

MONDO MOCHA CAFE DINNER MENU

Served from 5:00 PM - 10:00 PM

APPETIZERS

Mondo Mocha Nachos	9
Smoked chicken, black beans, lettuce, tomato, sour cream, cheese blend, cheese sauce, and salsa <i>Suggested Pairing - Corona Beer</i>	
Chicken Wings	12
Plain or Buffalo <i>Suggested Pairing - Sweetwater Ale</i>	
Hummus	8
With flat bread pieces, fried chick peas, and feta cheese <i>Suggested Pairing - Redwood Creek Pinot Noir</i>	
Chips and Salsa	4
<i>Suggested Pairing - Corona Beer or Margarita</i>	
Spinach and Artichoke Dip	8
<i>Suggested Pairing - Redwood Creek Pinot Noir</i>	
Shrimp Cocktail	11
<i>Suggested Pairing - Bogle Sauvignon Blanc</i>	

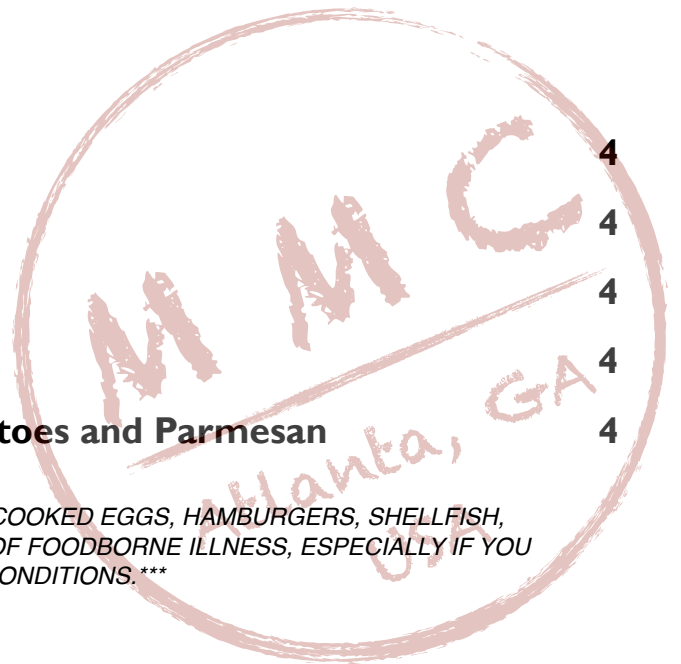
FLAT BREADS

Fresh Mozzarella, Basil Puree, Fresh Garlic, Oven Roasted Tomato	8
Hummus, Fried Chick Peas, Feta Cheese	8
Smoked Chicken, Spinach, Red Sauce	9

SIDES

Roasted Asparagus	4
Sauteed Spinach	4
Potato and Apple Wood Bacon Hash	4
French Fries	4
Zucchini Gratin with Oven Roasted Tomatoes and Parmesan	4

ADVISORY: THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, HAMBURGERS, SHELLFISH, POULTRY, FISH AND STEAKS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



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ENTREES (All garnished with Bistro Salad)

Blackened Ribeye 25

With Red Wine jus

Suggested Pairing - Edna Valley Pinot Noir

Flat Iron Steak 19

With Red Wine jus

Suggested Pairing - Ravenswood Vintners Select Merlot

Filet Mignon 27

With Red Wine jus

Suggested Pairing - Ravenswood Vintners Select Cabernet Sauvignon

Blackened Chicken Alfredo 15

Pan blackened chicken with rich alfredo sauce and fettucini pasta

Suggested Pairing - Bogle Sauvignon Blanc

Shrimp Scampi with Angel Hair Pasta 18

Jumbo shrimp sauteed with fresh garlic, lemon, and herbs

Suggested Pairing - Pacific Rim Dry Riesling

Tomato and Basil Frittata with Fresh Mozzarella 13

Classic French frittata with oven roasted tomatoes, fresh basil, and cheese

Suggested Pairing - Edna Valley Pinot Noir

Chicken Parmesan with House Marinara 15

Lightly fried chicken breast with parmesan and fresh mozzarella cheese cap.
Served on fettuccini pasta.

Suggested Pairing - Ravenswood Red Zinfandel

Four Cheese Baked Rigatoni 16

Rustic rigatoni pasta souffle with cheddar, fresh mozzarella, jack, and swiss cheese

Suggested Pairing - Bogle Sauvignon Blanc

Roast Chicken Salad 17

Pan roasted breast of chicken served on a warm salad of oven roasted tomato,
sourdough bread, carrots, celery, onion, lemon zest and endive

Suggested Pairing - Ravenswood Chardonnay

Dover Sole Meuniere 21

Pan seared Dover sole with classic dressing of shrimp, lemon, pecans,
garlic and sourdough

Suggested Pairing - Pacific Rim Dry Riesling

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