

Chef Kris McDowell

Open 12:00 pm – 1:45 pm Tuesday and Thursday

6200 W Central Texas Expy

Building 200 Room 118



Cali Coast Cuisine is a combination of healthy, wholesome, and culturally diverse dishes. It focuses on locally grown ingredients, which give the dishes a very distinct flavor profile that people will know from all over the country. Many dishes known for their spin on Japanese, Hispanic, and American culture will be displayed in this amazing menu.

## Cali Coast Cuisine

## Appetizers

### California Sushi Rolls

Classic California sushi rolls made with crab, avocado, sushi rice, and cucumber, with your choice of Wasabi or Soy sauce for dipping

**\$7.50**

### Loaded Sweet Potato Skins

Sweet potato skins that are overflowing with the flavors of cheese, bacon, and scallions, with a hint of lime and jalapeño.

**\$7.00**

### Salad

#### Cobb Salad

Enjoy a classic California Cobb salad with all the fixings of blue cheese crumbles, bacon, eggs, and avocado. Paired with a delicious home-style ranch dressing.

**\$6.00**

### Entrée

#### Baja Fish Tacos

These crispy Baja fish tacos are sure to fill you up with flavor. Topped with crunchy lettuce.

**\$8.00**

#### California Grilled Chicken

A juicy and flavorful chicken thigh marinated in honey balsamic, grilled, and topped with mozzarella, tomato, and avocado

**\$7.50**

### Sides

#### Roasted Asparagus

**\$3.50**

#### Cacio e Pepe Zucchini

**\$3.50**

#### California Style Cauliflower Rice and Beans

**\$3.50**

#### California Street Corn

**\$3.50**

### Desserts

#### Churros w/ Caramel Sauce

Freshly made churros are covered in sweet cinnamon sugar with a creamy caramel sauce for dipping

**\$6.00**

### Beverages

Sparkling Lemonade

Soft Drinks

Tea

**\$1.00**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions