

CAFE 2255

California Bar & Grill

Small Plates, Starters & Sides

Signature Burgers, Grill & Rotisserie

Salads & Pasta

Pizza, Kids Menu, Desserts & Beverages

Seasonal Wines & Beers

Dinner

Full Bar • Catering & Banquets

Monday through Saturday

11:00 am - 10:00 pm

Sunday

Special Parties Only

Small Plates & Starters

Excite your taste buds with this eclectic array of small plate items with big plate flavors. Start your meal here. Stay and graze a while. Or simply enjoy with your favorite beverage.

Garlic Shrimp 9.75

Shrimp grilled with garlic, wine and olive oil & lemon

Sweet Red Pepper Relleno 5.85

with a filling of CA, goat cheese, pine nuts and roasted garlic

Hot & Sticky Chicken Lollies (New) 7.25

Four frenched chicken drumsticks marinated in soy and basted in a sticky sweet chili sauce. And served with our Asian inspired salad

Pulled Pork Slyders (New) 7.85

Three mini buns loaded with tender smoked pulled pork served with our tangy barbeque sauce

Fried Calamari 8.75

With classic cocktail sauce and basil aioli

Sweet Potato Fries (New) 6.25

A full half pound served in a pint glass with a shot of Dijon Mustard and Apricot dipping sauce

Artichoke Fritters 5.50

delicious batter of artichokes, garlic and scallions served with basil aioli

Baja Springrolls (New) 6.75

Two spring rolls loaded with fresh avocado, black bean corn salsa and cheese served with chipotle aioli

Bloody Shrimp Cocktail 9.25

Our signature bloody Mary rimmed with chilled prawns served in a martini glass (contains alcohol / virgin version available upon request)

Hawaiian Poke Salad (New) 9.75

(Pronounced PO-Kee). A traditional Raw Ahi tuna salad, marinated in sesame oil, soy sauce with fine chopped red onions, cilantro and toasted sesame seeds served deconstructed with pickled cucumbers, marinated seaweed and crisp won ton chips

Caprese Salad 8.75

Sliced tomato, fresh mozzarella, basil, garlic, and capers

Antipasto 12.50

Sliced Prosciutto di Parma, salami, Italian sausage, Gorgonzola, Feta, Brie, with assorted imported olives

Hummus Trio 8.75

Sun-Dried tomato, Kalamata olive and traditional hummus, served with grilled homemade flat bread and sliced cucumber

Homemade Soups

Bowl 4.50 Bottomless Bowl 7.75

Endless Salad and Soup Combination 8.25

Soup of the Day

Ask your server about today's selection, All our soups are made from scratch in house

Clam Chowder

Chopped clams, potatoes, onions celery and cream Available on Fridays

Starter Salads

Mixed Green Salad 4.85

seasonal blend with and seasonal vegetable accompaniments with your choice of creamy pesto and or balsamic vinaigrette. With chicken 8.50

Chopped Caesar Salad 5.50

Hearts of romaine, parmesan cheese, homemade croutons

Join The Club!

Introducing the Club Card. Your chance to receive great rewards! ASK YOUR SERVER FOR DETAILS! Gift Cards also available for any occasions.



Signature Burgers

Accompaniments include your choice of French fries, potato salad, pasta salad or tossed green salad.

Green Chili Burger 10.75

A thick and juicy burger topped with a fire roasted green chili, jalapeno jack cheese and Chipolte Aioli. Served with lettuce, tomato and sliced red onions.
(can be substituted with a 6 oz charbroiled chicken breast)

Bruschetta Burger 10.75

Sliced fresh tomatoes, melted fresh mozzarella cheese, a generous sprinkling of fresh basil tops this thick and juicy burger served on a Max's bakery bun with fresh Basil Aioli and crisp lettuce. (can be substituted with a 6 oz charbroiled chicken breast)

The Frenchie 10.75

Crisp fried angelhair onion rings, crumbled blue cheese set atop a thick and juicy burger with Dijon Aioli and crisp lettuce leaves served on a Max's baker bun.
(can be substituted with a 6 oz charbroiled chicken breast)

Accompaniments include your choice of French fries, potato salad, pasta salad or tossed green salad.

