

HOURS:

8am-3pm, 7 Days

Please...

- Wash/sanitize your hands for 20 seconds upon leaving the restroom
- Avoid unnecessary touching of restaurant surfaces
- Limit your dine-in experience to 90 minutes; No Newspapers, Books, Tablets or

Laptops during peak hours. In other words, "No Camping!"

"To our valued customers ...

The past 2 years has challenged and affected each of us including many, many small businesses, with unprecedented personal, financial, staffing and supply chain challenges. During this period, we have seen over and over the great spirit, resilience, support and generosity of our local community, local governments, part-time residents, seasonal and firsttime visitors. Because of YOU, the JC's Café Family are survivors today.

From every member of the JC's Café Family, Thank you from the bottom of our hearts! "

~ Casey & Michelle Hutchinson

Please inform server of any food allergies. Not responsible for lost articles. We reserve the right to refuse service to anyone.

Wi-Fi password: !seabass!

Breakfast/Brunch Options

Served All Day

Avocado Toast \$12.95

multi grain toast, avocado, tomato, sprouts, choice of pesto aioli, chipotle aioli or boursin cheese spread. Served with fresh fruit

Frittata (changes daily) \$13.95

served with fresh fruit, sliced avocado, sour cream, choice of toast

Denver Scramble

diced ham, cheddar & jack cheese, onion & bell pepper, choice of potatoes or fresh fruit, choice of toast

Greek Scramble

eggs, spinach, tomato, feta cheese, choice of potatoes or fresh fruit, choice of toast

French Scramble \$14.95

flavorful boursin cheese, smoked salmon & diced tomatoes, choice of potatoes or fresh fruit, choice of toast

Machaca Scramble \$14.95

eggs, seasoned beef, cilantro, cheese, onion, salsa, choice of potatoes or fresh fruit, choice of toast

JC's Scramble

eggs, bacon or sausage, choice of potatoes or fresh fruit, choice of toast

\$13.95 **Chili-Cheese Scramble**

turkey chili, shredded cheese & onions on top, choice of potatoes or fresh fruit, choice of toast

Meat Lovers Scramble \$14.95

ham, sausage, bacon & shredded cheese. choice of potatoes or fresh fruit, choice of toast

Cali-Breakfast Burrito \$13.95

eggs, avocado, shredded cheese, black beans, salsa, choice of potatoes, refried beans or fresh fruit

Steak & Egg Breakfast Burrito \$14.95

eggs, lean angus steak strips, cheese, avocado & salsa, choice of potatoes, refried beans or fresh fruit

Machaca Breakfast Burrito

eggs, seasoned beef, cheese, cilantro, onion, avocado & salsa, choice of potatoes, refried beans or fresh fruit

Chicken or Pork Tamale & Eggs

two eggs served over a mild, fresh (Arriola's of Indio) tamale, salsa, choice of refried beans or breakfast

New Yorker

smoked norwegian salmon, cream cheese, thin sliced tomato, onion, capers, lemon, on a plain bagel, served with fresh fruit

Belgian Waffles \$13.95 served with mixed berries & whipped cream

\$13.95 **Cinnamon French Toast** served with butter, maple syrup & fresh fruit

\$12.95

granola, banana, seasonal berries, cantaloupe, honeydew, plain yogurt

Entrée Salads

Dressings: Lemon Chardonnay, Orange Honey, Raspberry Vinaigrette, Italian, Blue Cheese, Ranch, Thousand Island, Chinese-Style Ginger, Balsamic

Chicken Walnut Salad \$14.95

tropical chicken salad, mandarin oranges, chopped walnuts, toasted coconut, fresh fruit, served with homemade lemon cream dressing

Cobb Salad

\$13.95

\$13.95

\$14.95

\$15.95

diced turkey, tomato, cucumber, avocado, egg, bacon, blue cheese crumbles, served with blue cheese dressing

Seafood Salad Stuffed Avocado \$15.95 chilled shrimp, crab meat, imitation crab,

Shrimp or Seafood Salad Louie large shrimp or seafood salad, mixed greens, avocado, tomato, cucumber, egg, served with

fresh avocado over tossed greens

thousand island dressing Poached Salmon Salad \$15.95

wild caught salmon, mixed greens, tomato. cucumber, egg, served with raspberry vinaigrette

Chinese Chicken Salad \$14.95

mixed greens, diced chicken breast, tomato, cucumber, red cabbage, cilantro, crispy won tons, tossed with teriyaki ginger dressing

\$15.95 Steak House Salad

strips of lean flank steak, blue cheese crumbles. avocado, tomato, red onion, crispy fried onions, halsamic drizzle

JC's Wedge Salad

half head of romaine, crumbled blue cheese, chopped bacon, diced tomatoes, red onion

