

CAFE AMERICANO

CAFEAMERICANO.COM
@CAFEAMERICANOMB



Caesar salad

★ CAESAR SALAD

Chopped romaine hearts, classic caesar dressing, house croutons, parmesan crisp. Full 14 | half 8

Add: Chicken 6 | salmon* 8 | shrimp 12

★ BURRATA & AVOCADO CAPRESE

Heirloom tomatoes, fresh burrata, basil, avocado, olive oil & balsamic 18

APPETIZERS

★ TUSCAN KALE & CHICKEN SOUP

Tomato parmesan broth, sweet potatoes, roasted chicken, celery, carrots, onions, heirloom tomatoes, tuscan kale & basil 9

★ CRAB BISQUE

Crab & sherry cream, lump crab & butter pressed brioche 9

★ TUNA TARTARE

Sushi grade tuna, sweet chili ponzu, seaweed salad, cucumber, mango, crispy plantain 19



Tropical Ceviche

★ TROPICAL CEVICHE

Golden corvina, shrimp, coconut milk, passion fruit, mango, red onion, red pepper, aji amarillo, cilantro, crispy corn, giant corn, sweet potato 17

★ CRISPY CALAMARI

Fresh calamari, sweet & spicy peppers, cajun remoulade 17

★ NOLA BBQ SHRIMP

Guava & black pepper, charred lemon & butter toasted french bread 18

SALADS

★ AMERICANO CHOPPED SALAD

Romaine hearts, black beans, roasted corn, tomatoes, cucumbers, red onions, avocado, pumpkin seeds, shredded cheddar, crispy tortilla strips, cilantro, fresno chilies & avocado ranch. Full 18 | half 10

Add: Chicken 6 | salmon* 8 | shrimp 12

★ CRISPY CHICKEN SALAD

Crispy fried chicken, romaine & kale, heirloom tomatoes, smoked bleu cheese crumbles, apple-wood smoked bacon, avocado, red onions, radish & smoked bleu cheese vinaigrette 19



Poke bowl

★ POKE BOWL*

Cucumber, radish, seaweed salad, avocado, brown rice, red onion, fresno chilies, sriracha mayo & poke dressing

Salmon 21 | tuna 23 | veggie 78

BOWLS

★ QUINOA BOWL

Red quinoa, brussels sprouts, roasted sweet potatoes, baby tomatoes, pumpkin seeds, tuscan kale, pickled red onions, sweet & spicy peppers, lemon herb vinaigrette 18

Add: Chicken 6 | salmon* 8 | shrimp 12

★ CHICKEN BURRITO BOWL

Chipotle braised chicken, brown rice, avocado, corn salsa, pico de gallo, black beans, crispy tortilla strips, roasted jalapeno crema & cilantro 18

SANDWICHES & BURGERS

CHOICE OF HOUSE SALAD OR FRIES

★ CUBAN

Slow roasted pork, ham, swiss cheese, pickles & dijon pressed on cuban bread 18

★ CLASSIC STEAK BURGER*

Green leaf lettuce, tomatoes, red onion & dijon pickles on a butter toasted brioche bun 20

Add: cheese 2 | mushrooms 2 | avocado 3 | bacon 3 | egg* 3

★ DOUBLE BACON CHEESY BURGER

Double patties, applewood smoked bacon, swiss, cheddar, american & provolone cheeses on a butter toasted brioche bun 25

all day Brunch

FOREVER BREAKFAST

★ WAFFLE

House-made malted waffle, confectioner's sugar & whipped cream 15

Add: Chocolate chips | banana | blueberry | strawberry | nutella 4

★ BUTTERMILK PANCAKES

Golden & fluffy house-made buttermilk pancakes 15

Add: Chocolate chips | banana | blueberry | strawberry | nutella 4

★ CARROT CAKE FRENCH TOAST

3 slices of thick cut brioche, griddled in spiced batter, carrot, raisin & pecan cream cheese filling & candied carrots 17

★ HUEVOS RANCHEROS*

Crispy corn tortillas, two eggs any style, black beans, chorizo, rancho salsa, cotija, avocado, cilantro & pico de gallo 18

★ ALL AMERICAN BREAKFAST*

Two eggs any style, choice of meat, house potatoes & choice of toast 17

★ SOUTHWEST VEGETABLE OMELET*

Roasted corn, black beans, peppers, tomatoes & cheddar cheese topped with rancho salsa, house potatoes & choice of toast 18

★ AMERICANO BREAKFAST SANDWICH

Fluffy scrambled eggs, cheddar & provolone cheeses, ham griddled brioche & house potatoes 16

