

Menu subject to change



BREAKFAST

served 8am to closing

Two-Egg Combo Breakfast \$12

choice of smoked ham, applewood bacon, or house-made sausage patties, home-fries, toast

Huevos Rancheros \$14

norma's carnitas, scrambled eggs, pinto beans, roasted tomato salsa, fried corn tortillas, cheddar and jack cheese, sour cream, cilantro

Em's Country Fried Steak \$15

certified angus beef sirloin, two eggs, sausage gravy, buttermilk biscuit, home-fries

California Omelet or Scramble \$13

three eggs, jack cheese, applewood bacon & avocado, home-fries, toast

Vegetarian Omelet or Scramble \$13

three eggs, jack cheese, spinach, mushrooms, artichoke hearts, sun-dried tomatoes, home-fries, toast

Putah Creek Scramble \$13

eggs, chorizo, cheddar cheese, fried tortilla strips, green chilies, home-fries, roasted tomato salsa, flour tortilla

Biscuits and Gravy \$12

two eggs, house-made sausage patties, sausage gravy, buttermilk biscuit

Griddle Breakfast \$15

two eggs, pancakes or french toast, choice of applewood bacon, house-made sausage patties or smoked ham

Pancakes \$8/\$4

1 or 2 buttermilk pancakes, butter, syrup

Belgian Waffle \$11

butter, syrup

Brioche French Toast \$8

powdered sugar, butter, syrup

*add strawberries, whip cream, toasted pecans \$4

*vermont pure maple syrup \$2

LUNCH

11am to closing

Small Mixed Greens \$5

spring lettuce, cucumbers, tomatoes, red onions, buttered sourdough croutons
*add grilled chicken \$4

Caesar \$10

romaine lettuce, parmesan, buttered sourdough croutons, caesar dressing
*add grilled chicken breast or fried buffalo chicken \$4
*add anchovy fillets \$2

Greek Chicken \$13

spring lettuce, grilled chicken breast, feta, kalamata olives, cucumbers, tomato, sprouts, red onion, vinaigrette & pita bread

Cobb \$13

romaine lettuce, grilled chicken breast, egg, bacon, tomatoes, avocado, bleu cheese crumbles, choice of dressing

PUTAH CREEK CORN PIE \$13

eggs, cheese, green chilies, red pepper flake, sour cream, fire roasted salsa, tortilla chips

BURGERS & MORE

served with choice of fries, side salad or soup

*sweet potato fries +\$1.50

Café Burger \$12

house-ground certified angus beef, lettuce, tomato, kosher pickles, red onion, dijonnaise
*add bacon \$2, cheese \$1

Cali Burger \$15

house-ground certified angus beef, applewood bacon, avocado, jack cheese, lettuce, tomato, red onion, kosher pickles, dijonnaise

Fried Chicken Sandwich \$12

spicy mayo, kosher pickles, brioche bun

Tuna Salad Sandwich \$10

lettuce, tomato, choice of bread
*add cheese & make it a tuna melt \$2

Pastrami Sandwich \$13

swiss cheese, sauerkraut, pepperoncini, kosher pickles, dijon, choice of grilled rye bread or french roll

BLT \$10

applewood bacon, lettuce, tomato, mayo, choice of bread

Davis Farmers Market \$13

char-roasted tri-tip, caramelized onions, french roll, served with au jus

Roasted Turkey \$12

swiss cheese, tomato, lettuce, pepperoncini, red onion, mayo, vinaigrette, french roll

KIDS

Grilled Cheese & Fries \$7, Chicken Strips & Fries \$8



- ARTISAN PIZZAS -

Cheese \$11/\$15

mozzarella, pizza sauce

Pepperoni \$12/\$18

molinari pepperoni, mozzarella, pizza sauce

Margherita \$14/\$21

DOP san marzano tomatoes, mozzarella di bufala,
fresh basil, evoo

Italian Combination \$16/\$22

finocchiona salami, pepperoni, sausage, mushrooms,
kalamata olives, mozzarella, pizza sauce

Prosciutto & Arugula Pizza \$15/\$22

prosciutto, béchamel, mozzarella di bufala, arugula, evoo, parmesan

Vegetarian \$14/\$20

eggplant, artichoke hearts, spinach, caramelized peppers & onions, mushrooms,
kalamata olives, mozzarella, feta, pizza sauce

Pizza Lunch Combo \$12

individual cheese or pepperoni pizza & a soda

Thank you so much for dining with us! Your purchase helps our family owned restaurant employ a team of over sixty individuals. From the bottom of our hearts, thank you!

W W W . P U T A H C R E E K C A F E . C O M

- COCKTAILS -

Bacon Bloody Mary or Maria - 11

Vodka or Tequila, house made bloody mary mixture,
peppered bacon, celery & lemon

Gin Elderflower Spritz - 9

Gin, elderflower liqueur, prosecco, soda water

Lavender Vodka Lemonade -10

Lavender infused simple syrup, vodka & house-made lemonade

Peach Bourbon Tea -10

Jim Beam, iced tea, mint, lemon & torino peach syrup

Aperol Spritz - 9

Aperol, prosecco, soda water, garnished with orange

Signature Margaritas - 11

your choice of cadillac, hibiscus or strawberry

Cucumber Lemon Drop - 10

Vodka, cucumber, lemon, simple syrup

Pineapple Mojito -10

Rum, pineapple, mint, lime, soda water

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- BEER -

DRAFT

featuring

Campus Brewing (West Sacramento, CA)

Berryessa Brewing (Winters, CA)

Double Tap IPA - 7

Free Kittens Lager - 7

Neon Jorts Hazy IPA -7

DOMESTIC 12oz BOTTLED BEER

Modelo Especial - 5.50

Stella Artois - 5.50

Sudwerk Hefeweizen - 5.50

Sierra Nevada Pale Ale - 5.50

Corona - 5.50

Firestone 805 -5.50

Coors Light - 4.75

- WINE -

BY THE GLASS

Zonin Prosecco Split - 9

Albariño, Turkovich- 9

Tinto Rey Rosé - 9

Chardonnay, Turkovich - 9

Zinfandel, Berryessa Gap - 10

Tempranillo, Matchbook - 10

BY THE BOTTLE

Turkovich Chardonnay- 34

Turkovich Boss - 36

Turkovich Cabernet - 36

Berryessa Barbera - 34