

# café kitchen

In CAFÉ KITCHEN we serve simple food based on products thoughtfully sourced. We use both traditional and modern techniques, in order to provide an experience that is compelling and pleasant to all the senses.

## CAFÉ KITCHEN LUNCH (SUMMER)

two (2) course lunch set \$31 | three (3) course lunch set \$35

course lunch sets include a choice of coffee or tea

## appetizers

- A1** Stone Fruit Salad (V)  
Preserved peach, plum, mixed lettuce, gorgonzola cheese, almonds, mixed green  
Your choice of dressing: balsamic, avocado-citrus, ranch
- A2** Seafood Stew in House-made Sourdough Bread Bowl  
Scallop, prawn, squid, mire poix, fish veloute, provolone cheese, basil pesto
- A3** Keto Cobb Salad  
Grilled fresh avocado confit, chicken breast, eggs, garbanzo beans, tomatoes, olives, mixed lettuces, herb crostini
- A4** Caesar Salad  
Lettuce, bacon, parmesan cheese, croutons, sundried tomatoes, house-made Caesar dressing
- A5** Sweet Corn Chowder  
Corn, bacon, onion, potato, celery, carrot, vegetables stock, cream, crostini
- A6** Mushroom Soup (V)  
Mushrooms, cream, white truffle oil
- A7** Spiced Lentil Soup (V) (Vg)  
Green lentil, carrot, celery, onion, garlic, tomato, cumin, curry powder, chili flakes, vegetable broth, crostini
- A8** Tuna Poke (S)  
Spicy marinated tuna, crispy chips, wasabi cream, pineapple salsa
- A9** Sushi and Sashimi Plate  
A combination of popular assorted five (5) kinds of nigiri sushi and two (2) kinds of sashimi

Café Kitchen is committed to the care, sustainability and support of our local community. We are a proud partner of local businesses, while reducing our carbon footprint.

**UOG Coreseed Aquaculture (Guam) Corporation**  
A local aquaculture where prawn and red tilapia are freshly harvested from ponds with same day delivery. Farm fresh, responsibly sourced and sustainable.

**Tiny Greens Guam**  
Locally grown microgreens. Grown with absolutely no pesticides or other chemicals. These tasty Microgreens are rich in flavor and nutrients raised by a small local business that puts personal care into a product that is beneficial to your health and to the planet.

## main dishes

- M1** Hiyashi Chuka (Cold Ramen)  
Ramen noodle, crab meat, shrimp, ham, cucumber, lettuce, egg, tomato, house-made sauce
- M2** Rosé Spaghetti  
Spaghetti, chicken breast, mushroom, onion, garlic, cream, tomato sauce, parmesan cheese, truffle oil
- M3** Risotto ai Funghi (V)  
Porcini mushroom risotto, arugula, truffle oil
- M4** Spicy Shrimp Mie Goreng (S)  
Egg noodles, fried tofu, bok choy, green onions, cherry tomatoes, sesame seeds, house-made shrimp chili paste
- M5** Mahi Mahi (S)  
Grilled mahi-mahi, spring vegetables, basil mashed potatoes, capers, onion marmalade, lemon, saffron cream
- M6** Vegetarian Panini (V)  
Grilled vegetables, provolone cheese, basil pesto, homemade focaccia bread, seasonal salad
- M7** Café Kitchen Club  
Smoked turkey, ham, bacon, provolone cheese, fried egg, lettuce, tomato, mayonnaise, white toast, french fries or sweet potato fries
- M8** Café Kitchen Burger  
Beef patty (7oz), pepper jack cheese, provolone cheese, bacon, egg, lettuce, tomatoes, onions, pickles, denanche mayonnaise, french fries or sweet potato fries
- M9** Steak Sandwich  
Grilled Certified Angus Beef® rib eye, provolone cheese, onions, lettuce, tomatoes, denanche mayonnaise, hoagie bread
- M10** Smoked Whole Brined Cornish Hen  
Grilled Cornish Hen (11lb), grilled corn, asparagus, mashed potatoes, stone fruits barbecue sauce
- M11** Smoked Black Pork Belly  
Grilled black pork belly, grilled corn, asparagus, mashed potatoes, stone fruits barbecue sauce

## main dishes +

For an additional \$5, choose any of below as substitute to your main dish.

