

George's CAFÉ



BREAKFAST

FARMER'S MARKET FRUIT

seasonal fruit and berries from the market

SUPER GRAIN GRANOLA

greek yogurt, fresh berries, wildflower honey

CREMA BREAKFAST PASTRIES

SMALL PLATES, SNACKS & SIDES

FRENCH FRIES

house aioli

ONION RINGS

ranch dressing

SIMPLE GREENS

house vinaigrette

PIG CANDY

applewood-smoked bacon, brown sugar crust, cracked pepper, rosemary

FRIED PICKLES

crispy fried dill pickle chips, buttermilk dressing

TATER SKIN

creamy gruyère, smoked salmon, applewood-smoked bacon, sour cream, green onion

POKE NACHOS

hass avocado, laser cut nori, scallions, truffle aioli, wonton chips

SALADS

free-range chicken breast (+4), roasted salmon (+5), grilled hanger steak (+6)

CALIFORNIA COBB

little gem lettuce, hard boiled egg, hass avocado, toy box tomatoes, applewood-smoked bacon, blue cheese, buttermilk dressing

JOLLY GREEN CHOP

poached asparagus, grilled broccolini, persian cucumber, romanesco, shaved brussels sprouts, dinosaur kale, kohlrabi, english celery, roasted zucchini, baby artichoke, sweet peas, green goddess dressing

WILD ARUGULA TOMATO

heirloom tomatoes, basil, grilled red onion, laura chenal goat cheese, herb croutons, aged balsamic vinaigrette

THE WEDGE

iceberg lettuce, baby heirloom tomatoes, pickled turnip, red onion, watermelon radish, bacon toast, buttermilk blue cheese dressing

BURGERS & SANDWICHES

4.5 **GEORGE'S BURGER** 8

angus beef patty, cheddar cheese, leaf lettuce, beefsteak tomato, grilled onion, secret sauce, potato bun

4.25 **MEATLOAF SANDWICH** 8

crispy onions, beefsteak tomato, american cheese, ketchup glaze, dill pickles, potato bun

3.5 **SHORT RIB GRILLED CHEESE** 8

red wine-braised short rib, gooey gruyère cheese, apricot jam, multigrain white

2.75 **TREE-HUGGER BURGER** 8

beyond vegan patty, chao vegan cheese, leaf lettuce, beefsteak tomato, grilled onion, secret sauce, potato bun

2.75 **NASHVILLE HOT CHICKEN SANDWICH** 8.5

crispy fried buttermilk chicken breast, cayenne pepper, savory cabbage slaw, garlic aioli, sweet pickles, potato bun

6 **CALIFORNIA CLUB** 9

maple-brined roasted turkey, swiss cheese, applewood-smoked bacon, beefsteak tomato, leaf lettuce, avocado, radish sprouts, grilled onions, aioli, toasted multigrain white

6 **GRILLED SALMON B.L.A.T.** 9

grilled scottish salmon, lemon-tarragon aioli, bacon, calif. avocado, heirloom tomato, hand leafed lettuce, potato bun

13 **DESSERTS**

6 **HÄAGEN-DAZS ICE CREAM** 5

chocolate, vanilla

6 **OLD FASHIONED APPLE PIE** 6

dutch crust apple pie, vanilla bean ice cream

6 **STRAWBERRY SHORTCAKE** 6

seasonal harry's berries, strawberries, chantilly cream, angel food cake

COFFEE & ESPRESSO

8 freshly roasted intelligentsia coffee beans

3 ESPRESSO 3

3 MACCHIATO 3.5

3.5 CAPPUCCINO 3.75

3.75 LATTE 3

3 MOCHA 4

4 AMERICANO 3

3 HOT CHOCOLATE 3.5

3.5 BREWED COFFEE

3.5 COLD BREW

Menus, operating hours and promotions are subject to change.

GEORGE'S CAFÉ

George's Café is situated within the Julianne and George Argyros Plaza at Orange County's cultural epicenter, Segerstrom Center for the Arts. The Café serves breakfast and lunch Monday through Friday, as well as lunch and dinner during performance hours. George's Café brings the community together as a welcoming outdoor dining space for locals and visitors alike. Greg Stillman, also the Executive Chef behind the neighboring Leatherby's Café Rouge, has crafted a truly Americana menu with Southern California influences, using locally-sourced ingredients. A full coffee and espresso bar, using freshly-roasted Intelligentsia beans, is open all day.

ADDRESS

600 Town Center Drive,
Costa Mesa
(located at Segerstrom
Center for the Arts)
714-338-5166
georges-cafe.com

HOURS

MON-FRI: 8:00am-2:00pm

Performance days:

MON-FRI: 5:00pm-Close

SAT-SUN: Hours vary based
on performance schedule

Happy Hour:

MON-FRI: 5:00pm-6:00pm

MON-SUN: 8:00pm-10:30pm

Performance evenings only

CATERING segerstrom-
events@patinagroup.com or
714-556-2122 ext. 4202