Grill

All our grill and rotisserie are served with a house salad, chopped Caesar salad or bowl of soup

Ribeye Steak a 14 oz choice cut \$28.00

A steak house classic for great flavor and tenderness with a mountain of crisp angle hair onion rings and garlic mashed potatoes, or thin cut fries

Steak Frites \$17.50

A Grilled 8 oz Sirloin steak specially seasoned grilled to your liking. Served with shoe string fries or garlic mashed potato Topped with our house compound butter

Avocado Chicken 17.00

Marinated chicken breast topped with our roasted garlic cream sauce and sliced avocados and served with shoe string fries, garlic mashed potato or rice pilaf

Lamb Rack Chops

Two Chops \$17.00 Three Chops \$23.00
Four Chops \$29.00

Marinated in olive oil, rosemary and garlic served with rice pilaf and asparagus spears with Balsamic and honey syrup

Grilled Farm Raised Atlantic Salmon 18.50

Grilled to perfection over oak coals, finished with lemon wine sauce served with our seasonal vegetables and rice pilaf

Today's Catch 17.00

(guaranteed fresh and wild caught)

Served with the chefs selection of accompaniments (ask your server for details)

Rotisserie

All our Rotisserie Entrees are served with a house or chopped Caesar salad.

Rotisserie Half Chicken 16.50

Seasoned with our special house blended herbs and spices and served with rosemary jus and choice of pasta, rice pilaf, French fries or garlic mashed potatoes

Bone in Pork Chop 17.50

A 12 ounce rotisserie roasted bone in pork chop served with a sweet potato and vegetable hash finished with a Dijon mustard & apricot glaze

Rotisserie Duck Leg 16.50

Basted with soy, honey and balsamic accented with homemade mango chutney and served with asparagus spears and horseradish mashed potatoes

California Combination

One Quarter Rotisserie Chicken 14.75
or with Grilled Salmon filet or Grilled Prawns 18.50

Served with grilled vegetable medley and choice of mashed potatoes, pasta or rice pilaf. Our vegetarian option is all grilled and sautéed vegetables served with our homemade hummus, and choice of mashed potatoes, pasta or rice pilaf

Rotisserie Combination Platter for two 42.00

Half chicken, Bone in Pork Chop and Duck Leg, seasonal vegetable and choice of mashed potatoes, French fries, rice pilaf

Mixed Grill Platter for Two 44.00

Marinated Chicken breast, Sirloin Steak, and two lamb chops, and four garlic shrimp. Seasonal vegetables and choice of mashed potatoes, French fries, rice pilaf

Signature Salads

Mediterranean Tostada Salad 11.85

Thin crust garlic cheese pizza wedges topped with chopped romaine lettuce and salami, artichoke, olives, peppers, tomatoes, red onion, feta cheese and balsamic vinaigrette

Cobb Salad Small 8.20 Entrée 11.85

Mixed greens, roasted chicken or chilled shrimp, avocado, gorgonzola cheese, quartered egg, tomatoes with your choice of creamy pesto and or balsamic vinaigrette

Sante Fe Chicken Caesar Salad 11.75

Blackened chicken breast served on top of a chopped Caesar salad with our house made black bean salsa, and crispy tortilla strips

Signature Caesar Salad

Hearts of romaine, garlic croutons and shaved parmesan with Caesar dressing

With chicken 11.50

Grilled or blackened Salmon or shrimp 16.50

Seasonal Spinach & Fresh fruit Salad

Spinach, gorgonzola cheese, caramelized red onions, raisins, walnuts and a seasonal fresh fruit (strawberry, plums, peaches, apples) with balsamic vinaigrette

Small 6.75 with chicken 9.75

Large 9.75 with chicken 13.75

Asian Chop House Salad 12.75

With marinated sirloin steak or marinated chicken breast. The salad features finely chopped napa cabbage, bok choy, romaine, carrots, red peppers, shitake mushrooms, bean sprouts, mint, cilantro and basil. Dressed with our spicy sesame dressing and crisp won tons

Spaghetti

Add a soup or salad 3.00

Spaghetti and Meatballs

(Two, Three or Four) 10.00, 13.00, 16.00

Rich and bold seasoned all beef four ounce meatballs served with our house made marinara

Almond Basa 15.00

A boneless basa filet crusted with almonds and panko then sauteed and served with tomato relish and spaghetti au pesto

Clams & Mussels 16.00

A dozen clams and a dozen mussels sautéed with, garlic, wine, lemon, olive oil and butter and lots of fresh parsley served over spaghetti

Garlic Shrimp Half 11.75 Full 17.50

Shrimp sautéed in garlic and wine served on top of Spaghetti pasta tossed with basil, pesto, parmesan cheese and pinenuts

