

Cafe Brio Evenings

Tuesday through Saturday
5 - 9 pm

charcuterie 9

paté du jour, dijon, crostini, pickles & more

asparagus custard tart 9

pea shoot salad, herb olive oil

frito misto 9

selection of seasonal vegetables batter fried served with dipping sauce

fresh manila clams 13

lemon caper white wine broth, grilled bread

dinner salad 9

local mixed greens & herbs, Pt Reyes Blue, seasonal fruit, spiced nuts, balsamic vin

warm chevre salad 15

Cypress Grove Bermuda Triangle grilled on toasts, Niman ham, red onion, local greens, soft cooked egg* & warm bacon vin

sesame chicken salad 15

cabbage slaw, bean sprouts, peppers, roasted Mary's chicken, cilantro-sesame dressing, wonton crisps

add chicken to any item + 3.25

side fries 5

soup du jour cup/bowl 5/8

grilled cheese 8

tartines

croque monsieur 12

Niman ham & emmental swiss, grilled levain

mushroom 11

mushrooms and emmental swiss, grilled levain

seasonal 14

see blackboard

for this week's dinner special, see our blackboard

grilled halibut

charbroiled pacific wild halibut, house pappardelle, asparagus, lemon beurre blanc, pea shoot salad

24

steak frites

Niman Ranch flank steak*, chargrilled to your order, with compound herb butter and french fries

22

mushroom ramen

exotic mushrooms, sesame-miso broth, bok choy, soft cooked egg*, fresh ramen 15
add chicken +3.25

chicken puff pie

roasted Mary's chicken, seasonal vegetables & mushrooms, white wine cream sauce, in a puff pastry crown w/ small salad 16

humboldt burger

Humboldt Grass Fed Beef*, fresh ground & chargrilled to order, served on a Brio brioche bun, house pickles, lettuce, tomato and

1000 island, side of fries or salad 15

Rumiano sharp cheddar cheeseburger 17

mac'n'cheese

organic conchiglie pasta, Rumiano cheddar cream sauce
vegetarian or with Niman bacon 10 / 12



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

menu 1

a glass of red or white wine of the moment with your choice of

charcuterie
asparagus custard tart
and choice of
wild halibut
steak frites

32



menu 2

a glass of white or red wine of the moment with choice of

frito misto
asparagus custard tart
and choice of
mushroom ramen
mac'n'cheese

26

don't forget dessert!
check out our display
of amazing pastries

serving Flying Goat coffee
individually brewed to your order