

WHITE **SANGRIA** glass \$6 pitcher \$19  
(serves 5)

our delicious signature recipe with fresh-cut oranges,  
lemons, apples, grapes and fresh juice

## WHITES

SPARKLING	6oz/10oz/btl
Argyle, Willamette Valley, 02	11/15/32
Perrier-Jouet, France, NV	55
<b>ROSÉ</b>	
Firesteed, Willamette Valley, 07	9/12/19
<b>PINOT GRIGIO</b>	
Tiefenbrunner, Italy, 07	9/12/23
<b>SAUVIGNON BLANC</b>	
Buttonwood, Santa Ynez, 07	8/11/18
Cakebread, Napa Valley, 07	11/15/32
Westerly, Santa Ynez, 07	25
Fiddlehead 'Hunnysuckle,' S Ynez, 03	49
Peter Michael 'L-Aprés-Midi,' Sonoma, 07	74
<b>CHARDONNAY</b>	
Sanford, Santa Barbara, 07	10/14/23
Lioco, Sonoma Valley, 07	12/17/34
Au Bon Climat, Santa Ynez, 06	14/20/36
Alma Rosa 'El Jabali,' Santa Rita, 05	42
Patz and Hall 'Hyde,' Carneros, 07	43
Stag's Leap 'Karia,' Napa, 06	53
Tor 'Durell Vineyard,' Sonoma, 06	75
Kistler 'Les Noisetiers,' Sonoma, 07	98
<b>WHITE BLEND</b>	
Tangent 'Ecclestone,' Central Coast, 06	9/12/23
<b>RIESLING</b>	
O'Reilly's, Yamika Valley, 07	11/15/24

## REDS

PINOT NOIR	6oz/10oz/btl
Melville, Santa Rita, 07	14/20/38
Roco, Willamette Valley, 06	14/20/39
Scherrer, Russian River Valley, 05	48
Flowers, Sonoma Coast, 07	59
Fiddlehead 'Fiddlestix,' S Rita, 05	62
Calera 'Mills,' Mt. Harlan, 05	68
<b>MERLOT</b>	
Velvet Devil, Columbia Valley, 07	8/11/21
Cafaro, Napa Valley, 05	11/15/38
Westerly Reserve 'Lot 18,' S Ynez, 01	36
Paradigm, Napa Valley, 05	61
<b>ZINFANDEL</b>	
Saldo, Napa Valley, 07	12/17/34
Brown Estate, Napa Valley, 06	52
Outpost, Howell Mountain, 05	65
<b>CABERNET</b>	
Clos LaChance, Central Coast, 06	10/14/21
Oren Roe 'Sharecropper,' Columbia V, 07	12/17/34
Jax, Napa Valley, 05	52
Darioush 'Caravan,' Napa Valley, 05	58
Faust, Napa Valley, 05	72
Plumpjack Estate, Napa, 06	98
Nickel & Nickel, 'Sullenger,' Oakville, 05	112
<b>CABERNET SAUVIGNON</b>	
Rancho Sisquoc, Santa Barbara, 06	11/15/24
<b>SYRAH</b>	
Copain 'L'hiver,' Mendocino, 06	10/14/25
Ojai 'Thompson,' Santa Barbara, 03	62
<b>RED BLEND</b>	
Orin Swift 'The Prisoner,' Napa, 07	42

### LGO COCKTAILS

Margarita 9  
Screaming Monkey 10  
Grapefruit Martini 10

### DRAFT BEERS all \$6

Mirror Pond Ale, Oregon  
Craftsman 'Seasonal,' Pasadena  
Craftsman 1903 Lager, Pasadena

## SALADS

### SPINACH SALAD 12\*

baby spinach with blue cheese,  
apple, Belgian endive  
and our roasted pecan vinaigrette

### BRUSSELS SPROUT SALAD 14

brussels sprouts with young manchego,  
dried cranberries and simple  
vinaigrette (add bacon n/c)

### LGO CAESAR 12\*

whole leaf romaine, house-made  
croutons and reggiano parmesan

### TUNA SASHIMI SALAD 15

mixed greens, carrots, cucumber,  
red onion and avocado with  
ponzu dressing and sushi-grade tuna