★ BREAKFAST BURRITO

Scrambled eggs, chorizo, bacon, cheddar, avocado, pico de gallo & roasted jalapeno crema with house potatoes 18

★ STEAK & EGGS*

Center cut flat iron steak, two eggs any style, house potatoes, baby arugula & choice of toast 27

Upgrade to New York strip steak +\$20

TACO SHOP

3 Tacos Served on Grilled Corn Tortillas with a Side of Mexican street corn 21

★ CARNE ASADA

Smashed avocado, radish, onions & cilantro

★ CHICKEN TINGA

Chipotle braised chicken, smashed avocado, cotija, fresno chilies, pickled red onions & cilantro

★ FISH

Crispy fried mahi mahi, sweet & spicy slaw, pico de gallo & jalapeno crema

★ SHRIMP

Panko breaded shrimp, roasted corn aioli, radish slaw & cilantro

ENTREES

★ SALMON

Edamame puree, succotash, fresno chile oil 28



Salmon

★ GRILLED MAHI MAHI

(Blackened available upon request) Grilled mahi mahi, cornmeal crusted cauliflower steak, artichoke & tomato pan sauce 29

★ WHOLE SNAPPER

Whole fried florida snapper, roasted sweet potato, field greens salad 39

★ CAPE COD FISH AND CHIPS

Crispy beer battered cold water filets, french fries & herbed tartar 24

★ FRIED CHICKEN

Buttermilk brined breast & boneless thigh Cheesy steak fries, pickled green beans 26

★ GRILLED CHICKEN

Lemon herb marinated chicken breasts, bacon roasted brussels sprouts, grained mustard & citrus aioli 28

★ SMOKED ST. LOUIS RIBS

Slow smoked St. Louis ribs, house BBQ sauce, french fries, corn on the cob Half rack 18 | full rack 29

★ NEW YORK STRIP

Center cut New York steak, herbed steak fries, arugula salad 39

★ RIBEYE*

Center cut ribeye, truffle parmesan steak fries, asparagus, house-made steak sauce 45

★ AMERICANO SURF & TURF*

Center cut flat iron, florida lobster tail, roasted sweet potatoes, asparagus & cajun remoulade 60



Americano surf & turf*

PASTA

- italiana -

★ LINGUINI ALFREDO

Classic Alfredo sauce, imported linguini & cracked black pepper 22

Add: Chicken 6 | shrimp 12

★ PENNE SORRENTINA

Imported penne, marinara sauce, cherry tomatoes, basil, fresh mozzarella 20

★ MEDITERRANEAN PENNE PASTA

Imported penne, artichoke hearts, semi-dried tomatoes, mushrooms, asparagus, spinach, garlic, lemon 24

★ CHICKEN PARMIGIANA

Panko breaded chicken topped with san marzano tomato sauce & mozzarella cheese, imported linguini tossed with marinara sauce 28



Seafood Linguini

★ SEAFOOD LINGUINI

Clams, shrimp, mahi mahi, with linguini in a tomato & fennel broth, grilled bread 32

★ SPICY SHRIMP SCAMPI

Imported linguini & shrimp tossed with a calabrian lemon garlic cream 28

★ LOBSTER TAIL PASTA

Imported linguini, Florida lobster tail, asparagus, cherry tomatoes, parsley, white wine, lemon butter 38

Gluten Free Options

*Restrictions may apply. A 20% service charge has been added to your bill.

*Raw, undercooked and barely cooked foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish increases the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

★ BUBBLES ★

MIMOSA

Prosecco, Fresh Orange Juice 11

BELLINI

Prosecco, Peach Puree, Peach Liqueur 11

ROSSINI

Prosecco, Strawberry Puree 11

WHITE AND ROSE WINES

	glass	bottle
CHARDONNAY		
Elouan, Oregon	12	42
Prisoner Napa, Sonoma		55
PINOT GRIGIO		
Esperto, Italy	12	42
Lagaria, Italy		48
SAUVIGNON BLANC		
Wither Hill, New Zealand	12	42
Illumination By Quintessa, Sonoma		55
Mondavi Fume Blanc, Napa		48
OTHER WHITES		
Nine Hats Riesling, Washington	12	42
Gavi De Gavi Villa, Sparina, Italy		48
Sancerre Passaport, France		48
Garzaban Albarino, Spain		48
ROSE		
Mathilde Chapoutier, Provence	12	45
Whispering Angel, Provence, France		45

