

The French Press

Salads and Wraps

(wraps on seasoned flour tortilla)

Organic Field Green \$8

1/2 portion for \$4 1/2

field greens tossed with a reserve sherry vinaigrette and topped with goat cheese, candied walnuts, and chopped tomatoes

Seared Scallops & Sweet Potato Salad \$10

served with field greens, red peppers, toasted pecans, and a maple dressing

Asian Chicken \$7 1/2

shredded lettuce, white meat chicken, fried wonton, pickled ginger crisps, cucumber, carrot, mandarin oranges, and green onions tossed in a ginger-soy dressing

Smoked Turkey Salad \$9

with field greens, blue cheese, rasins, celery, pecans, and a shallot-maple dressing

Grilled Chicken Caesar \$7

1/2 portion for \$4 (no chicken)
grilled chicken breast, classic caesar dressing, and crouton

House Chopped Salad \$7

chopped greens with tomato, carrot, cheddar, raspberry vinaigrette and a choice of chicken or tuna salad

Spinach Salad \$8

baby spinach, avocado, sliced mushroom, red and yellow peppers, red onion, and goat cheese with a citrus vinaigrette
(add turkey \$2)

Pear Salad \$10

with grilled chicken or grilled salmon, field greens, blue cheese and a ginger-white wine vinaigrette

Wines by the Glass

Gloria Ferrer Blanc de Noir Champagne 8

Honig Sauvignon Blanc 7 1/4

Château St. Michelle Pinot Gris 6 3/4

Four Vines "Naked" Chardonnay 7

Routas Rosé 7

Mandolin Pinot Noir 8

Budini Malbec 7

Four Vines Zinfandel 8

Toad Hollow Merlot 11

Paranga Shiraz 6 3/4

Liberty School Cabernet Sauvignon 8

Sandwiches

available as wraps on seasoned flour tortilla

served with the day's side salad

Turkey Two Ways

\$6 1/2

one - Roast Turkey with bacon, swiss, lettuce, tomato, and pepper jelly mayonnaise on baguette

two - Roast Turkey with pear, mango chutney, lettuce, tomato, and mayonnaise on baguette

Anaheim Delight

\$8

Hot roast beef, Swiss cheese, roasted (mild) Anaheim chiles, tomato, lettuce and Chipotle mayo on baguette

BLT on White Bread

\$5

the lunch classic - add avocado for \$1.50

Ham and Cheese Plus

\$7

black forest ham, cheddar cheese, cucumbers, cream cheese, lettuce, tomatoes, and mayo on baguette

Southern Style Tuna Sandwich

\$7

salad of Albacore tuna, pickle, red onion, celery, hard boiled egg, yellow mustard and mayo with green leaf lettuce, tomatoes on baguette

Chicken Salad

\$7

breast of chicken with a touch of tarragon and fresh grapes and lettuce and tomato on baguette

Grilled Pesto, Tomato, and Pepperjack

\$7

served on white bread

Italian Sandwich

\$8

with prosciutto, salami, capicola ham, mozzarella, tomato, lettuce, mayo, and balsamic vinaigrette on baguette

Artisan Cheese Plate

with three cheeses sweet walnuts and grapes

\$14

Soup

Soup du Jour \$5

French Onion \$5

Soup and Salad Combo

choice of french onion or Soup du jour and field green salad or caesar salad

\$8 ½

Low Carb

Grilled Chicken, bacon, and melted pepperjack cheese with a side of Caesar salad

\$8

Hamburgers

allow 12 to 15 minutes for burgers to grill

ground beef patty grilled to temperature served on a toasted bun with lettuce tomato, red onion and malt vinegar frites

Cheeseburger \$7

choice of cheddar, swiss, pepperjack, provolone, or blue cheese

Bacon and Avocado Burger \$10

Mexicali Burger \$8 ½

pepperjack, bacon, jalapeño, salsa, and chipotle mayo

Chipotle BBQ Burger \$8 ½

with peppers, mushrooms, and provolone

Déjeuner Chaud

allow for a few extra minutes for hot entrées to cook

Thai Coconut Curry Grilled Chicken Sandwich

with tomato and lettuce on baguette with the day's side salad

\$9

Grilled Steak Sandwich or Wrap

red and yellow bell pepper, cilantro, jalapeño, and lime sauce with frites

\$10

Grilled Chicken Sandwich or Wrap

with bacon, pepper jack cheese, lettuce, and pepper jelly mayo with the day's side salad

