

MCA CAFÉ

WINES BY THE GLASS

SPARKLING

Brut Jo Landron Atmospheres, Loire Valley, France	13/49
Prosecco, Perlage Bacarretto Valdobbiadene Frizzante, Veneto, Italy, 187 ml SPLIT	14

WHITES

Chardonnay Hess Shirtail Vineyard, Monterrey County, California	9.50/36
Sauvignon Blanc The Crossings, Awatere Valley Marlborough, New Zealand	9.50/38
Torrentes Colome Salta, Argentina	8.50/33
Grenache Rose Fortant Coast Select, Languedoc, France	9/36

REDS

Cabernet Sauvignon Motto Backbone, California	8.50/34
Merlot William Hills, California	8/32
Malbec Dona Paula Los Cardo's, Mendoza, Argentina	9/36
Pinot Noir HandCraft Artisan Collection, California	8/34

BY THE BOTTLE

Jean Louis Brut Blanc de Blancs, Loire Valley, France	38
Chardonnay Hess Shirtail Vineyard, Monterrey County, California	36
White Blend The Whip Murrieta's Well, Livermore Valley, California	49
Pinot Bianco Elena Walch, Alto Adige, Italy	43
Red Blend Broc Cellars Love, California	52
Cascinetta Vieti Moscato D' Asti Piemonte, Italy	48

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SPECIALTY COCKTAILS

Cucumber Gimlet, Cucumber Gin, Citrus, Ginger, Mint	11
Sangria (Red or White)	10
Mixed Drinks	10

BEER

Domestic, Import & Craft	7
Miller, Stella, 312, Lagunitas Pils, Oberon, Buckle Down IPA, KrankShaft, Dirty Bastard, Domaine DuPage, Ebelwise, Blue Water Wheat Ale	

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TUESDAY ON THE TERRACE BUFFET

LOCAL BABY GREENS

Shaved radish, carrots & tomatoes in a sherry vinaigrette

GREEN ACRES FARM PEA SALAD

Sorrel pesto, pistachios & sesame

CHEESE BOARD

Marinated olives, jam & mustard

FARRO TABBOULEH

Nichols Farm cauliflower, cherries, preserved lemon & tahini

FOREST MUSHROOMS

Sesame caramel & ginger

MILLER FARMS CHICKEN

Shaved fennel gremolata

SLOW ROASTED STRIP LOIN

Charred spring onion riata

SEEDLING FARM BLUEBERRY COBBLER

Cinnamon topping

SLICED FRESH FRUIT

Adults	\$27
Kids (6-12 years old)	\$16
Kids (5 and under)	FREE