



Welcome to the Elizabeth Esther Cafe

Named after my grandmothers who knew how to make everything from scratch and make everyone feel at home.

We strive to offer organic, local and sustainable and make everything from scratch.

That is why you will not encounter the typical finds here. We are here to do better. Offer real food. Nothing artificial.

You can be confident that you are being served only the highest quality.

Because we do not offer artificial products, you can rest assured all of our low or no calorie offerings are all natural. We offer stevia and stevia based diet sodas measuring 0 on the glycemic index. Agave at 15 is what we use for sweetener in most everything we make. We use aminos on all of our "soy" based recipes including our dressing in order to offer gluten free goodness.

We offer a great deal of vegetarian, vegan and gluten free options. Many of our recipes are interchangeable to meet your dining needs. This does not mean they automatically come this way. Even if there is a symbol to represent your dietary requirements, always let your server know your preference so they can relay that process to the kitchen.



The cafe is located in the Historic Cobalt Manor. Built in 1868 by local lumber mill owner J.C. Bailey. His impressive mill work can be found encasing the doors and windows and the original hardwood floors. The regal mirrors and bench seats were imported from France and the Minton tiles surrounding the Cobalt room fireplace from Holland. The ceiling moulding and cornices are made of plaster.



Find out more about the restoration.



HAVE A SEAT

THE ELIZABETH ESTHER CAFE' IS NAMED AFTER MY GRANDMOTHERS. THEY KNEW HOW TO MAKE EVERYONE FEEL AT HOME AND MADE EVERYTHING FROM SCRATCH. THE SPIRIT OF THE CAFE' IS ONE OF WHOLESOME TRADITION AND LOVE.

Appetizers and Lite Bites



Seaweed Salad \$12   

Pacific-Wakame seaweed with black and white toasted sesame seeds. Served with a our house-made wasabi soy dressing and lemon slices.

Add seared *Ahi Tuna \$6

Caprese Garlic Portobello \$12  

Whole marinated Portobello mushroom filled with assorted heirloom tomatoes, fresh basil and melted mozzarella and broiled. Finished with our house Balsamic Glaze.



Fresh Tomato & Basil Bruschetta \$9  

4 toasted Crostini, topped with a generous mixture of tomato, basil, garlic and extra virgin olive oil. Finished with our house balsamic glaze.

* add savory lump crab \$5

Triple Cheese & Crab Dip \$16 

Fresh lump crab in a creamy wine infused dip. Served with fresh grilled bread or Organic Blue Corn Chips. If you like crab dip you will love this!

Tomato Basil Stuffed Avocado \$12  

Generous Fresh California avocado with marinated tomato and basil caprese. Topped with our house balsamic glaze and Parmesan Cheese



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Always let your server know if you have a food allergy or preference.

Entrees



CHICKEN

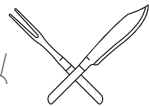
Chicken Parmesan \$24

Marinated chicken breast breaded in Italian bread crumbs, herbs and spices and topped with marinara, mozzarella and Parmesan cheese.

Served with choice of pasta



BEEF & PORK



New York Strip Steak \$32



*marinated NY strip steak, char grilled to order, except well done. Topped with herb butter or blue cheese butter. Served with herbed potatoes or cauliflower mash and vegetable of the day

Mini Meatloaf \$24

Not your mama's meatloaf! Two miniature loafs packed with spectacular flavor. Served with herbed potatoes or cauliflower mash and vegetable of the day.
Choice of; Original or Flavor of the week

Slow Cooked Boneless Country Ribs \$24

Fall apart ribs in our slow cooked homemade sauce served with rice and vegetable of the day.

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SEAFOOD



Crab Cake Platter \$32

Our famous Crab Cakes features pure lump crab, broiled to delightful! On a bed of citrus dill aioli.

Served with homemade slaw and vegetable of the day.

Seared Salmon \$26



Seared Salmon served with sweet potato choice and vegetable of the day

Sauce choice:

- Simply Seared-no sauce please
- Bourbon Maple-organic maple and bourbon reduction.

Ahi Tuna Tacos \$20



Seared Ahi Tuna (rare) on a bed of wasabi cilantro slaw. Topped with wasabi ranch and scallions. In grilled flour or corn tortilla Served with pico .

VEGETABLE



Zucchini Lasagna \$17



Fresh sliced zucchini, layered with ricotta cheese blend, marinara and Italian herbs, topped with a three cheese Italian blend.

Southwest Sweet Potato \$17



Roasted sweet potato topped with southwest cilantro black beans and red onion and smothered in mozzarella cheese and lime avocado. Served with blue corn chips and pico de gallo



Entrees

PASTA CREATIONS

Sauce Choice

Alfredo \$18  

A rich and creamy Alfredo sauce served over your choice of noodles, topped with fresh herbed tomato and Parmesan Cheese.

Marsala \$18   

A rich mushroom and marsala wine sauce served over your choice of noodles, Topped with shaved Parmesan Cheese.

