

**SOUPS, LIGHTER FARE & SALADS**

Today's freshly prepared soups	3, 5
Black bean, cheddar & scallion quesadilla with pineapple salsa	6
Roasted eggplant dip with tomato & cilantro served with crostinis, sugar snaps, celery & carrots	6
Jeanne Moreau's spicy sesame noodles, soba noodles tossed with sesame sauce, served with pickled ginger and seaweed salad	7
Grilled chicken tikka skewers, 3 coriander, yogurt & spice marinated chicken skewers served over jasmine rice and vegetable pilaf	7
Wild mushroom, spinach, chevre & caramelized onion tart	8
Grilled vegetable skewer served over our sesame soba noodles	9
Grilled lamb kebob, seasoned ground lamb skewered and grilled served over jasmine rice and vegetable pilaf with cilantro yogurt drizzle	8
Corn & Dungeness crab fritters with mango mustard drizzle	9
3 grilled basil marinated shrimp served over yellow curry chick peas	12
Napoleon of Dungeness crab, bay shrimp & remoulade with avocado & mango salsa	12
Our house salad of mixed greens with sesame ginger vinaigrette	6
Iceberg wedge with creamy Oregon blue cheese dressing and chopped tomatoes	7
Caesar,* traditional style with shaved pecorino cheese	9
Roasted beet salad of spinach with green apples, chevre and creamy peppercorn drizzle	9
Quesadilla salad, our quesadilla on the house salad	12
<b>Add to the above 5 salads:</b>	
Sesame maple seared tofu	4
Sliced grilled chicken breast	5
Cumin lime seared fish du jour	6
3 large basil grilled prawns	6
Fresh roasted turkey cobb salad, romaine, bacon, hard boiled egg, avocado, diced tomato, Oregon blue cheese & garlic buttermilk dressing	11
Granny Smith apple & grilled chicken salad* over a bed of romaine with a balsamic vinaigrette and spiced candied hazelnuts	11
Papaya & romaine salad with shrimp, sliced papaya and papaya seed dressing	12
Lamb salad, coffee & red wine braised leg of lamb over leaf spinach and jasmine rice salad made with marinated vegetables drizzled with dijonaise	12
Grilled romaine & large prawn salad with basil, garlic, sliced tomatoes and pecorino romano cheese	14

..turn over for sandwiches & wraps

\* Raw egg products are used to make this dish

**an 18% gratuity will be added to parties of 6 or more  
no separate checks please**

sw 12th & jefferson st

503.227.8189

westcafedpx.com

to go orders available

**SANDWICHES, WRAPS & ENTREES**

1/2 sandwich, cup of soup & house salad special, decided daily	ask
Tarragon egg salad with lettuce	6
Vegetable & tofu sandwich with roasted eggplant spread, red pepper & lettuce	7
Homemade chicken salad (hormone free) with lettuce, tomato & mayonnaise	8
B.L.A.T.T., bacon, lettuce, avocado spread, tomato and turkey with citrus aioli	8
<i>Choice of whole wheat or sourdough bread on the above 4</i>	
Our original grilled cheese sandwich with sliced tomatoes, Tillamook cheddar & pepper jack on sourdough	7
Grilled chicken Caesar wrap*	8
Grilled chicken breast, sliced on fococcia with bacon, emmenthaler, spinach, tomato and dijonaise	8
Bourbon BBQ pulled pork served on 3 silver dollar rolls	9
Roasted turkey reuben stacked with coleslaw, Russian dressing & emmenthaler, seared on the griddle	9
Grilled meatloaf sandwich with Tillamook cheddar, lettuce, tomato & mayonnaise on fococcia	9
Macaroni & Cheese, elbow macaroni tossed with a porter ale and cheddar cheese sauce topped with fried onions	9
Grilled chicken breast and parma ham with avocado, roasted red pepper aioli and pepper jack cheese grilled on sourdough bread	10
Westcafe tuna melt, chunk light tuna salad served open face on sourdough with paprika, cheddar & fried onion au gratin topping	10
Balsamic roasted "portobello burger" on fococcia with avocado spread, caramelized onions & goat cheese	10
White fish taco, cumin lime seared fish with lettuce, tomato & tomatillo mayonnaise wrapped in a flour tortilla	10
Cajun shrimp salad wrap, in flour tortilla with shredded iceberg lettuce & diced tomato	10

*Sandwiches and entrees are served with a whisper of our house salad or for \$2 more you may sub homemade potato salad or curried sweet potato wedges or Sun Chips*

**THE BASICS**

Portland Roasters Vienna Blend Coffee / Decaf	2
Numi Teas	2
Numi High Mt. Black Iced Tea	2
Coke / Diet Coke / Sprite / Ginger Ale	2
Owalla Orange Juice	3, 6
Cranberry / Pineapple / Grapefruit / Tomato Juice	3, 6

*Please ask your server for the full wine list*

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