

FROM THE GARDEN

CAESAR SALAD <i>Romaine Hearts-Croutons-Parmesan- Classic Dressing</i>	18
MIDDLE EASTERN CHOPPED <i>Romaine, tomatoes, cucumbers, red onion, red bell pepper, parsley, za'atar, bread crumbs, feta, fresh lemon, extra virgin olive oil</i>	20
MOZZARELLA CAPRESE <i>Fresh Mozzarella, Garden Tomatoes, EVOO, Balsamic Reduction, Fresh Basil</i>	23
BEEF CARPACCIO <i>Thinly sliced roasted beets, crumbled goat cheese, mixed greens mixed with a herb vinaigrette</i>	18
CLASSIC GREEK SALAD <i>Beef Steak Tomatoes, Peppers, Red Onion, Kalamata Olives, Feta and Greek Dressing</i>	24
ASIAN CHOPPED SALAD <i>Red Cabbage, Greens, Carrots, Cucumber, Tomatoes, Apricots, String Beans, Sweet Potato, Quinoa</i>	25
ROASTED BEET AND QUINOA SALAD <i>Roasted Red and Golden Beets, Pears, Walnuts, Greens, Feta</i>	18
SALMON <i>Add a 6oz Portion of salmon to Any Salad you like</i>	8

SOUPS

FRENCH ONION <i>Caramelized Onions, Herbs, Wine, Crostini, Gouda</i>	15
SOUP DU JOUR <i>Inquire with your server of todays creation</i>	MP

SHAREABLE

FISH TACOS <i>Breaded Turbot, Homemade Corn Tortillas, Pico de Gallo, Guacamole</i>	20
CRISPY FISH TEMPURA <i>Sweet Chili Sauce, Scallions</i>	20
QUESO FRITO <i>Pan Fried Halloumi, Dates, Rosemary, Honey Broth, Butter</i>	19
ARANCINI <i>Arborio Rice, Parmesan, Creamy Tomato Basil Sauce</i>	18
TRUFFLE FRIES <i>Parmesan, Truffle Zest</i>	16
MOZZARELLA STICKS <i>5 Pieces, Marinara Dipping Sauce</i>	18
MAC AND CHEESE <i>Mornay Sauce, Muenster, Cheddar, Parmesan</i>	19
CAULIFLOWER POPPERS <i>Breaded and Fried, Served with BBQ Sauce and Smoked Aioli</i>	18
PAO DE QUEIJO <i>Gluten Free Brazilian Cheese Rolls, served with Marinara</i>	16
STUFFED BAKED POTATO <i>Broccoli, Mashed Potato, Mozzarella Cheese</i>	19

PIZZA

MARGHERITA <i>San Marzano Tomato Sauce, Homemade Fresh Mozzarella, Fresh Basil, EVOO</i>	23
WILD MUSHROOM AND TRUFFLE <i>Alfredo Sauce, Mozzarella, Arugula</i>	25
PIZZA BIANCA <i>Garlic, Ricotta, Oregano, Mozzarella</i>	22
OLIVE ZAATAR <i>Mozzarella, Olives, Sesame, Pesto, Alfredo Sauce</i>	23

DEL MAR

PAN SEARED BRANZINO <i>Roasted Baby Potatoes, Sautéed Spinach</i>	42
CEDAR PLANK SALMON <i>Maple Ginger Glaze, Grilled Vegetables, Organic Wild Rice</i>	43
THE CHEF'S CATCH <i>Inquire with your server to see what we caught off shore</i>	MP
FISH AND CHIPS <i>Turbot Fillets, Battered, House Cut Fries, Served with Malt Vinegar and Tartar Sauce</i>	38
CHILEAN SEA BASS <i>Mediterranean Salsa Verde, Red Quinoa, Roasted Eggplant, with Tahini Dressing</i>	62
OVEN ROASTED SALMON <i>Lemon, Sautéed Broccoli, Roasted Baby Potatoes</i>	40
ALL SUBSTITUTIONS	6