- M12** Black Ink Reginette (S)  
Fresh homemade Reginette pasta, squid ink pasta, lobster, cherry tomatoes, vermouth cream
- M13** Cedar Roasted King Salmon (S) (G)  
Seasonal vegetables, onions, roasted red potatoes, tomato salsa, lemon
- M14** Beef King Galbi Gui  
Beef short ribs, seasonal vegetables, red onion salad, steamed rice, kimchi cabbage
- M15** Lamb Chops  
Lamb rack, rissole potatoes, vegetables caponata, olives tapenade
- M16** Seabass (S)  
Roasted seabass marinated with ponzu, vegetables salad, potato rissole, bell pepper, lemon, saffron sauce
- M17** Steak of the Day  
Served with seasonal vegetables, mash potatoes, red wine sauce
- M18** Smoked Bone-in Short Rib  
Grilled beef short rib, grilled corn, asparagus, roasted potato, onion ring, local mango barbecue sauce

## dessert

- D1** Seasonal Fruit Platter
- D2** Crème Brûlée  
Egg yolks, granulated sugar, cream, vanilla extract
- D3** Bread Pudding  
Bread, eggs, butter, milk, vanilla extract, caramel sauce
- D4** Chocolate Soufflé  
Dark chocolate, flour, eggs, milk, cream, butter, sugar, vanilla gelato

Seasonal Specials

(Vg) Vegan | (V) Vegetarian | (G) Gluten Free | (S) Sustainable seafood | (L) Locally produced

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## CAFÉ KITCHEN LUNCH (SUMMER)

### drinks

Free-flow Water (per person) Aqua Panna (Still) or San Pellegrino (Sparkling)	3
Soft Drinks Coke, Diet Coke, Coke Zero, Sprite, Tonic Water, Ginger Ale, Club Soda	4
Fresh Squeezed Lemonade - Homemade lemonade - Peach lemonade - Passionfruit lemonade - Lychee lemonade	6

### beer

Domestic Beer Budweiser, Bud Light, Miller Genuine Draft, Miller Lite	5
Imported Beer Asahi Super Dry, Heineken, Corona	6
Craft Beer Goose IPA, Kona Big Wave	7
Draft Beer (430ml) Asahi Super Dry	7

### cocktail

Mimosa Sparkling wine, orange juice	9
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### summer cocktails

(+ \$3 upgrade to premium spirit)

Mango Slide Mango vodka, sparkling wine, mango juice, sugar, salt	13
Watermelon Mojito White rum, fresh watermelon chunks, lemon juice, soda, brown sugar, mint leaves	13
Tropical Tequila, orange, pineapple and mango juice, strawberry puree	13
Watermelon Martini Vodka, cointreau, lemon and watermelon juice, watermelon syrup, sugar	13

### champagne & sparkling

	glass	bottle
Moscato Bottega Petalo Spumante, Italy Scent of roses, ripe flavors of apple and peach, hints of apricot	12	55
Bottega Prosecco DOC Spumante Brut, Veneto, Italy, NV Fruity, delicate floral notes, fresh, delicate, balanced, with a harmonious blend of acidity and softness	12	55
Veuve Clicquot Ponsardin "Yellow Label" Brut, Reims, France, NV Well balanced, dry, crisp, yeasty, with lemon drop, orange zest, and grapefruit acidity	26	130

### white wine

	glass	bottle
Chardonnay, Wente "Morning Fog", Livermore Valley, California, USA Aromas and flavors of green apple and tropical fruits, balanced acidity, refreshing finish	10	45
Pinot Grigio, Danzante, Venetie IGT Italy Aromas of tropical fruit such as papaya and pineapple, floral notes, fresh and well balanced	11	50
Sauvignon Blanc, Dog Point, Marlborough, New Zealand Bouquet of ripe grapefruit, kiwi, and pineapple, a hint of freshly cut grass	12	55