RED WINES

PINOT NOIR		
Sea Sun, California	13	45
Belle Glos Las Altura, Santa Barbara		60
CABERNET SAUVIGNON		
Bonanza By Caymus California	13	45
Prisoner, Napa		85
MALBEC		
Luigi Bosca Finca la Linda, Mendoza	13	52
Amancaya Cabernet Sauvignon, Mendoza		52
OTHER REDS		
CA" Donini Merlot, Venetie, Italy	13	48
Saldo Zinfadel, California		48
Pessimist Red		55
Chianti Classico Tenuta, D'alcono Italy		55
Decoy Merlot, Sonoma		55
Marques De Riscal, Rioja Rsv, Spain		55

CHAMPAGNE & SPARKLING

	glass	bottle
PROSECCO		
Nino Franco, Italy	13	50
LOUIS ROEDERER, BRUT PREMIER		150
France	16	180
MOET IMPERIAL	16	225
MOET ICE		250
MOET ROSE		

CAFE AMERICANO

★ AMERICAN CLASSICS ★



Old Fashioned

★ OLD FASHIONED

Maker's Mark, Sugar, Filthy Black Cherry, Orange and Bitters 15

★ NEGRONI

Campari, Beefeater Gin, Martini Rosso 15

★ MANHATTAN

Bulleit Bourbon, Sweet Vermouth, Angostura Bitters 15

★ BOULAVADIER

Maker's Mark, Martini Rosso, Campari 15

★ FEVER-TREE MULES ★

★ THE CLASSIC MOSCOW MULE

Vodka, Fever-Tree Ginger Beer, Fresh Lime Juice 15

★ SKINNY MULE

Vodka, Fever-Tree Refreshingly Light Ginger Beer, Fresh Lime Juice (Less than 40 calories) 15

★ MEXICAN MULE

Silver Tequila, Fever-Tree Ginger Beer, Fresh Lime Juice 15

★ CUBAN MULE

Rum, Fever-Tree Ginger Beer, Muddled Lime and Mint 15

★ FRENCH MULE

Cognac, Fever-Tree Spiced Orange Ginger Ale, Aromatic Bitters, Fresh Lime Juice 15

★ ENGLISH MULE

Gin, Fever-Tree Ginger Beer, Lime Juice, Lemon Wedge 15

★ MARTINIS ★

★ BLUEBERRY LEMON DROP

Stoli Blueberry Vodka, Orange Liqueur, Lemon Juice, Fresh Muddled Blueberry 15

★ MAVERICK

Stoli Vanilla Vodka, Passion Fruit Liqueur, Passion Fruit Puree, Prosecco 15

★ LYCHEE

E11even Vodka, Lychee Liqueur, Lychee Puree 15

★ CUCUMBER

Stoli Cucumber, D Kuyper Triple Sec, Lemon Juice, Simple Syrup Orange Bitters 15

★ ESPRESSO

Stoli Vanilla, Khalua, Dark Crème de Cacao, Espresso 15

★ WATERMELON

Stolichnaya Vodka, Triple Sec, Watermelon Puree, Simple Syrup, Lemon Juice 15

★ BERRYTINI

Titos Vodka, Fresh Strawberry, Raspberry, Blueberry, Blackberry, Lime Juice, Simple Syrup, Sugar Rim 15



Blueberry Lemon Drop

★ WAS HER NAME MARY ★

★ CLASSIC MARY

E11even Vodka, House Bloody Mary Mix, Limes & Olives Garnish 15

★ BLOODY MARIO

E11even Vodka (Basil & Tomato Infused), House Bloody Mary Mix, Caprese Sweker, Balsamic Glaze Drizzle 15

★ BLOODY MARISCO

Tequila (Jalapeno And Cilantro Infused), House Bloody Mary Mix, Shrimp Ceviche, Chili Salt Rim 15

★ BLOODY 'MERICA

E11even Vodka, Smoky Bullion, House Bloody Mary Mix, Pulled Pork Olives, Onions 15



Bloody Mary

SPIRITS

E11EVEN VODKA	275	HENDRICKS	275
JW BLACK	300	HERRADURA SILVER	300
BACARDI LIGHT	200		

BOTTLED BEER

IMPORTED 7.50	DOMESTIC 7.00
Heineken (5.2%abv)	Bud Light (4.2%abv)
Peroni (4.7%abv)	Michelob Ultra (4.2%abv)
Blue Moon (5.4%abv)	Budweiser (5.0%abv)
Amstel Light (4.0%abv)	
Corona (4.6%abv)	CRAFT 8.00
	Fat Tire (5.2%abv)

DRAFT BEER

ON TAP 7.50
