

Stacey's Caf é

"A Fun Place To Eat"

Chef- Ryan Geiser

Our Philosophy

No matter how finicky you are, our servers are trained to resist the urge to slap you senseless. Feel free to ask for changes to your meal. We can add garlic, delete spices, remove meat if you're a vegetarian, whatever change you like as long as it's legal.

And if no one is watching, we're flexible on the legal thing too.

We are also proud to only serve Petaluma Farms free-range chicken and battery cage free eggs!

Salads & Starters

Stacey's Tomato Bisque Soup... topped with a fresh pesto (This soup is so good it will make you wish you wore nicer clothes.) **Bowl \$8.95 Cup \$4.75**

Spinach Salad ..fresh baby spinach tossed with molasses vinaigrette, mushroom, red onion, bacon, egg and chevre (This is the same salad Popeye eats to beat up people who joke about how he got those forearms.) **\$9.95**

Caesar Salad...chopped romaine, tossed with our Caesar dressing, garlic croutons and topped with shaved parmesan cheese (Named after the great romaine emperor, Julius Salad.) **\$8.95**

Thai Beef Salad..steak, charred rare, served on a bed of mixed greens with cucumber, carrot, peppers, peanuts, shredded cabbage, cilantro and mint, tossed with a Thai style peanut dressing and crispy rice noodles (It's like being in Thailand without any of the inconvenient parts.) **\$15.95**

Cobb Salad...chopped romaine with rows of grilled chicken, avocado, bacon, tomato, hard boiled egg and crumbled gorgonzola, tossed with either champagne vinaigrette or creamy gorgonzola dressing (The second b in Cobb is silent, but if you hold it up to your ear, sometimes you can hear it.) **\$15.95**

Stacey's House Salad...sweet mixed greens, crumbled gorgonzola, dried cranberries, candied walnuts and champagne vinaigrette (It's called Stacey's House Salad because Stacey actually lives under a pile of lettuce in Livermore.) **\$7.95**

Stacey's Delicious Cheese Fries...our House cut fries topped with our creamy three cheese sauce (If you had your stomach stapled to avoid overeating, ask your server for a staple remover.) **\$8.95**

Chipotle Honey Glazed Prawns...marinated prawns with a tropical fruit salsa (You can either eat the prawns or use them to form a chess set with the rest of the things on the table. Tip: The pepper grinder is the queen.) **\$12.95**

Antipasto..sliced prosciutto, coppa & cappicola, aged chevre, gorgonzola, Mediterranean olives, fried artichokes, roasted tomato, candied walnuts, grilled baguette, capers (If you mix antipasto with pasto they will both disappear. It's called science.) **\$16.95**

Dungeness Crab Cake...with watercress salad, spicy roasted pepper coulis (You'd be crabby too if you were kept in a dungeness.) **\$13.95**



Poke Tuna...fresh sashimi grade ahi, cucumber, sweet onion and avocado with a chili soy Hui sauce (We only serve poke tuna because the fast ones get away.) **\$13.95**

Savory Spinach & Artichoke Dip...a creamy blend of artichoke hearts, spinach, dry aged cheeses served with fresh tortilla chips (If you suspect that you are dining with an unsavory character, feed him this savory appetizer and see if he disappears.) **\$8.95**

Spicy Fried Calamari...served with house made sweet chili sauce (If you think it's easy to write jokes about fried calamari, you've probably never tried.) **\$10.95**

Imported Creamy Goat Cheese & Caramelized Pear Dip..served with toasted crostini and citrus Kalamata olives (We know the goats are imported because they don't speak English.) **\$11.95**

Sandwiches

(All Sandwiches served with a choice of house cut french fries, caesar or house salad (spinach Salad or truffle parmesan fries add \$2)

Half Sandwich... with a half salad (house or caesar) or a cup of soup (The other halves will be given to people who eat nothing but concepts.) **\$9.75 Ahi and Salmon sandwich add \$2**

EXCLUDES HOT PASTRAMI ON RYE & STACEY BURGER!

