



Vineyard Tidbits

WARM BRIE EN CROUTE - \$19

French Brie Wrapped in Puff Pastry, Walnuts, Warm Honey Sauce

HAWAIIAN AHI POKE - \$19

*Marinated Hawaiian Tuna, Red Chile, Tomato, Avocado,
Scallion Sesame, Quinoa Rice Crisps*

ARTISAN CHEESE BOARD - \$19

Chef's Selection of Artisan Cheeses, Candied Walnuts, Truffle Honey

HEIRLOOM TOMATO BRUSCHETTA-\$16

Local Tomato, Onion, Garlic, Basil, Grilled Bread

PACIFIC CALAMARI - \$18

Crispy Calamari finished in a Tomato Remoulade, Garlic Cheese Toast

CRISPY ARTICHOKE HEARTS- \$13

Lemon Aioli

VINEYARD TAPAS PLATE - \$23

*White Bean Salad, Chilled Garlic Shrimp, Como, Duck Prosciutto,
Soppresata, Cristini, Imported Cheese*

MARINATED MUSHROOMS- \$13

Garlic, Fresh Herbs, Sherry, Midnight Moon, Grilled Bread

Salads

TODAY'S SOUP - CUP \$6 BOWL \$9

CAESAR SALAD - \$16

*Hearts of Romaine, House-Made Croutons, Classic Caesar Dressing, Parmesan Cheese
With Grilled Chicken Breast \$23, Grilled Shrimp \$24, Grilled Salmon \$25
Available in a Spinach or Sundried Tomato Wrap*

CAFÉ CHAMPAGNE SALAD - \$18

*Field Greens, Tomatoes, Golden Raisins, Spiced Pecans, Bleu Cheese
Thornton Champagne Vinaigrette
With Grilled Chicken Breast \$23, Sauteed Shrimp \$24, Salmon \$25
Available in a Spinach or Sundried Tomato Wrap*

HEIRLOOM TOMATO & GRILLED PEACH SALAD - \$18

Arugula, Lemon Verbena, Burrata, Zucchini Ribbons, Temecula Olive Oil, Smoked Sea Salt

CHATEAU WEDGE - \$ 16

*Baby Iceberg, Grape Tomatoes, Bleu Cheese, Crumbled Bacon, Bleu Cheese Dressing
With Grilled Chicken Breast \$23, Sauteed Shrimp \$24, Salmon \$25
Available in a Spinach or Sundried Tomato Wrap*





House Specialties

TURKEY CLUB SANDWICH - \$20

Smoked Turkey, Bacon, Avocado, Onion, Brie, Tomatoes, Lettuce, Cranberry Mayonnaise Served on Squaw Bread with Beer Battered Fries

TUNA MELT - \$19

*Tuna Salad, Sharp White Cheddar
Served on Toasted Country Bread with Beer Battered Fries*

RUBEN - \$20

Corned Beef, Swiss, Sauerkraut, 998 Island Dressing, Marbled Rye with Marbled Onion Rings

CLASSIC BACON CHEESEBURGER - \$20

*Grilled All-Natural Angus Patty, Fully Loaded on a Toasted Brioche Bun
with Beer Battered Fries
Suffed Poblano Chili add \$ 3.00, Fried Egg \$ 2.00, Extra Patty \$5.00*

CATCH OF THE DAY - \$26

Ask your server about today's preparation

ROCK SHRIMP LINGUINI - \$26

Sauteed Rock Shrimp, Tomatoes, Capers, Onions, Cream

SEAFOOD CIOPPINO - \$26

*Shrimp, Scallops, Mussels, Crab, and Fresh Fish Simmered in a Spicy Tomato Broth
Saffron Aioli, Grilled Sourdough*

MUSHROOM PASTA - \$20

*Sautéed Mushrooms, Penne, Roasted Garlic White Wine Sauce
With Grilled Chicken Breast \$25, Sauteed Shrimp \$26, Salmon \$27*

CHICKEN PICCATA - \$24

Seared Chicken Breast, Chef's Potatoes, Seasonal Vegetable, Lemon Caper Sauce

FLAT BREAD OF THE DAY - \$18

Ask your server about today's preparation

CEDAR PLANK SALMON CHIMICHURRI - \$26

Sun Dried Tomato Rice, Chimichurri, Seasonal Vegetables

GRILLED CHICKEN SANDWICH - \$18

*Caramelized Onions, Swiss, Bacon, Arugula Pesto Aioli,
Ciabatta Bun, Cafe Champagne Side Salad*

GRILLED PORTABELLA SANDWICH - \$19

*Grilled Marinated Portabella Mushroom, Swiss Lettuce, Tomato, Carmalized Onion
Pesto Aioli, Toasted Brioche Bun, with Beer Battered Fries*

FRIED GREEN TOMATO SANDWICH - \$17

*Fried Green Tomato, Avocado, Sunflower Seeds, Greens/Sprouts,
Lemon Herb Aioli, Levain, Cafe Champagne Side Salad*

A charge of \$3.00 will be added for split plate orders. Parties of six or more, an 18% Service Charge will be added.
A \$10.00 corkage fee will be added to all beverages brought into CAFE CHAMPAGNE.

"Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness."