### red wine

	glass	bottle
Cabernet Sauvignon, Canvas, California, USA Aromas of cedar and tobacco that complement the lush textures and rich dark fruit flavors	12	55
Merlot, Chateau Ste. Michelle, Indian Wells, Washington USA Fruit, ripe and bold flavored, jammy blackberry fruit and scented with vanilla highlights	14	70
Pinot Noir, Meiomi, Monterey/Santa Barbara/Sonoma County, California, USA Rich garnet color with a ruby edge, the wine opens to reveal lifted fruit aromas of bright strawberry and jammy fruit, mocha, and vanilla, along with toasty oak notes	15	75
Red Blend, The Prisoner, Napa Valley, California, USA Incorporating Zinfandel, Cabernet Sauvignon, Petite Sirah, Syrah, and Charbono and featuring enticing aromas of Bing cherry, dark chocolate, clove, and roasted fig, ripe raspberry, boysenberry, pomegranate, and vanilla linger harmoniously, for a smooth and luscious finish	28	110

\*Additional 10% service charge to all prices listed. Prices expressed in American Dollars.

\*Menu is subject to change based on availability

## CAFÉ KITCHEN DINNER (SUMMER) A LA CARTE

### FRESH SALAD

<b>S1</b> Caesar Salad	13
Lettuce, bacon, parmesan cheese, croutons, sundried tomatoes, house-made Caesar dressing (Chicken +\$3   Shrimp +\$4)	
<b>S2</b> Keto Cobb Salad	15
Grilled fresh avocado confit, chicken breast, eggs, garbanzo beans, tomatoes, olives, mixed lettuce, herb crostini	
<b>S3</b> Stone Fruit Salad (V)	14
Preserved peach, plum, mixed lettuce, gorgonzola cheese, almonds, mixed green Your choice of dressing: balsamic, avocado-citrus, ranch	

### SOUP

<b>S4</b> Mushroom Soup (V)	13
Mushroom, cream, white truffle oil	
<b>S5</b> Spiced Lentil Soup (V)(Vg)	13
Green lentil, carrot, celery, onion, kale, garlic, tomato, cumin, curry powder, chili flakes, vegetables broth, crostini	
<b>S6</b> Sweet Corn Chowder	14
Corn, bacon, onion, potato, celery, carrot, vegetables stock, cream, crostini	

### APPETIZER

<b>A1</b> Tuna Poke (S)	18
Spicy marinated tuna, crispy chips, wasabi cream, pineapple salsa	
<b>A2</b> Seafood Stew in House-made Sourdough Bread Bowl	16
Scallop, prawn, squid, mire poix, fish veloute, provolone cheese, basil pesto	

### HOMEMADE PASTA & RISOTTO

<b>P1</b> Risotto Ai Funghi (V)	23
Porcini mushroom risotto, arugula, truffle oil	
<b>P2</b> Black Ink Reginette (S)	30
Fresh homemade Reginette pasta, squid ink pasta, lobster, cherry tomatoes, vermouth cream	
<b>P3</b> Rosé Spaghetti	23
Spaghetti, chicken breast, mushroom, onion, garlic, cream, tomato sauce, parmesan cheese, truffle oil	

### WOK

<b>W1</b> Fried Rice (Vegan Fried Rice is available with Tofu (Vg))	17
Ham, carrots, green onions, one (1) fried egg, Portuguese sausage	
<b>W2</b> Spicy Shrimp Mie Goreng (S)	21
Egg noodles, fried tofu, bok choy, green onions, cherry tomatoes, sesame seeds, house-made shrimp chili paste	

### GRIDDLE

<b>G1</b> Tofu Steak (Vg)	19
Tofu stuffed with bell peppers, mushrooms, spinach and quinoa, black bean ragout, asparagus, balsamic molasses, basil oil	
<b>G2</b> Mahi Mahi (S)	29
Grilled mahi-mahi, spring vegetables, basil mashed potatoes, capers, onion marmalade, lemon, saffron cream	

### OVEN

<b>O1</b> Cedar Roasted King Salmon (S) (G)	33
Seasonal vegetables, onions, roasted red potatoes, tomato salsa, lemon	
<b>O2</b> Seabass (S)	38
Roasted seabass marinated with ponzu, vegetables salad, potato rissole, bell pepper, lemon, saffron sauce	
<b>O3</b> Lamb Chops	41
Lamb rack, potato rissole, vegetables caponata, olives tapenade	

