

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
ROSÉ	
Firesteed, Willamette Valley, 07	9/12/19
PINOT GRIGIO	
Tiefenbrunner, Italy, 07	9/12/23
SAUVIGNON BLANC	
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
CHARDONNAY	
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
WHITE BLEND	
Tangent 'Ecclestone,' Central Coast, 06	9/12/23
RIESLING	
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
MERLOT	
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
ZINFANDEL	
Saldo, Napa Valley, 07	12/17/34
Brown Estate, Napa Valley, 06	52
Outpost, Howell Mountain, 05	65
CABERNET	
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
CABERNET SAUVIGNON	
Rancho Sisquoc, Santa Barbara, 06	11/15/24
SYRAH	
Copain 'L'hiver,' Mendocino, 06	10/14/25
Ojai 'Thompson,' Santa Barbara, 03	62
RED BLEND	
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

RISE & SHINE

La Grande Orange Cafe

COMMUTER SANDWICH \$7.50
scrambled eggs with tomato and mayo on an English muffin with your choice of bacon, ham, turkey, or avocado

DAYBREAKER \$7.95
egg white omelet with tomato-avocado salsa choice of turkey or spinach

HOUSEMADE GRANOLA \$5.50
our recipe - roasted each morning

IZEL'S FRENCH PANCAKES \$7.50
with fresh fruit, honey and creme fraiche

EGGS RANCHEROS \$6.75
two eggs over medium with an English muffin, reggiano and our housemade rancho sauce

BANGERS & EGGS \$7.75
two organic over easy eggs, chicken sausage and an English muffin with butter & jam

E.B.T. \$6.75
organic eggs, applewood smoked bacon and multigrain bread

LGO ORGANIC OATMEAL \$5.25
genuine organic steel-cut oats with a sprinkle of brown sugar

THE LGO BREAKFAST BOARD \$7.50
deviled eggs, bacon strips, cheese, fresh fruit, and a toasted English muffin
Perfect for Sharing...

TAKE
ME
HOME

LGO HOUSEMADE ENGLISH MUFFINS

toasted with honey or jam (or both!) \$1.50

TO GO : 1/2 dozen \$8 : 1 dozen \$15

MAD RIVER JAM {from the Bay area} \$7

FRESH
HOT
FAMOUS

LOVE WHAT YOU BREW

FRENCH PRESS COFFEE \$3.00
featuring Mr. Espresso oakwood-roasted organic coffee from Oakland, California

ESPRESSO DRINKS

Espresso \$2.00

Cappuccino \$3.00

Latte \$3.00

FRESH JUICE {made to order} \$3.00
Orange or Grapefruit

DRIP COFFEE {to go} \$1.75

FOR KIDS WE LOVE

IZEL'S FRENCH PANCAKES
BACON & EGGS
PB & J ROLLS
all \$2⁷⁵ each



live long, stay orange!

Breakfast served 7-11a Monday through Friday
Join us for our weekend brunch 10:30a-3p