

SWEETWATER'S
CAFÉ
SAUSALITO

The background of the page is an abstract composition of overlapping geometric shapes, primarily triangles, in a warm color palette. The colors include deep red, dark brown, and various shades of orange and gold. The shapes are defined by thin white lines, creating a layered, architectural feel. The text is positioned in the upper left corner, set against the dark red background.

STARTERS

Sausalito Seafood Bisque cup **3.95** | bowl **4.95**

Soup of the Day cup **3.50** | bowl **4.50**

Monday: Tomato Basil

Tuesday: Chicken Noodle

Wednesday: Black Bean

Thursday: Chef's Choice

Friday: Chef's Choice

Mini Grilled Cheese **6.95**

Served with tomato basil soup

Crab Cake **6.95**

Preparation of the week

Spinach and Sausage Stuffed Peppers **6.50**

Served with a green onion and spicy tomato salsa

Walnut Crusted Brie **7.95**

Topped with apple chutney and balsamic syrup

Crispy Calamari **6.95**

Tossed with banana pepper and Cajun aioli

Hummus **6.95**

Served with pita chips and cucumber rings

SALADS

Beef Tenderloin Cobb **8.95**

Sliced beef tenderloin on a bed of baby greens with cucumber, mushroom, red onion, bacon, tomatoes and hard boiled eggs with pommery mustard vinaigrette

Blackened Ahi Tuna Salad **8.50**

Crispy field greens, oven roasted potatoes, green beans and grilled tomatoes with lemon basil vinaigrette

Sausalito Chicken and Spinach Salad **7.95**

Tossed with red onions, sliced strawberries, caramelized walnuts, bleu cheese and poppy seed-raspberry vinaigrette

Jerk Chicken Salad **8.50**

Baby arugula topped with mangos, goat cheese, balsamic caramelized red onion served with apricot vinaigrette

Mediterranean Salad **8.50**

Grilled breast of chicken, roasted red bell peppers, artichoke hearts and calamata olives over field greens with lemon feta dressing

Crispy Calamari Salad **8.50**

Over romaine lettuce with tomatoes and parmesan

Chicken Stir-Fry Salad **8.50**

Breast of chicken on stir-fried vegetables, spicy teriyaki sauce, crispy noodles and provolone cheese on romaine

Sweetwater Salad side **4.50** | entrée **8.50**

Mixed field greens with baby shrimp, crumbled bleu cheese and chopped egg with Italian vinaigrette

Chef's Mista Salad side **3.75** | entrée **7.25**

Mixed California greens, pears, walnuts, blue cheese and balsamic vinaigrette

Classic Caesar Salad side **3.75** | *entrée **6.95**

Hearts of romaine and our signature Caesar dressing tossed with shaved Reggiano cheese and tomatoes

*entrée with chicken or smoked salmon **8.75**

ENTRÉES

Black Bean Ravioli **8.50**

Tossed with roasted tomatoes, grilled red onions with a wild mushroom cream sauce

Mac and Cheese **7.50**

Penne pasta baked with chorizo sausage, smoked chicken with a four cheese sauce

Fettuccine Gorgonzola **7.95**

Fettuccine pasta tossed with apple, walnuts, peas and chicken with a gorgonzola cream sauce

Crispy Fish Taco **7.95**

Crispy perch with a spicy tartar sauce cole slaw and fries

Quesadilla vegetable **6.95** | chicken **7.95** | steak **8.95**

Served tomato salsa black puree and sour cream

Rotini Pasta **9.95**

Tossed with calamari, scallion, white beans and tomatoes with anchovies butter sauce

SANDWICHES

All sandwiches are served with crispy fries

BBQ Chicken Sandwich **6.50**

With bacon and melted cheddar on a Kaiser roll

Cranberry Walnut Chicken Salad Wrap **7.50**

In red pepper wrap with a cranberry aioli

Vegetarian Black Bean Burger **6.95**

Topped with provolone and house made barbecue sauce

Café Chicken Sandwich **6.50**

Grilled boneless breast of chicken topped with choice of cheese and pesto mayonnaise

Mini Slider Burger Trio **6.95**

with Pepper Jack, Cheddar and Swiss

Classic Cheese Burger **7.50**

½ pound certified Black Angus Beef char grilled to order with choice of cheese

Barbeque Bacon Burger **7.95**

With smoked bacon cheddar cheese and house made barbeque sauce

Slow Roasted Smoked Beef Brisket **7.95**

Served with cabbage slaw, honey mustard sauce

Corned Beef **7.95**

½ pound Vienna corned beef on rye with mustard and Swiss cheese.

Reuben **8.95**

Vienna corned beef topped with Swiss, sauerkraut on toasted rye

Tuna Melt or Wrap **7.95**

Served with lettuce and tomato

Turkey Club **7.50**

Honey roasted turkey club with lettuce, tomato and applewood smoked bacon on sour dough bread

MIX AND MATCH

Choose any of the following two for **6.95** | or three for **8.95**

Seafood Bisque

Soup of the Day

Half Chicken Wrap

Half Tuna Wrap

Side Caesar Salad

Side Sweetwater Salad

Side Beef Tenderloin Cobb Salad

Side Chef's Mista Salad

Side Chicken and Spinach Salad

Side Yellow Fin Tuna Salad

Side Mediterranean Salad

An 18% gratuity will be added for groups of six or more.

Consuming under-cooked foods may increase your risk of exposure to food-borne illness.

WINES

Champagne

Cuvee Dom Perignon: France bottle **175**

Moet & Chandon White Star: France bottle **75**

Sparkling

Tosti Asti Spumanti: Italy bottle **24**

Cristalino Brut: Spain bottle **26**

Cristalino Brut: Spain glass **8**

Chardonnay

Canyon Road: California glass **6** | bottle **24**

Lindeman: Southeast Australia glass **6** | bottle **24**

120: Chile glass **6** | bottle **24**

Gewurztraminer

St. Michelle,
Columbia Valley: Washington glass **6.50** | bottle **26**

Riesling

J. Lohr: Washington glass **6.50** | bottle **26**

Sauvignon Blanc

Belair-Moustet: California glass **7.50** | bottle **30**

Canyon Road: California glass **6** | bottle **24**

Canyon Road: California

glass **6** | bottle **24**

Whites

Blend of the Month

glass **6.50** | bottle **26**

Cabernet Sauvignon

Canyon Road: California glass **6** | bottle **24**

120: Chile glass **6** | bottle **24**

Heavy Weight: California glass **6.50** | bottle **26**

Merlot

Hob Nob: France glass **7** | bottle **28**

Pinot Noir

Hob Nob: France glass **7** | bottle **28**

Malbec

Alamos: Argentina glass **6.50** | bottle **26**

Reds

Blend of the Month

glass **6.50** | bottle **26**