Request

Pasta Choice

Zucchini Noodles  

Spiral Cut Fresh Zucchini.

Wild Mushroom Ravioli

Ravioli stuffed with wild mushrooms and a hint of black truffle.

Linguini 

Made from scratch linguini pasta cooked el dente'

Vegetable Choice \$3

- Cremini Mushrooms

Protein Choice \$6

- Grilled Chicken
- Shrimp



Always specify your request for these options.



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Sandwiches & Salads

Sandwiches Served with choice of homemade pickle, coleslaw, **cup of soup or side salad. Upgrade to French Onion \$3.00

SALADS



Caesar Wrap or Salad \$12 

Crisp romaine lettuce, shaved Parmesan cheese and House Caesar Dressing.

Shrimp & Avocado Taco Salad \$16 

Jumbo Grilled Shrimp with fresh tomatoes, on a bed of organic mixed greens with peppers, onion and cheddar cheese, avocado and corn chips. Served with house made chipotle ranch dressing.



\$6 choice: chicken, shrimp, salmon
\$10 crab cake

Roasted Beet Salad \$16  

Roasted beets served on a bed of mixed greens. This salad is topped with goat cheese, mandarin orange, candied nuts and dried fruit. Served with house balsamic.

Strawberry Blue Cheese Salad \$16  

Fresh strawberries, candied nuts, sliced avocado, and blue cheese on a bed of mixed greens. Topped with balsamic glaze and a side of house balsamic dressing.

SANDWICHES



BBQ Rib Sandwich \$16

Slow cooked boneless country ribs served on soft brioche topped with home coleslaw and smoked gouda cheese and homemade pickles.

Herbed Chicken Salad Sandwich \$16

Herbed chicken breast with seedless grapes & crisp celery in our wonderful aoli sauce. Served on ciabatta topped with lettuce and tomato.

Crab Cake Sandwich \$18

One 5 oz. lump Crab Cake served with lettuce and tomato on a toasted Brioche roll. Served with a side of citrus dill aoli.

Roasted Portobello Focaccia \$16 

Roasted portobello and marinated tomatoes, sliced avocado on herbed focaccia with fresh pesto, topped with balsamic glaze.

BLT Club \$16 



Crisp bacon, romaine lettuce and tomato on three layers of choice of bread with smoked gouda cheese.



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**Cup of soup may not be greater than \$5

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Sides




Mashed Cauliflower \$4  
Creamy and rich. Cauliflower with cream, butter and Parmesan cheese.

Sweet Potato \$4  
Mash- Fresh sweet potatoes mashed with creamy butter, cream, cinnamon and brown sugar.

Roasted- Oven roasted sweet potato.
add- Brown sugar butter? You know you want to.

Herb Roasted Potatoes \$4  
Baby potatoes roasted with fresh herbs.

Vegetable of the day \$4
Ask your server for details.



Nana's Pickles \$3   
Two Homemade refrigerator pickle spears made from an age old family recipe.
Probably the best you have ever tasted.

Homemade Slaw \$3  

Fresh sliced cabbage and carrots with homemade sauce, made with agave and no sugar.

^ Add a Side Salad \$3

House Salad   
Organic greens with heirloom tomatoes, cucumber, red onion, bell pepper, croutons and cheddar Cheese.


Caesar  
Crisp Romaine with shaved Parmesan and House made Caesar dressing and croutons.

Dressings: All made in house: Ranch, Wasabi-Soy(aminos), House balsamic vinaigrette, Caesar, South-West Ranch, Buttermilk Blue Cheese

^Must be added to a meal, or appetizer

Soup

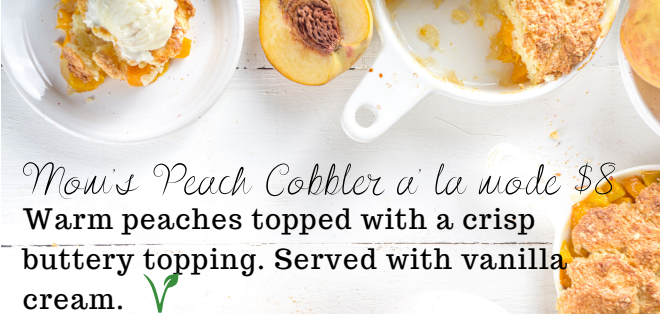

French Onion Soup \$8
Sauteed onions with sherry wine and herb butter topped with crostini and Italian cheese blend.

 with gluten free bread option.

Soup Du Jour Cup \$5 Bowl \$8

Ask your server about our fanciful selections of soup.


Desserts


Mom's Peach Cobbler a la mode \$8
Warm peaches topped with a crisp buttery topping. Served with vanilla cream. 

Fresh Berries and Dark Chocolate Hummus \$8
Seasonal berries served with decadent dark chocolate hummas.



French Bread Pudding \$8 
French bread custard with a brown sugar topping Served al la mode with fresh berry chutney and candied nuts.



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