Spaghetti Pomodoro Half 10.75 Full 15.50

Diced fresh tomatoes, garlic, olive oil and basil sautéed and tossed with thin spaghetti pasta topped with your choice of grilled chicken breast, grilled Vegetable medley or grilled Portobello mushroom

Fettuccine

Add a soup or salad 3.00

Seafood Fettuccine \$26.00

(My version of Cioppino, I guarantee you'll love it)
Slipper lobster tail, clams, mussels, shrimp, salmon in rich tomato broth or garlic cream sauce

Chicken Marsala 16.00

Sautéed Breast of chicken with olives, mushrooms and tomato sauce with marsala wine. Served with fettuccini alfredo

Fettuccine Alfredo Half size 10.75 Full 15.50

A classic sauce of freshly grated parmesan cheese and garlic in our cream sauce tossed with fettuccine pasta. Topped with grilled chicken

Spinach, Mushroom and Bacon

Half 10.00 Full 15.00

A sautee of applewood smoked bacon, fresh mushrooms and fresh spinach with a touch of wine, garlic and cream sauce tossed with fettuccine pasta.
(signature item)

Macaroni

Add a soup or salad 3.00

Sausage and Cheddar Macaroni 13.00

Crumbled pork sausage in a rich a cheddar cheese sauce folded into macaroni then topped with more cheddar cheese and bread crumbs and baked

Roasted Chicken, Rosemary and Feta

Half size 9.75 Full 14.50

A sautee of rotisserie chicken, fresh rosemary, feta cheese with olive oil, garlic and tomato sauce
(signature item)

Chicken Piccata \$16.00

sautéed breast of chicken with lemon, wine caper sauce served with macaroni marinara

Sante Fe Chicken Caesar Salad • Photo by: Kim Wescott



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Pizza Pizza Pizza

(All our pizzas are hand formed to approximately 9 inches in diameter)
whole wheat crusts or traditional. Soup or salad 3.00 extra

Barbecue Rotisserie Chicken 12.00
With barbecue sauce, roasted peppers, red onions, mozzarella and cilantro

Prosciutto and Roasted Garlic 12.00
With basil and tomatoes

Classic Pepperoni 11.00
Loaded with mozzarella cheese and sliced pepperoni

Artichoke Heart and Kalamata Olive 11.75
Artichokes, kalamata olives, red peppers, pine nuts, oregano

Margherita 11.75
Fresh tomato, basil, garlic and fresh mozzarella

Bikini 11.75
Ham and pineapple, mozzarella

Goat cheese & Italian Sausage 11.75
Thin sliced mild Italian sausage, creamy goat cheese, sherry sautéed mushrooms, diced bells, onions basil pesto sauce topped with a sprinkling of oregano

Kids Menu

With a small house salad upon request.

Rotisserie Quarter Chicken Entrée 5.50
Served with seasonal vegetable and choice of mashed potatoes, pasta or French fries

Kids Burger 5.50
All beef burger with lettuce, tomato and onion served with choice of side: French fries or green salad

Mini Cheese or Pepperoni Pizza 5.50
With a small house salad upon request

Macaroni and Cheese 5.50

Meatball (all beef) and Spaghetti Marinara 5.50
With a small house salad or sliced cucumber and pesto dressing provided upon request

Desserts

Tiramisu 6.25
Layers of espresso soaked sponge cake and sweet marscapone cheese with brandy topped with ground chocolate

New York Cheesecake 6.25
With strawberry puree

Fudge Brownie Float 5.50
Brownie & Ice Cream smothered in Hot Ganache served in a pint glass

Cre'me Brule'e 6.25
A baked custard with a caramelized sugar top

Chocolate Lovers Mousse Cake 6.75
Thick layers of chocolate cake, mousse and a ganache crust

Beverages

Mineral Water
Voss Still 800ml 5.75
Voss Sparkling 800ml 5.75
Tynant Sparkling 330ml 3.50

Fruit Juice 2.75
Apple, Orange, Cranberry, Grapefruit

Milk 2.00
(Regular or lowfat)

Bottomless Beverages 2.75
Pepsi Cola, Diet Pepsi, Mug Root Beer, Sierra Mist
Lemon/Lime, Pink Lemonade, Mango Blend Ice Tea

Coffee 2.75
Cafe 225's blend Regular, Columbian Decaf
(Coastal Peaks Roastery, San Luis Obispo)

