

# CAFÉ CALATRAVA

*m i l w a u k e e a r t m u s e u m*

## *s t a r t e r s*

### CHEESE PLATE (V)

*Assorted artisan Wisconsin cheeses, seasonal fruit, mixed nuts and crackers 11*

### FRIED AVOCADOS (V)

*Panko-crusted avocado slices, basil and roasted poblano vinaigrette 9*

### POTSTICKERS

*Pork filling, soy-sake dipping sauce 8*

## *s o u p & s a l a d s*

### TOMATO - BASIL BISQUE

*Herbaceous soup featuring San Marzano tomatoes  
Cup 3 Bowl 5*

### SALAD

*Add marinated chicken breast 4, shrimp or flank steak 6*

### “DIRECTOR’S” SALAD

*Bibb lettuce, oranges, dried cranberries and cherries, strawberries, blue cheese, spiced pecans, citrus vinaigrette  
12*

### ICEBERG WEDGE

*buttermilk dressing, tomatoes, bacon 10*

### CAESAR

*crisp romaine hearts, house-made Caesar dressing, garlic croutons, grated asiago 10*

## *f a v o r i t e s*

### LETTUCE CUPS (GF)

*Chilled Yucatan-style shrimp, hydroponic Bibb lettuce cups, pico de gallo, avocado, mango 12*

### “BANG BANG” CHICKEN SALAD (GF)

*Cold shredded chicken, cucumbers, cellophane noodles, sesame dressing, scallion oil 10*

### TILAPIA TACOS\* (GF)

*Lime marinated tilapia, mango-cucumber relish, lime-cilantro yogurt, local corn tortillas 12*

### FALAFEL PITA (V)

*Chickpea falafel, cucumber, diced tomato, kalamata olives, feta, tzatziki, micro greens, fresh mint and cilantro 10*

### THE “BRADY”

*Niman Ranch beef patty, lettuce, tomato, red onion.  
Add blue cheese, caramelized onions, bacon or mushrooms for .50 each 11*

### BLT

*Bibb lettuce, applewood smoked bacon, tomatoes, basil aioli. Add cured salmon for 2.00 10*

### “EL CUBANO”

*Toasted Cuban bread, lechon asado, sliced ham, Swiss cheese, mustard, crisp dill pickles 11*

## *i m p r e s s i o n i s m*

*Entrées inspired by exhibition*

### BASIL GNOCCHI (V)

*Butternut squash, mushrooms, red bell peppers, brown butter, sage, parmesan 13*

### LEMONGRASS COQ AU VIN

*Pan-seared chicken breast, ginger fingerling potatoes, shiitake mushrooms, spinach 14*

### BEEF BOURGUIGNON

*Braised, all-natural beef, fall vegetables, rich red wine sauce, warm dinner roll 14*

### ORANGE SALMON\* (GF)

*Petite Norwegian salmon filet, sundried tomato crust, blood orange sauce, jasmine rice, garlic broccoli 15*

## *k i d s m e n u*

*Choice of one side: veggie straws, fruit, or veggie with ranch dip*

SPAGHETTI WITH CHICKEN MEATBALLS AND GARLIC BREAD 5

MINI PEPPERONI PIZZAS 4

MINI GRILLED CHEESE SLIDERS 4

FEARLESS FRANKS 5

PEANUT BUTTER AND JELLY 4

(GF) Gluten Free (V) Vegetarian

*\*Consuming raw or undercooked meats may increase your risk of food borne illness.  
18% gratuity included for parties of 6 or more. Limit 4 credit cards per check, please.*



CAFÉ CALATRAVA  
milwaukee art museum

*red wine*

VOGA MERLOT  
*Glass 4 Bottle 15*

LUCKY STAR PINOT NOIR, CALIFORNIA  
*Glass 6 Bottle 20*

TAMAS, ZINFANDEL, CALIFORNIA  
*Glass 7 Bottle 19*

BARON DES CHARTRONS, BORDEAUX,  
FRANCE  
*Glass 7 Bottle 19*

CASA SILVA RESERVA CARMENERE,  
COLCHAGUA VALLEY, CHILE  
*Glass 7 Bottle 22*

CLOUDLINE PINOT NOIR, OREGON  
*Glass 8 Bottle 28*

MICHAEL DAVID "PETITE PETIT" PETITE  
SIRAH, LODI, CALIFORNIA  
*Bottle 28*

QUICKFIRE CABERNET, NAPA,  
CALIFORNIA  
*Bottle 30*

VINA ZACO TEMPRANILLO, RIOJA, SPAIN  
*Bottle 30*

*beer*

MILLER LITE 3.50

COORS LITE 3.50

MGD 3.50

SEASONAL WISCONSIN  
NEW GLARUS BEER 5.00

POINT 2012 BLACK ALE 5.00

SEASONAL DRAFT 4.00

*sparkling wine*

BELLA BLUE PROSECCO  
*Bottle 17*

VOGA MOSCATO  
*Glass 6 Bottle 18*

VOGA SPARKLING PINOT GRIGIO  
*Glass 6 Bottle 18*

*white wine*

VOGA PINOT GRIGIO  
*Glass 4 Bottle 15*

NEDERBURG, LYRIC, SOUTH AFRICA  
*Glass 7 Bottle 19*

CLEAN SLATE RIESLING, MOSEL, GERMANY  
*Glass 7 Bottle 20*

THREE STONES SAUVIGNON BLANC,  
MARLBOROUGH, NEW ZEALAND  
*Glass 7 Bottle 22*

ELEMENTS BY ARTESA, CHARDONNAY,  
NAPA/SONOMA, CALIFORNIA  
*Glass 8 Bottle 25*

LICIA, ALBARINO, RIAS BAIXAS, SPAIN  
*Bottle 28*

LUCIEN ALBRECHT PINOT GRIS RESERVE,  
ALSACE, FRANCE  
*Bottle 30*

CUVAISON CHARDONNAY, CARNEROS,  
CALIFORNIA  
*Bottle 40*

*beverages*

COFFEE 2.50

HOT AND COLD TEA 2.50

BOTTLED WATER 1.50

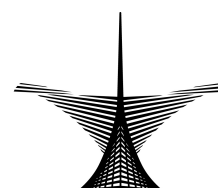
FOUNTAIN SODA 2.00

PELLEGRINO 3.00

SPRECHER ROOT BEER 3.50

LE VILLAGE LEMONADE - BERRY OR  
POMEGRANATE 3.00

HONEST KIDS JUICE - BERRY OR GRAPE  
2.00



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