More Sandwiches

Blackened Salmon Sandwich...blackened salmon filet, chipotle aioli, watercress, tomato, on grilled ciabatta (The salmon get this way from sun bathing.) **\$14.95**

Stacey's Veggie Sandwich...oven roasted tomato, fresh spinach, provolone cheese, pesto, on grilled ciabatta (a vegetarian diet can make you immortal. If you die while eating this sandwich, we're willing to admit we're wrong!) **\$11.95**

Free Range California Chicken Sandwich..grilled chicken breast, apple-wood smoked bacon, avocado, lettuce, vine ripe tomato and cheddar cheese with chipotle aioli on a baguette. (We smoke the bacon so you don't have to.) **\$13.95**

Applewood Smoked BLT..lettuce, vine ripe tomato, apple-wood smoked bacon and roasted red pepper aioli on grilled ciabatta (This sandwich used to include endive, but no one wanted to eat a BELT.) **\$11.95**, add avocado **\$1.50**

Hot Pastrami On Rye... served with a horseradish aioli, Swiss cheese, caramelized onion, shredded lettuce and tomato (If you can't get your server's attention, remove the pastrami and catch her in the rye) **\$14.95**

Portabella Mushroom Sandwich..marinated and grilled portabella mushroom, oven roasted tomatoes, fresh mozzarella cheese, basil pesto and watercress, served on grilled ciabatta (If our mushrooms make you hallucinate, please inform us immediately so we can overcharge you.) **\$13.95**

Stacey's Burger Your Way..choice ground beef with our special blend of seasonings, served with lettuce, vine ripe tomato, sweet onion, and our roasted garlic mustard aioli on a Kaiser roll (Please provide your own bun-related witticism here.) **\$12.95** add cheddar, gorgonzola, swiss, provolone or avocado for **\$1.50 per item**, add Applewood smoked bacon or grilled onions for **\$2 per item**

Ahi Tuna Sandwich..grilled sashimi grade tuna, fresh watercress, ginger-lime aioli, tomato, on grilled ciabatta (It's pronounced "ah-hee.". If you ask for "a-high" tuna, that takes about ten minutes longer.) **\$15.95**

Entrées

Fettuccine Puttanesca...fresh fettuccine, kalamata olive, anchovy, garlic, shallots, crispy capers, chili, virgin olive oil, parmesan (Try to keep the virgin olive oil away from the capers just in case.) **\$14.95**

Scott's Favorite Pasta...sautéed broccoli, roasted walnuts and oven roasted tomatoes, fresh garlic and herbs, tossed with penne or angel hair pasta and finished with parmesan cheese (This dish might not turn you into a syndicated cartoonist, but whatever you're doing now probably isn't working either.) **\$12.95**

Grilled Natural Salmon Filet...stacked potato layered with smoked gouda, pesto drizzle and crispy fried onion strings, hari covert green beans & sun dried tomato (It's the favorite dish of monks. They love their salmon chanting evenings) **\$18.95**

Fish Tacos...fresh fried snapper served on corn tortillas with shredded cabbage, salsa roja and a chipotle cream, with a cumin lime salad (This dish is so excellent that your tongue will try to jump into your stomach to taste it again.) **\$14.95**

Crab Crusted Mahi- Mahi..chive potato cakes, roasted pepper watercress salad, with a Cajun beurre blanc (Mahi we do lunch) **\$18.95**

Stacey's Favorite Baked Shells & Cheese...shell pasta mixed with our special three-cheese sauce, fresh tomatoes and peas, topped with an almond bread crumb crust (Stacey puts a little love in each pasta shell. But it's self-love, so it won't help you that much.) **\$13.95**

Jambalaya...prawns, andouille sausage, chicken, sweet peppers, mushrooms, tomatoes and green onions in a spicy tomato cream sauce, served with fresh fettuccine or long grain rice (Biblical scholars tell us that this is the same meal that Jesus ate at the last supper. But hey, I'm sure you have a good reason for ordering something else.) **\$17.95**

Mushroom Carbonara...penne pasta, in cream sauce, prociutto, red onion, sweet peas, button mushrooms, parmesan cheese, black pepper, topped with crispy bacon (If you like delicious flavor more than you like immortality, this is your chance to prove it.) **\$16.95**

Florentine Ravioli...five cheese and spinach raviolis, grilled gold zucchini, fried artichokes, baby spinach, vodka tomato cream sauce, shaved parmesan (If you have a tiny head, and you drink too much, you can use a ravioli as a pillow.) **\$16.95**

(Additions: add chopped chicken \$4, grilled chicken breast \$6, prawns \$9 salmon or Mahi-Mahi \$10 Sashimi grade Ahi \$12 edamame \$2)

There is a \$15.00 corkage fee if you bring your own wine, 2 bottle limit and \$25 for a 1.5 ml. Ask about signed Dilbert™ stuff up front. The banquet room can be reserved for events and meetings. A 20% tip will be added to all parties of eight or more. We are not responsible for lost or stolen items. Eat your vegetables. Beware of rogue asteroids. Swimming is excellent exercise. No smoking. Stop reading the fine print.