\$8

Barbecue Chicken Sandwich

with pineapple and jalapeños served on a sesame bun with frites

\$8

Roasted Vegetable Sandwich

with provolone, pesto mayo, and field greens on baguette with a field green salad

\$8

Veggie Ruben Sandwich

baby spinach, mushroom, red onion, sauerkraut, and melted swiss with Russian dressing on rye bread with the day's side salad

\$7

French Dip

served on baguette with roast beef, jus, and frites

\$7

Croque Monsieur

grilled ham and cheese Parisienne style with frites

\$6 ½

Grilled Salmon and Pesto Sandwich

with baby spinach, red onion, and tomato on wheat with the day's side salad

\$9

Savory Quiche

quiche of the day served with a side of field green salad

\$8

Chicken Fajita Quesadilla

with salsa and sour cream

\$8

Pasta Special

ask your server for today's offering

MP

(sub fries for side salad \$1½)

Coffee, Espresso, and Tea

House Coffee Selection 1.85

Hawaiian Kona Coffee served in a 32oz French Press 6.50

Latte	2.65 / 3.00	Café Au Lait	2.45 / 2.95
Cappuccino	2.65 / 3.00	Loco Moco (Chocolate Café Au Lait)	2.95 / 3.45
Espresso (Double)	2.20	Chai Latte	3.20 / 3.70
Americano	1.95 / 2.45	Herbal Chai Latte	3.30 / 3.80
Macchiato	2.70	Hot Chocolate	2.00 / 2.50
Mocha Latte	3.20 / 3.70	Flavored Steamer	2.00 / 2.50
Vietnamese Coffee	3.20 / 3.70	Quattroccino (Iced Blended Mocha)	4.00

Extra Shot of Espresso .55

Add Flavor.50

Almond, Banana, Butterscotch, Caramel, Cherry, Cinnamon, Coconut, Crème de Menthe, Hazelnut, Irish Cream, Orange, Raspberry, Strawberry, Vanilla Sugar Free Vanilla or Hazlenut

Mango Ceylon and White Chocolate Tea Latte 3.50

Loose Leaf Teas 5.00 (in a 32 oz. French Press) 2.00 (in bag)

Decaf English Breakfast, Earl Grey, Egyptian Chamomile, English Breakfast,
Roobios, Mango Ceylon, Washington Peppermint, Yerba Maté

Dragonwell Green Tea 3.00 per cup Jasmine Pearl Green Tea 4.25 per cup

Drinks

Milk	1.75	Fountain Soda	1.75
Chocolate Milk	2.25	(Coke, Diet Coke, Sprite, or Ginger Ale)	
Fresh Orange Juice	3.50	Iced Tea	1.75
Grapefruit, Cranberry, Tomato, Pineapple, or Apple Juice	2.50	Iced Coffee	2.00
Mixed Berry Smoothie	4.50	Italian Soda	2.00

Beer

Budweiser	4.00	Fat Tire	4.50
Bud Light	4.00	New Belgium Sunshine Wheat	4.50
Sierra Nevada Pale Ale	4.50	Newcastle Brown Ale	4.50
Pilsner Urquell	4.50	Guinness	4.50

✦ THE FRENCH PRESS FOR DINNER ✦

THE FRENCH PRESS OFFERS EXCEPTIONAL FRENCH CUISINE SERVED IN AN INTIMATE BISTRO. OUR CHEFS PREPARE DINNERS, WHICH ARE BEAUTIFUL IN PRESENTATION AND BALANCED IN FLAVOR. WE USE ONLY THE FRESHEST INGREDIENTS WITH AN EYE TO ORGANIC AND NATURAL PRODUCTS. WE HAVE A FRIENDLY, KNOWLEDGEABLE STAFF AND A BOUTIQUE WINE LIST WITH A HUNDRED AND FIFTY WINES. ASK TO SEE A MENU.