN

MARGHERITA PIZZA • san marzano tomatoes, sea salt, fresh mozzarella & basil on our house-made crust 8.95

BOURSIN CHICKEN PIZZA • creamy garlic infused cheese, rotisserie style chicken & red wine glazed sweet onions 8.95

AFTER FIVE

PORK

caribbean jerk marinated local pork tenderloin with coconut-scallion rice, mango coulis & black beans 13.95

PASTA

fettuccine, asparagus, snap peas, roasted corn & fresh herbs in sweet corn broth—finished with lemon ricotta & garlic bread 11.95

HALIBUT

wood-grilled fresh alaskan halibut with fingerling potatoes, preserved lemon & spring vegetable saute + olive tapenade 17.95

STEAK

wood-grilled* skirt steak with chipotle sauce & green chile baked beans + local asparagus pico de gallo 16.95

CHICKEN

blackberry-mustard barbecued half chicken from the brick oven with sweet corn chow chow & blue cheese potato salad 13.95

*THESE ITEMS ARE COOKED TO ORDER AND MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

CHEFS • KURT CHAUSSE
• JON VANDEWATER • DEVON KEPLY