### WEDGE SALAD 12\*

iceberg salad wedge with  
maytag bleu cheese,  
tomatoes, bacon and red onion

\* \$6 with entree

## VERY SPECIAL

### ROASTED ORGANIC CHICKEN 19

Jidori chicken with sautéed spinach,  
mashed potatoes and  
pan drippings (allow 17 minutes)

### CRISPED ACQUA PAZZA 22

fresh pacific white fish with sautéed spinach,  
pea tendrils and roasted cherry tomatoes

### SHORT RIBS 23

tender beef short ribs, vegetables, fresh  
herbs and red wine jus (add egg n/c)

### DIXIE PAN-FRIED CHICKEN 19

crispy chicken with mashed potatoes  
served warm - picnic style

### FILET MIGNON 26

mesquite-grilled with today's  
vegetables and mashed potato

### ROAST PRIME RIB OF BEEF 24

with mashed potato, vegetables  
and classic horseradish

### NEW YORK STRIP STEAK 29

14 oz. center cut with french fries  
and vegetable of the day

## FOR KIDS WE LOVE all \$5

### GRILLED CHEESE

### MAC 'N CHEESE

### FRESH FISH PLATE

### PB & J ROLLS

order before 6 pm - n/c

## OUR SWEET WORLD all \$8

### RED VELVET CAKE

### FRUIT TART

### OLIVE OIL CAKE

### KEY LIME PIE

### CHOCOLATE DESTRUCTION

### SPECIAL OF THE DAY

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*Proudly Serving*

### CARMELA ICE CREAM

Handmade locally  
by Jessica Mortarotti

### FRENCH PRESS COFFEE & ESPRESSO DRINKS

Featuring MR. ESPRESSO  
oakwood-roasted organic coffee  
from Oakland, CA

## APPETIZERS

### GUACAMOLE AND CHIPS 9

with charred tomato salsa, all house-made

### DEVILED EGGS 4/7

a café favorite, bacon optional

### SHRIMP CEVICHE 14

avocado, tomatoes, jicama and lime  
juice with house-made tortilla chips

### CHICKEN NACHITOS 14

guacamole, salsa, black beans, crème  
fraîche with choice of organic chicken  
or green chili

### 'NEW STYLE' SASHIMI 13

choice of sushi-grade yellowtail and/or  
ahi tuna with red and green chiles  
and ponzu sauce

### TUNA TARTAR 14

premium fresh tuna with guacamole,  
shredded radish and tortilla chip

## FAMOUS TACO PLATTERS

*with black beans, basmati rice,  
guacamole, charred salsa and  
made-to-order corn tortillas*

### GRILLED AHI TUNA 19

sushi grade ahi, grilled rare,  
with chipotle aioli

### RIBEYE STEAK TACOS 21

mesquite-grilled medium rare  
with charred tomato salsa

### SWORDFISH 20

hardwood-grilled,  
guaranteed best in town

### VEGETARIAN 16

market vegetables

### SHORT RIB TACOS 19

a café specialty with pico de gallo

## BURGERS

*with fries, cottage cheese, or coleslaw*

### CHEESEBURGER 12

ground-to-order with lettuce, tomato,  
pickle, onion and Russian dressing

### SANTA FE DEPOT BURGER 12

with wood-fired poblano chili,  
cheddar and chipotle aioli

### VEGETARIAN NUT BURGER 12

made fresh daily, with cheddar  
and Russian dressing

### STATION CAFÉ TUNA BURGER 15

"best ever" pan-seared medium rare  
with avocado

## ON THE SIDE all \$3

### RICE & BEANS

### COLESLAW

### FRENCH FRIES

### HANDMADE SPÄTZLE

### MAC 'N CHEESE

### MASHED POTATOES

### FARMERS MARKET VEGETABLES

LGO Famous

Housemade

## ENGLISH MUFFINS

*Available To Go*

1/2 dozen \$9

EXECUTIVE CHEF: Jorge Gomez