

Soups and Such Café

Fresh, Simple Comfort Food

Lunch Combos

Soup and Half Sandwich

Choice of homemade soup with any half sandwich 16.95

Soup and Small House Salad

Cup of homemade soup served with a small house salad 16.95

Trio Combination

Cup of soup, half sandwich & small house salad 19.95

Homemade Soups

Made fresh daily. All soups are served by the cup.

Thai Chicken 8.95

Spicy coconut broth with chicken & fresh herbs.

Farm House 8.95

Seasonal vegetables in a light tomato broth.

Green Harvest 8.95

Creamy broccoli-cheddar with garlic croutons.

French Onion 8.95

Rich beef broth, caramelized onions & melted Swiss over garlic croutons.

Corn Chowder 8.95

Sweet corn, potatoes, bell peppers & lima beans in a creamy broth.

Sandwiches

Served with French fries or potato salad.

Sub: Sweet potato fries +2 • Small salad +3

Add: Avocado +4 • Bacon +4 • Cheese +2

Curry Tuna 16.95

House-made curried tuna with fresh lettuce & tomato.

Veggie 16.95

Fresh avocado, roasted red peppers, lettuce & tomato.

BLT 16.95

Crisp bacon, fresh lettuce & tomato on toasted bread.

Classic Deli 16.95

Your choice of turkey, ham or salami with fresh lettuce & tomato.

Deli Trio +2

Grilled Cheese 13.95

Choice of American, Cheddar, Swiss or Pepper Jack.

Sides & Extras

French Fries 7.95

Sea-salted fries served hot and crispy.

Sweet Potato Fries 8.95

Crispy sweet potato fries.

Small House Salad 8.95

Mixed greens, cucumbers, tomatoes, red onion, bell peppers & olives.

Burgers • Salads

Burgers

Served with French fries or potato salad.
Sub: Sweet potato fries +2 • Small salad +3
Add: Avocado +4 • Bacon +4 • Cheese +2

Beef 18.95

½-pound all-beef burger on a toasted brioche bun with lettuce, tomato and onion. Cooked medium.

Turkey 18.95

Seasoned turkey burger with lettuce, tomato & onion on a toasted wheat bun.

Veggie 18.95

Housemade with potatoes, carrots, zucchini & eggs on a toasted wheat bun with lettuce, tomato & onion.

Wild Salmon 19.95

Grilled wild salmon on a toasted brioche bun with lettuce, tomato and onion.

Grilled Chicken 18.95

Tender grilled chicken breast on a toasted brioche bun with lettuce, tomato and onion.

Smokehouse Brisket 21.95

Tender smoked brisket, Pepper Jack, caramelized onions & BBQ sauce on a toasted brioche bun.

Salads

Choice of fresh shallot vinaigrette, ranch, or blue cheese dressing.

House Salad 15.95

Mixed greens, cucumbers, tomatoes, red onion, bell peppers & olives.

Add: Curry Tuna +6 • Avocado +4 • Chicken +5

Greek 16.95

Cucumbers, tomatoes, red onion, bell peppers, Kalamata olives & feta cheese over fresh greens.

Niçoise 19.95

Mixed greens, albacore tuna, avocado, potatoes, hard-boiled egg, tomatoes & olives.

Cobb 19.95

Grilled chicken, bacon, avocado, tomatoes, blue cheese & hard-boiled egg over crisp mixed greens.

Wild Salmon 19.95

Grilled wild salmon, cucumbers, tomatoes, red onion, bell peppers & almonds, served over mixed greens.

Caesar 14.95

Crisp romaine, Parmesan & house-made garlic croutons

Add: Grilled Chicken +5

Please inform your server of any food allergies. Consuming raw or undercooked foods may increase your risk of foodborne illness.

An 18% gratuity is added for parties of 6 or more.

Coffee • Tea • Refreshments

Café Favorites

Organic House Blend Coffee 5.00

Freshly ground and brewed in small batches using a French press.

House Iced Coffee 6.50

Organic house coffee served over signature coffee ice cubes.

Organic Iced Tea 5.50

Brewed daily from organic loose-leaf black tea.

Fresh Lemonade 5.50

Made with fresh lemons.

Juice & Refreshments

Orange Juice Small 3.00 | Large 5.00

Apple Juice Small 3.00 | Large 5.00

Sparkling Apple Juice 5.00

Pellegrino Mineral Water 5.00

Soft Drinks 3.00

Pepsi, Diet Pepsi or Sprite

Organic Loose-Leaf Tea

Steeped to order and served in an individual cast-iron teapot. All loose-leaf teas 6.00

Red Rooibos

Naturally caffeine-free with a smooth, earthy flavor.

Pure Peppermint

Cool, refreshing peppermint leaves.

Lemon Rose

A delicate floral blend with bright citrus notes.

English Breakfast

A bold, full-bodied classic black tea.

Earl Grey

Classic black tea with fragrant bergamot.

Black Currant

Rich black tea with sweet black currant notes.

Russian Caravan

Malty black tea with a gentle smoky finish.

Jade Mist

Smooth, crisp green tea with a naturally sweet finish.

Gunpowder

Bold, full-flavored green tea with a clean finish.

Sencha

Fresh, grassy Japanese green tea.

Snow Leopard

Delicate Chinese green tea with a smooth, mellow finish.

Desserts • Beer • Wine

Handcrafted Desserts

Made fresh in small batches.

Chocolate Pot de Crème 8.00

Silky house-made chocolate custard topped with whipped cream.

Apple Bread Pudding 8.00

Warm house-made apple bread pudding topped with caramel sauce & whipped cream.

Bea's Homemade Flan 8.00

Creamy vanilla custard with rich caramel, handcrafted locally.

Today's Wine

Ask your server about today's featured wines and pricing.

Craft Beer & Cider

Pliny the Elder 15.00

Double IPA • 8.0% ABV

Stone IPA 7.00

West Coast IPA • 6.9% ABV

California Blonde Ale 7.00

Blonde Ale • 5.8% ABV

Coconut Porter 8.00

Porter • 6.0% ABV

White Rascal 7.00

Belgian White Ale • 5.6% ABV

Julian Hard Cider 7.00

Hard Apple Cider • 6.9% ABV

Cali Creamin' • Cream Ale 7.00

Vanilla Cream Ale • 5.0% ABV

Boochcraft Apple 12.00

Hard Kombucha • 7.0% ABV

Stone Buenaveza Salt & Lime 7.00

Mexican-Style Lager • 4.7% ABV