

OJAI CAFE EMPORIUM

Salads

Served with a choice of Dark Molasses or Sourdough Roll

Topa-Topa

Green leaf lettuce, seasoned chicken and kidney beans, corn chips, tomato, house made 1000 island dressing, cheddar cheese, avocado and sour cream
Small 9.95 Large 12.95

Famous Ojai

Green leaf lettuce, diced turkey, special house dressing, tomato, avocado, blue cheese crumbles and bacon
Small 9.95 Large 12.95

Southwest B.B.Q.

Romaine lettuce, tomato, avocado, cheddar cheese, black beans, corn, red onion and corn chips, with ranch dressing.
Topped with B.B.Q. sauce
Chicken 14.95 Tri-tip 15.95

Cobb

Fresh greens with grilled chicken, avocado, bacon, tomato, blue cheese, carrots, black olives and hard boiled egg.
Your choice of dressing
Small 10.95 Large 14.95

Crispy Chicken Chipotle

Romaine lettuce, chicken tenders, cheddar cheese, corn, black beans, tomato, avocado and corn chips.
Tossed in chipotle ranch dressing 14.95

Blackened Shrimp or Salmon

Fresh greens, tomato, cucumber, avocado and lemon garlic dressing 18.95

Spinach Orange

Fresh spinach, mandarin oranges, dried cranberries, raspberry vinaigrette, grilled chicken, feta cheese and candied walnuts 16.95

Oriental

Grilled chicken, mandarin oranges, cabbage, romaine lettuce, topped with sliced almonds, sesame seeds and rice noodles.
Your choice of ginger soy or oriental dressing 12.95

More Salads

Chicken Tostada

Two crispy tortillas stacked with savory black beans, spiced chicken, romaine lettuce, tomato, jack cheese and cilantro lime dressing 10.95

Greek

A mixed of romaine and green leaf, kalamata olives, cucumbers, bell peppers, sliced red onion, lemon garlic dressing and crumbled feta cheese 9.95
Salmon 18.95 Chicken 12.95

Caesar

A classic, romaine with Caesar dressing, croutons and Parmesan cheese. 8.95
Chicken 11.95 Salmon 18.95

Fruit Plate

Slices of seasonal fruit and berries, walnuts and raisins.
Served with a choice of cottage cheese, plain or peach yogurt 11.95

Salad Wraps

Wrap any salad in a flour, spinach or tomato tortilla. Includes a side.
Regular 8.95 Shrimp or Salmon 13.95

Lite Lunch

Includes soup or salad and sourdough or dark roll

Early California Egg Dish

A blend of eggs, mild diced Ortega chili's, jack and cottage cheese, baked to a golden brown 9.95

Quiche

Baked to perfection daily, our golden egg custard pies, filled with the following choices: Mediterranean (sun-dried tomatoes, artichokes, shallots, kalamata olives, and smoked mozzarella)
Spinach and Provolone, Bacon and Cheddar, Broccoli and Cheddar 10.95

Soup, Salad and Roll

Green salad with your choice of dressing, soup of the day.
Cup 5.95 Bowl 6.95

Burgers

Options: Beef Patty, Spicy Turkey Patty, Garden Burger, Grilled Chicken Breast

Includes: French Fries, Sweet Potato Fries, Onion Rings, Kettle Chips or Coleslaw

The Works

Avocado, bacon, grilled onions, lettuce, tomato, mayo, mustard and choice of cheese 14.95

Savory Mushroom

Button mushrooms sauteed in red wine topped with blue cheese, lettuce, tomato, onion, mayo and mustard 12.95

Ortega

Fresh grilled green chile, jack cheese, grilled onions, lettuce, tomato, mayo and mustard 12.95

B.B.Q. Bacon

Bacon, onion rings, cheddar cheese, lettuce, tomato, chipolte mayo and a side of B.B.Q. sauce 12.95

California Burger

Ranch dressing, avocado, bacon, cheddar cheese, lettuce and tomato 12.95

Cheese Burger

Cheese, lettuce, tomato, onion, mayo and mustard 10.95

Old Fashion Burger

Lettuce, tomato, onion, mayo and mustard 9.50

Deli Sandwiches

Includes: French Fries, Sweet Potato Fries, Onion Rings, Kettle Chips or Coleslaw

All Sandwiches include; Lettuce, tomato, mayo and spicy brown mustard.

