

SMALL PLATES

MEDITERRANEAN FLATBREAD

Olive Oil, Parsley, Garlic, Za'atar,
Served with Olive Tapenade + Labneh Cheese
\$13

ASADA FRIES

Carne Asada, Cilantro Crema, Pico de Gallo, Melted Cheese
\$15

BRIE & FIG MELT

Warm Brie, Fig Butter, Walnut + Pistachio Crumble,
Honey Drizzle, served with Toasted Bread
\$14

BRUSSEL SPROUTS

Fried with Honey Harissa, Parmesan + Toasted Almonds
\$10

CAMP FIRE SWEET POTATO

Olive Oil + Rosemary
\$8

ROASTED CHICKEN WINGS

Choice of Chimichurri or Buffalo Hot Sauce
\$16

HUMMUS PLATE

Olive Oil, Parsley, Pine Nuts, Raisins + Butter
Served with Toasted Bread
\$14

HOUSE FRIES

Served with Harissa Mayo
\$7

TOMATO BASIL SOUP

Served with Toasted Sourdough Bread + House Made Croutons
\$10.5



Please alert your server of any
food allergies as not all ingredients
are listed on the menu.

Eating raw or undercooked fish,
shellfish, eggs or meat increases the
risk of foodborne illnesses.

SMITTEN

DINNER

TUESDAY-SATURDAY FROM 5PM-CLOSE



SALADS

Add Grilled Chicken, Grilled Shrimp, or Grilled Salmon \$8

SMITTEN SALAD

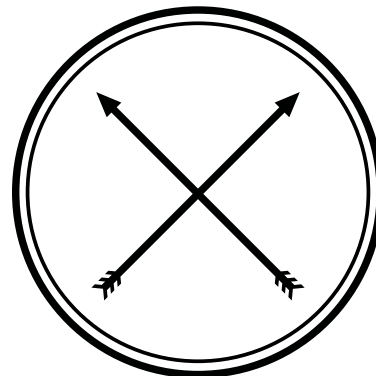
Kale, Arugula, Avocado, Crispy Onions, Carrots,
Sunflower Seeds, Dijon Shallot Dressing
\$14

ROMAINE KALE CAESAR

Romaine Lettuce, Kale, Toasted Almonds,
Shaved Parmesan + Caesar Dressing
\$12.5

GREEK

Romaine Lettuce, Heirloom Tomatoes, Cucumbers, Red Onions,
Feta Cheese, Kalamita Olives + Balsamic Dressing
\$12.5



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MAINS

All proteins are cooked in Smitten's charcoal oven

GRILLED SALMON

Cooked Over Charcoal with Artichoke Spread + Micro Greens,
Basmati Rice, Stir Fried Green Beans \$28

NEW YORK STRIP STEAK

12 oz New York Strip Steak served with Fries or Mixed Greens
Choice of Peppercorn or Chimichurri Sauce \$39

FLAT IRON STEAK

12 oz Flat Iron Steak served with Fries or Mixed Greens
Choice of Peppercorn or Chimichurri Sauce \$39

SMITTEN BURGER

Certified Angus Beef, Harissa Mayo, Lettuce, Tomato, Onion,
Pickles, served with Fries or Mixed Greens \$17

CALIFORNIA BURGER

Certified Angus Beef, Cheddar Cheese, Remoulade Dressing,
Avocado, Mixed Greens, Tomato + Caramelized Onions,
served with Fries or Mixed Greens \$18

CHICKEN SANDWICH

Grilled Chicken, Melted Gouda, Remoulade Dressing, Arugula,
Tomato, served with Fries or Mixed Greens \$18

PLANT BASED BURGER

Impossible Meat, Harissa Mayo, Lettuce, Tomato, Onion,
Pickles, served with Fries or Mixed Greens \$18

MUSHROOM LINGUINE

Served in a Creamy Butter Garlic Sauce \$18
Add Grilled Chicken, Grilled Shrimp, or Grilled Salmon \$8

STEAK TACOS

Carne Asada, Pico de Gallo + Salsa Verde \$16

SHRIMP TACOS

Grilled Shrimp, Cilantro Crema + Pico de Gallo \$16

CHICKEN SKEWERS

Basmati Rice, Beans, Grilled Onion + Tomato \$28

BEER BATTERED FISH N' CHIPS

Charred Lemon, Fries + House Remoulade \$22

MARGARITA PIZZA

Tomato, Basil, Mozzarella \$15