Sunshine Salad mixed greens, diced chicken breast, avocado,

bacon, raisins, shredded cheddar, sunflower seeds, tomato, cucumber, red onion, chips Tostada Salad

mixed greens, diced chicken, guacamole, salsa,

sour cream, cilantro, shredded cheese, black beans & tortilla chips

Chicken Caesar Salad chopped romaine with shaved parmesan and

croutons, served with caesar dressing *Substitute Shrimp or Salmon, Add: \$2

Mimosa Salad

mixed greens, orange segments, fresh berries, tomato, cucumber, hard-boiled egg, served with homemade orange-honey dressing

Mediterranean Salad

salami, baby artichoke hearts, kalamata olives fresh basil, sun dried tomatoes, cucumber, feta cheese, choice of dressing

Greek Salad

mixed greens, feta cheese, greek olives, peppers, tomato, cucumber, onion, tossed in vinaigrette dressing

Tuna Salad

albacore tuna salad, avocado, egg, tomato, cucumber, choice of dressing

Sandwich Entrées

\$14.95

\$13.95

\$15.95

\$14.95

Choice of: potato salad, coleslaw, cottage cheese, fresh fruit, tater tots, steak fries or kettle chips.

Hot Pastrami Melt thinly sliced, provolone, mustard & pickles. artisan french bread

Turkev Melt

\$14.95

\$15.95

\$14.95

\$14.95

\$14.95

breast of turkey, bacon, cheddar cheese, grilled sourdough *add avocado \$2

Tuna Melt \$13.95 grilled albacore tuna salad, cheddar cheese,

choice of sourdough or marble rye *add avocado \$2

\$13.95 Ortega Melt roast beef or chicken breast, ortega chili.

pepper jack cheese, jalapeño-cheese roll French Dip \$14.95 thinly sliced roast beef, au jus, artisan french bread

Rueben \$14.95

thinly sliced corned beef, sauerkraut, thousand island dressing, marble rye

\$14.95 JC's Club ham, turkey, bacon, lettuce, tomato, choice of bread

BBO Pulled Pork \$13.95 tender pork shoulder, smoky bbg sauce, brioche bun

Angus Cheeseburger \$13.95

100% angus beef, cooked medium, choice of cheddar, swiss, pepper-jack cheese, brioche bun

Turkey Fusion Burger flavorful turkey burger fused with spinach and brown

rice, fresh brioche bun, lettuce, tomato & red onion Cubano \$14.95

thin sliced ham and pork, swiss cheese. pickles, mustard, torta bread **Chicken Chipotle** \$14.95

chicken breast, chipotle aioli, avocado, lettuce, tomato, jalapeño-cheese roll \$12.95 **Veggie Sandwich**

avocado, tomato, cucumber, sprouts, red onion, pesto aioli, choice of bread \$14.95 Salmon Filet Sandwich

boneless, wild Alaskan pink salmon filet served on a fresh brioche bun, with lettuce, tomato, red onion, pesto aioli or tartar sauce

\$13.95 Seafood Salad Sandwich

\$14.95

\$13.95

chilled shrimp, crab meat, imitation crab, lettuce, tomato, brioche bun BLT \$12.95

bacon, lettuce, tomato, choice of bread *add avocado \$2

Half Sand & Side \$11.95 one side with half sandwich Soup or Salad & Half Sand \$11.95

cup of soup or chili or side salad with half sandwich

Soup & Salad Combo \$11.95 \$14.95 choice of dressing

Soup, Turkey Chili or Gazpacho \$5.95/\$8.95 cup/bowl

Jumbo All-Beef Hot Dogs

Choice of: potato salad, coleslaw, cottage cheese, fresh fruit, tater tots, steak fries or kettle chips.

Coney Island Dog house chili, cheese, chopped onion	\$9.95
Pastrami Dog pastrami, pickles, brown mustard, topped with coleslaw	\$10.95
Wisconsin Dog sauerkraut, brown mustard	\$9.95

Proudly Featuring

Plain Hot Dog



\$8.95

Beverages

Coffee / Decaf / Latte / Cappuccino Espresso / Americano / Black or Herb Tea Iced Tea / Tropical Tea / Raspberry Tea Pepsi / Diet Pepsi / Dr. Pepper / Sierra Mist Abita Louisiana Root Beer / Lemonade San Pellegrino Sparkling Water