Sandwich Size

Half 6.50 Whole 8.95

Fillings

Roasted Turkey, Ham, Roast Beef, Pastrami, Tuna, Egg Salad
or
Chicken Apple Walnut Salad

Bread

Whole Wheat, Sourdough, Rye, Squaw, White or Ciabatta Roll (whole only)

Cheese

Cheddar, Jack, Pepper Jack, Provolone or Swiss 1.25

Extra's

Avocado, Onion or Bacon 1.25

Half Deli Special

Half deli sandwich, Kettle chips and Soup or Green Salad (no substitutions) 7.95

Signature Sandwiches

Includes: French Fries, Sweet Potato Fries, Onion Rings, Kettle Chips or Coleslaw

Classic Three Story Club

Roasted turkey, bacon, lettuce, tomato and mayo on sourdough bread. 12.95

Crispy Chicken

Ciabatta roll with bacon, grilled onions, guacamole, cheddar cheese, lettuce, tomato and chipotle mayo 14.95

Savory Turkey

Caramelized onions, Gorgonzola cheese, basil walnut pesto and arugula on a toasted ciabatta roll. 12.95

Grilled Tri-tip

Sliced tri-tip, onions and peppers with melted cheddar cheese grilled on sourdough. 12.95

Italian Chicken

Chicken tenders, grilled peppers and onions topped with marinara sauce and melted mozzarella on parmesan sourdough. 13.95

Traditional Meatloaf Sandwich

Cafe original recipe, meat loaf on toasted rye, topped with mayo, mustard, lettuce and tomato. 12.95

Slow Roasted Pulled Pork

A toasted sesame bun, topped with creamy coleslaw, served with a side of BBQ sauce. 12.95

Tuna or Turkey Melt

Tuna salad or roasted turkey and cheddar cheese grilled on sourdough.
Half 6.95 Whole 9.95

Reuben

Lean premium corn beef with Swiss cheese, sauerkraut and 1000 island dressing, grilled on rye.
Half 6.95 Whole 9.95

Pastrami

Lean premium pastrami and swiss cheese grilled on rye.
Half 6.95 Whole 9.95

Patty Melt

Beef patty, grilled onions, melted Swiss cheese on grilled sourdough. 10.95

Grilled Garden Vegetable

Eggplant, zucchini, yellow squash, onions, roasted bell peppers and tomato, marinated in our signature house dressing, melted jack cheese on grilled sourdough. 9.95

Original Salad-wich

Lettuce, tomato, avocado, mushrooms, shredded carrots, mustard, mayo and provolone cheese.
Drizzled with our house dressing on whole wheat. 9.95

Entrees

Add a cup of soup or green salad \$1.95

Cafe Style Taco's

Two tacos double wrapped in corn tortillas, with your choice of seasoned chicken or fish, grilled cabbage, cheddar cheese and pico de gallo. Served with savory black beans, spanish rice, salsa, guacamole and sour cream 11.95

Green Chile Chicken Enchiladas

Two corn tortillas with chicken, jack cheese and spicy tomatillo sauce. Served with savory black beans and spanish rice 10.95

Chile Relleno

Fresh roasted Pasilla Chile, filled with goat and jack cheese, encrusted in beer batter and corn meal, served with red chile sauce, savory black beans and spanish rice. 12.95

Pulled Pork Taco's

Two double wrapped tacos with our slow roasted pork, topped with cabbage, pico de gallo and feta cheese. 10.95

Basic Quesadilla

A flour tortilla with melted jack and cheddar cheese. Served with salsa and sour cream 7.95

Quesadilla Deluxe

A flour tortilla with melted jack and cheddar cheese, sauteed mushrooms, tomato and onion 9.95
Add Chicken 12.95

Chicken Penne

A Sauté of chicken, garlic, onions, artichoke hearts, tomatoes & mushrooms, tossed in a creamy tomato sauce. Served with Parmesan toast 13.95

Cafe Pasta Alfredo

Creamy Alfredo sauce with penne pasta, chicken, garlic & mushrooms. Served with Parmesan toast 13.95

Garden Vegetable Pasta

Seasonal vegetables and penne pasta in a creamy tomato sauce. served with Parmesan toast. 10.95
Add chicken 13.95

Kid's Menu

Includes a small drink and a sugar cookie
Includes a choice of French Fries, Kettle Chips or Fresh Fruit \$7.95