### GRILL

<b>G3</b> Beef King Galbi Gui	42
Beef short ribs, seasonal vegetables, mushroom, red onion salad, steamed rice, kimchi	
<b>G4</b> Beef Tenderloin (7oz)	43
Certified Angus Beef® tenderloin, mashed potatoes, seasonal vegetables, au jus	
<b>G5</b> Rib Eye (12oz)	48
Beef rib eye, caramelized onion mashed potatoes, seasonal vegetables, au jus	

### AMERICAN SUMMER GRILLING

<b>G6</b> Smoked Whole Brined Cornish Hen	28
Grilled Cornish Hen (1lb), grilled corn, asparagus, mashed potatoes, stone fruits barbecue sauce	
<b>G7</b> Smoked Black Pork Belly	30
Grilled black pork belly, grilled corn, asparagus, mashed potatoes, stone fruits barbecue sauce	
<b>G8</b> Smoked Bone-in Short Rib	43
Grilled beef short rib, grilled corn, asparagus, roasted potato, onion ring, local mango barbecue sauce	
<b>G9</b> Surf and Turf	49
Grilled lobster tail (4oz), grilled beef tenderloin (6oz), seasonal vegetables, crab meat mashed potatoes, garlic butter, red wine sauce	

### SIDES

<b>S7</b> Fries (V)	4	<b>S9</b> Truffle Oil Mash Potatoes (V)	5
<b>S8</b> Sautéed Vegetables (Vg)	4	<b>S10</b> Mushrooms (Vg)	5

#### Seasonal Specials

(Vg) Vegan | (V) Vegetarian | (G) Gluten Free | (S) Sustainable Seafood | (L) Locally produced

### FAMILY SHARING

<b>F1</b> Fiorentina - T-bone Steak (For 2 To 3 People)	140
Beef T-bone steak (35 oz), choice of three (3) sides	
<b>F2</b> Butcher Selection (For 3 To 4 People)	180
Four (4) different grilled meat cuts, choice of three (3) sides	
<b>F3</b> Grilled Seafood & Fish Platter (For 3 To 4 People)	200
Salmon, seabass, mahi-mahi, lobster tail, UOG Coreseed prawn, whole squid, vegetables, basil mashed potatoes, lemon Sauces: saffron sauce, ponzu sauce, shallot-cucumber vinaigrette	

### PIZZA available Friday (5:00 PM – 9:00 PM) | Saturday & Sunday (11:00 AM – 9:00 PM)

<b>P1</b> Margherita (V)	22	<b>P3</b> Quattro Formaggi (V)	23
Mozzarella cheese, sweet basil, tomato sauce		Four (4) kinds of cheese, honey, cream sauce	
<b>P2</b> Pepperoni	23		
Pepperoni, mozzarella cheese, tomato sauce			

### SANDWICHES

<b>S11</b> Vegetarian Panini (V)	17
Grilled vegetables, mozzarella cheese, basil pesto, homemade focaccia, seasonal salad	
<b>S12</b> Café Kitchen Burger	19
Beef patty (7oz), pepper jack cheese, provolone cheese, bacon, egg, lettuce, tomatoes, onions, pickles, denanche mayonnaise Choice of French fries or sweet potato fries	
<b>S13</b> Café Kitchen Club	19
Smoked turkey, ham, bacon, provolone cheese, fried egg, lettuce, tomatoes, mayonnaise, white toast Choice of French fries or sweet potato fries	
<b>S14</b> Steak Sandwich	28
Grilled Certified Angus Beef® rib eye, provolone cheese, onions, lettuce, tomatoes, denanche mayonnaise, hoagie bread	

### KIDS MENU

<b>K1</b> Chicken Alfredo Pasta	14
Spaghetti pasta, grilled chicken breast, parmesan cheese, cream sauce	
<b>K2</b> Beef Slider	15
Beef patty, soft roll, lettuce, tomato, American cheese, fresh fruit Choice of side salad or French fries	
<b>K3</b> Snack Pack	14
French fries, chicken nuggets, onion rings	

### DESSERT

<b>D1</b> Chocolate Soufflé	9	<b>D4</b> Seasonal Fruit Platter (For 2 People)	13
<b>D2</b> Bread Pudding	8	<b>D5</b> Dessert Sampler (For 2 People)	16
<b>D3</b> Crème Brûlée	8	<b>D6</b> Mango Cheese Cake Mousse	8