Juices

Orange / Grapefruit/ Cranberry / Apple Pineapple / Tomato / Clamato

Desserts	
Affogato	\$6.95
Vanilla Ice Cream & Shot of Espresso	
Apple Pie À La Mode	\$8.95
Served Warm with Vanilla Ice Cream	
Blueberry Cobbler	\$8.95
Served Warm with Vanilla Ice Cream	
Bread Pudding	\$7.95
Served Warm with Whipped Cream	
Carrot Cake	\$7.95
Moist Two Layers, Cream Cheese Frosting	
Chocolate Cake	\$7.95
Dark Chocolate Layer Cake	
Chocolate Molten Cake	\$8.95
Heated Chocolate Cookie Crust & Vanilla Ice Cre	eam,
Whipped Cream & Chocolate Drizzle	
Ice Cream Bomb	\$8.95
Neapolitan Ice Cream Wrapped in Dark Choco	late
New York Style Cheesecake	\$7.95
Graham Cracker Crust	
Blueberry Muffin	\$4.95
Cinnamon Roll	\$5.95



All Day Happy Hour

\$7 Cocktails

Bloody Mary - Vodka, Bloody Mary Mix
Bloody Maria - Tequila, Bloody Mary Mix
Bloody Churchill - Gin, Bloody Mary Mix
Bloody Caesar - Vodka, Clamato Juice
Margarita - Tequila, Lime Juice, Sweet & Sour
Skinny Margarita - Tequila, Agave, Fresh Lime
Tequila Sunrise - Tequila, Orange Juice, Grenadine
Moscow Mule - Vodka, Ginger Beer, Lime Juice
English Mule - Gin, Ginger Beer, Fresh Lime
Mexican Mule - Tequila, Ginger Beer, Fresh Lime
Kentucky Mule - Whiskey, Ginger Beer, Fresh Lime
Jamaican Mule - Rum, Ginger Beer, Fresh Lime

\$6 Cocktails

Mimosa - Champagne, Orange Juice
Sea Spray - Champagne, Grapefruit Juice
Poinsettia - Champagne, Cranberry Juice
Maui Mosa - Champagne, Pineapple Juice
Cape Cod - Vodka, Cranberry Juice
Screwdriver - Vodka, Orange Juice
Greyhound - Vodka, Grapefruit Juice
Salty Dog - Vodka, Grapefruit Juice, Salted Rim
Sea Breeze - Vodka, Cranberry, Grapefruit Juice
Vodka Soda - Vodka & Club Soda

Vodka Tonic - Vodka & Tonic Water

Rum & Coke - Rum & Cola or Diet Cola

Gin & Tonic - Gin & Tonic Water

Desserts

Affogato
Apple Pie À La Mode
Blueberry Cobbler
Bread Pudding
Carrot Cake
Chocolate Cake \$7.95 Dark Chocolate Layer Cake
Chocolate Molten Cake \$8.95 Heated Chocolate Cookie Crust & Vanilla Ice Cream, Whipped Cream & Chocolate Drizzle
Ice Cream Bomb \$8.95 Neopolitan Ice Cream Wrapped in Dark Chocolate
New York Style Cheesecake \$7.95 Graham Cracker Crust
Blueberry Muffin\$4.95
Cinnamon Roll \$5.95



SPECIALTY COCKTAILS
BEER, WINE & DESSERTS

Open Daily
BREAKFAST • BRUNCH • LUNCH



Gift Cards AVAILABLE
(ask your server)

Wi-Fi Password: !seabass!



House Specialty Cocktails

SRIRACHA BLOODY MARY \$11 Sriracha Chili Vodka, Sriracha Sauce, Mary Mix
PALOMA\$12 Grapefruit Tequila, Triple Sec, Grapefruit Juice, Fresh Lime Juice, Splash of Soda
CACTUS COOLER\$12 Rock N Roll Mango Tequila, Cointreau, Orange Juice, Pineapple Juice, Fresh Lime Juice
ORANGE JULIUS
MALIBU BREEZE
MANGO-RITA
MAI TAI\$13 Malibu Rum, Spiced Rum, Orange Juice, Pineapple Juice, Fresh Lime, Grenadine
LONG ISLAND ICED TEA\$14 Vodka, Gin, Rum, Triple Sec, Lemon Juice & Cola

Wines by the Glass

\$6 House Wine

Champagne **Cabernet Sauvignon** Chardonnay Merlot **Pinot Grigio Pinot Noir Sauvignon Blanc**

Beers

DO	M	ES	TI	C
----	---	----	----	---

Abita Amber Lager \$8
Abita Purple Haze \$8
Bud Light \$5
Coors Light \$5
Firestone 805
Lagunitas IPA \$8
La Quinta Even Par IPA \$8
La Quinta Poolside Blonde \$8
Michelob Ultra \$5
ShockTop \$8
MPORTS

	т.
Modelo Especial	\$
Modelo Negra	\$8
Stella Artois	\$8

Corona Extra

NON-ALCOHOLIC

Heineken	0.0																				\$	8
----------	-----	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	----	---