Grilled Chicken Strips

Fried Chicken Tenders

Pasta with Marinara Sauce or Butter & Cheese

Grilled Cheese on Whole Wheat

Peanut Butter & Strawberry Jelly

Pasta & Cheese Sauce

Extra's

Basket of Sweet Potato or French Fries 3.95

Basket of Garlic Fries

Hot fries tossed with garlic and Parmesan cheese 4.25

Cody's Topa Topa Nacho's

Ojai Cafe's Original chicken and kidney bean blend on a bed of tortilla chips with melted cheddar cheese, guacamole, sour cream and pico de gallo. 7.95

Green or Caesar Salad with a roll 2.95

Soup of the Day with a roll

Cup 3.95 Bowl 4.95

Grilled Chicken Breast or Beef Patty 4.95

Grilled Wild Coho Salmon 6.95

Tuna, Egg or Chicken Walnut Salad. 4.95

Sauteed Seasonal Vegetables 2.95

From our Bakery

Chocolate Torte

Dark and decadent served with whipped cream 5.25

Carrot Cake with Cream Cheese Frosting

Moist and delicious 5.25

Lemon Pound Cake

with lemon glaze 3.50

Daily Pie Special 5.25

Beverages

Mango Ice Tea

Unsweetened 3.75

House Ice Tea

Unsweetened black house blend 3.75

Lemonade

Made in house with fresh lemon juice 3.75

Pomegranate Lemonade

Lemonade with a splash of POM juice 3.95

Arnold Palmer

House tea and lemonade 3.75

Mango Palmer

Mango tea and lemonade 3.75

Fountain Soda

Coke, Diet Coke, Dr.Pepper, Sprite, Barq's Root Beer 3.25

Mocha

Hot or Ice Blended 5.95

Latte or Capuccino 5.75

Beer & Craft Beers

Budweiser, Bud Light 3

Land Shark 3.50

O'Douls, Non-alcoholic 3.50

Firestone "805" 5.50

Firestone Double Barrel Ale 5.50

Stone IPA 3.50

Delicious IPA, Stone Brewing

Limited run 3.50

The Calling IPA, Boulevard Brewing 5.50

Double Wide IPA, Boulevard Brewing 5.50

Eel River, CA Blonde Ale, Organic 3.50

Dark Truth, Imperial Stout, Blvd. Brewing 5.50

Eel River, Organic Dark Porter 3.50

Claymore Scotch Ale, Great Divide Brewing 3.50

Anthem Apple Cider 5.50

Ojai Wines

Rose of Cabernet Sauvignon, Ojai Ridge

Aromas of strawberry and raspberry with a citrus background 6/20

Sauvignon Blanc, Casa Baranca

Melon, Asian pear, lemongrass and agave nectar. 9/34

Cabernet Sauvignon, Ojai Ridge

Spicy current & red plum, with a chocolate and mint finish 9/34

Rustic Red, Blend, Boccali Vineyard

Zinfandel, Cabernet Sauvignon and Syrah 8/30

Pinot Noir, Casa Baranca

Notes of slate, cherries and sage. 8/30

Syrah, Topa Topa, Boccali Vineyard

Medium body fruity and peppery. 9/34

Syrah, Ojai Ridge

Ripe berries with a note of cedar & black pepper 9/34

Syrah, The Ojai Vineyard

Pepper and raspberries, balanced silky texture 12/44

California Wines

Chardonnay, Hand Craft

Medium body, soft hints of lemon, green apple and toasty oak. 7/24

Chardonnay, Napa Cellars

Bright fruit flavors and crisp acidity. 9/34

Chardonnay, Bianchi, Paso Robles

Crisp citrus fruit with toasty vanilla and oak finish. 9/34

Pinot Grigio, Bianchi

Crisp and smooth with exotic floral, litchi and kiwi flavors. 9/34

Sauvignon Blanc, Seaglass

Bright, elegant and nuanced with mineral, lemons and fig 7/24

Cabernet Sauvignon, Handcraft

Full bodied with hints of black cherry, spices and chocolate 7/24

Cabernet Sauvignon, Joel Gott

Aromas of dark roasted berries, rich tannin of dark cherry and mocha with a long finish 9/34

Merlot, Hahn

Black cherry & raspberry, smooth finish of choc. & mocha 8/28

Syrah, Bianchi

Great depth of flavor and richness. 8/28