Assorted Hot Tea 2.50

Italian Soda 2.75

Bioslife E Smart Energy 4.50
We are excited to bring you the newest generation of energy beverages. Now featuring Smart Energy - a nutritional beverage featuring a rich pomogranite flavor, containing only 2 calories per 8.4 oz serving with no sugar or synthetic caffeine, high in antioxidants, energy boost with matcha tea at it's core

ESPRESSO DRINKS (doubles add .69)

Espresso 2.00

Cappuccino 2.99

Cafe Latte 3.15

Cafe Mocha 3.59

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Seasonal Wines

WHITES

			glass
Coppola "Yellow Label"	Sauvignon Blanc	2007 California Appellation	5.25
Tobin James	Riesling	2007 Paso Robles, CA	5.50
Mountain View Vintners	Chardonnay	2007 Monterey County, Ca	5.00
La Vis, Pinot	Grigio	2007 Trentino, Italy	5.25
J. Lohr "Riverstone"	Chardonnay	2007 Sonoma, Monterey, Santa Barbara	6.75
Castoro Cellars	White Zinfandel	2007 Paso Robles, California	4.75
Chateau Julien "Barrel Select"	Gewurtstraminer	2007 California Appellation	5.50

REDS

Donn Laura "Alteo"	Chianti	2006 Siena, Italy	5.25
Conde de Valdemar	Tempranillo	2004 Oyo'n, Spain	5.50
Terra Bella	Cabernet Sauvignon	2004 Cacciatore Fine Wines, Central Valley, California	5.00
Sebastiani	Pinot Noir	2007 Sonoma County, Ca	8.75
Bogle "Old Vine"	Zinfandel	2007 Lodi, Amador, Fiddletown Ca	6.75
Pellegrini "Cloverdale Ranch"	Cabernet Sauvignon	2006 Alexander Valley, CA	9.00

SPARKLING WINES

Domaine Laurier "Brut, 187ml bottle		NV California	6.75
Cristalino Rose' (375ml bottle , half bottle)		NV Catalonia, Spain	9.00
Cristalino Brut		NV Catalonia, Spain	18.00
Juv'e y Camps Brut Nature		NV Sant Sadurni d'Anonia, Spain	30.00

DESSERT WINES

"Electra" Andrew Quady	Orange Muscat	Madera, California	3.75
Rudolf Muller	Eiswein	2004 Rheinhessen Mainzen Domherr, Germany	4.75
Dios Baco, "Amontillado"	Sherry	Spain	5.00
Dios Baco, "Oloroso"	Sherry	in	5.00
Quinta De La Rosa	Late Bottled Porto	Portugal	5.00

Beers

BEERS BY BOTTLE

Amstel Light	Amsterdam, Holland	3.75
Anchor Steam	San Francisco, California	3.85
Budweiser & Budlight	Anheiser Bush, St. Louis, Mo.	3.75
Coors Original & Coors Light	Golden, Co.	3.75
Corona Extra & Corona Light	Mexico City, Mexico	4.00
Guinness "Draft"	Ireland	4.75
Lindemans Lambic Framboise	Belgian	9.00
Miller Genuine Draft & Miller Lite	Milwaukee, Wi.	3.75
Michelob Ultra	Anheiser Bush, St. Louis, Mo.	3.75
O'douls "Amber"	Anheiser Bush, St. Louis, Mo.	3.75 (Non-Alcoholic)
Peroni	Rome, Italy	4.00
Smirnoff Ice	Illinois	3.75

BEERS BY DRAFT

		12oz / Pint
Widmer Hefeweizen Wheat	Widmer Brewing Co. Portland Oregon	4.85
Sam Adams Seasonal Draft	Boston, Mass	4.85
Firestone Pale Ale	San Luis Obispo, California	4.85
Mineral King IPA	Sequoia Brewing Co. Fresno, Ca	4.85
Alaskan Amber	Juneau, AK	4.85
Stella Artois	Belgium	4.85

Thank you for dining with us. We're open for lunch and dinner. Come again soon!

Karl and Kim Merten

All our menu items are available for take out service

Water available upon request

We accept AMERICAN EXPRESS, MASTER CARD, VISA, DISCOVER and DINERS CLUB cards

Split plate charge... \$3.00

For parties of six guest or larger, a 15% gratuity will be added automatically

An energy surcharge may be added to your bill based on price fluctuations

We are not responsible for lost or stolen articles

We reserve the right to refuse service to anyone