PASTA

PENNE ALA VODKA <i>Penne Pasta, Tomato Cream, Fresh Basil, Vodka</i>	25
HAND ROLLED CANNELLONI <i>Spinach and Ricotta, Parmesan, Mozzarella, Bechamel, Tomato Basil Sauce</i>	31
FETTUCCHINI ALFREDO WITH MUSHROOMS <i>Hand Cut Fettuccini, Wild Mushrooms, Alfredo Sauce, Parmesan</i>	26
GNOCCHI AL PESTO <i>Hand Cut Gnocchi, Creamy Basil Pesto, Chopped Pistachios</i>	33
EGGPLANT PARMESAN <i>Fried Eggplant, Marinara, Mozzarella, Parmesan, served with Spaghetti</i>	25
SPAGHETTI SQUASH <i>Gluten Free, Feta Cheese, Seasonal Vegetables, Olives, Basil</i>	23
SPAGHETTI POMODORO <i>San Marzano Tomato Sauce, Basil, Parmesan</i>	23

ACCESSORIES 12

FRENCH FRIES	
WHIPPED GARLIC MASH	
ROASTED BABY POTATOES	
GRILLED VEGETABLES	
ORGANIC WILD RICE	
SAUTÉED SPINACH	
SAUTÉED BROCCOLI	

CRAFTED CURATED SIPS

ESPRESSO MARTINI

*double espresso, tonic water, vanilla, sweet
syrup*

13

TEQUILA SUNRISE

Orange Juice, Grenadine, Lime Juice, Soda

11

DRAGON FRUIT

Dragon Fruit, Lime Juice, Soda, Sweet Syrup

13

BLUE LAGOON

*Muddled Orange Peel, Lemonade, Blue
Curacao Syrup, Sparkling Water, Orange
Twist, and Cherry*

11

WATERMELON ORANGE

GROOVE

*Watermelon Juice, Orange Juice, chopped
Mint, Lemon Juice, 7-Up*

11

PINA COLADA SPLASH

Coconut Juice, Pineapple Juice, Colada Mix

10

LIMONANA THRILL

Lemon, Mint, Ice

9

STRAWBERRY D.

Strawberries, Daiquiri Mix, Ice

10

PASSION FRUIT BLISS

*Passion Fruit, Lemon, Mint, Club Soda,
Simple Syrup*

13

HOT CHOCOLATE

*Topped with whipped cream and chocolate
shavings* 8



THE BAY
CAFÉ

FRAPPÉS FROM THE BARISTA

10

CLASSIC FRAPPÉS

*Coffee, Milk, Ice, Blended Your Choice Of:
Cappuccino-French Vanilla- chocolate-Toffee
Caramel*

MOCHA COOKIE

*Mocha Sauce, Coffee, Milk, Ice, Blended whip
Cream and Cookie Crumble and a drizzle of
Mocha*

S'MORES

*Chocolate, Vanilla, coffee, milk, and ice
topped with marshmallow whipped creme
and honey*

MILKSHAKES 10

choice of: Vanilla, chocolate, Strawberry

COFFEE, COFFEE, COFFEE

HOT COFFEE OR TEA 4

*Offering Regular or Decaf in Coffee and
Organic Teas*

CAPPUCCINO 7

Espresso, Milk Foam, Cinnamon

CAFFE LATTE

*Espresso, Steamed Milk, Choice of :
Chocolate, Hazelnut, French Vanilla,
Caramel Macchiato*

ALMOND MILK LATTE 8

*Espresso, with Steamed Almond Milk. Like it
sweet? Ask for it with Honey*

AMERICANO 5

Espresso topped with hot water

A SHOT 4

of espresso of course

BOBA

BLACKFOREST DEW 12

finished with caramel

HIBISCUS CREAMSICLE 12

finished with Pineapple Crush

MATCHA DELIGHT 13

creamy and chilled



THE BAY
CAFÉ

SOBREMESA

OLD FASHION CHEESECAKE 21

Vanilla, Sour Cream, Fresh Berries, Graham Crust

CRÈME BRÛLÉE 20

Smooth Custard, Caramelized Sugar Shell

CHURROS 16

Spanish Style Doughnut, Tossed in Cinnamon Sugar, Ganache

BELGIAN WAFFLES 18

Whipped Cream, Seasonal Berries and Banana

APPLE CRUMB 17

Butter, Vanilla, Granny Smith Apples, Crumb Topping served A la Mode

CHOCOLATE MOUSSE 21

Chantilly Cream, Dark Chocolate, EVOO, Salt, Caramelized Banana

LEMON CURD 19

Graham Cracker Crumbs, Whipped Mascarpone, Lemon Curd

CHOCOLATE SOUFFLÉ 19

Warm Chocolate Cake with a liquid chocolate center served a la mode



THE BAY
CAFÉ