

# ★ WELCOME COCKTAILS ★ *Starting at 15<sup>00</sup>*

*While You Decide*

★ **BERRIED TREASURE**  
Rum | Luxardo Maraschino  
Fresh Strawberry Puree | Lime

★ **MARGARITA**  
Silver Tequila | Orange Liqueur  
Fresh Lime Juice | Simple Syrup

★ **LYCHEE MARTINI**  
Vodka | Lychee Liqueur  
Lychee Puree

★ **MOJITO**  
Rum | Mint | Fresh Lime  
Juice | Simple Syrup | Club Soda

★ **APEROL SPRITZ**  
Aperol | Prosecco  
Club Soda

★ **CHAMPAGNE COCKTAIL**  
Brandy | Grand Marnier  
Bitters | Sugar Cube | Bubbles

★ **CAIPIROSKA**  
Vodka | Fresh  
Lime Slices | Sugar

★ The full cocktail and wine list is located in the back of the menu. ★

## ★ CAFE AMERICANO

OPEN 24 HOURS

ALL FRESH  
ALL THE TIME

### Soup & SALAD

★ **THAI CHICKEN CURRY** ☒  
Roasted Chicken in a Red Coconut Curry, Red Onion,  
Chilies, Brown Rice, Cilantro & Lime 20

★ **CLAM CHOWDER**  
Littleneck Clams, Trio of Potatoes, New England Bacon  
Herb Broth, Baked in a Sourdough Bowl 22

★ **CAESAR SALAD**  
Chopped Romaine Hearts, Classic Caesar Dressing,  
House Croutons, Parmesan Crisp 17  
Add Chicken 6 | Add Salmon 8 | Add Shrimp 10 | Seared Tuna\* 10

★ **AMERICANO CHOPPED SALAD** ☒  
Romaine, Roasted Corn, Tomatoes, Radish, Avocado, Spiced Pepitas, Cilantro,  
Fontina Tossed in a Roasted Corn Vinaigrette 18  
Add Chicken 6 | Add Salmon 8 | Add Shrimp 10 | Seared Tuna\* 10

★ **QUINOA BOWL** ☒  
Kale, Heirloom Tomatoes, Black Beans, Avocado,  
Chile Mango Vinaigrette, Pepitas & Cotija 23  
Add Chicken 6 | Add Salmon 8 | Add Shrimp 10 | Seared Tuna\* 10

★ **SEARED TUNA SALAD\***  
Sesame & Spice Seared Ahi Tuna, Red Cabbage, Jicama, Cucumber,  
Carrot, Red Onion, Sriracha Mayo, Ginger Soy Dressing & Crispy Wontons 26

★ **CHICKEN & AVOCADO**  
Grilled Free-Range Chicken, Heirloom Tomatoes,  
Kale, Romaine Hearts, Fresh Avocado, Crispy Onion Strings,  
Smoked Bleu Cheese Vinaigrette 25

### APPETIZERS

★ **MEATBALL BOARD**  
Pork and Beef Meatballs, Garlic & Parmesan  
Bubble Bread, Imported Olives & Roasted Red  
Pepper Ricotta 22

★ **BEER BRINED WINGS**  
Beer Brined Chicken Wings,  
Buffalo or BBQ, Smoked Bleu Cheese,  
Carrots & Celery | ½ Dozen 12 | Dozen 21

★ **BRIAR HILL BREAD**  
Green & Red Peppers, Parmesan & San Marzano  
Tomatoes, Baked Fresh in a Cast Iron Pan 16

★ **PICO TRIO** 🌱  
Avocado Salsa, Roasted Corn Salsa, Pico de  
Gallo, Fresh Tortilla Chips & Crispy Plantains 18

★ **ROPA VIEJA NACHOS**  
Slow Braised & Hand Pulled Brisket, Fresh Corn Tortilla  
Chips, Cheddar Sauce, Avocado, House Pickled Jalapenos, Pico  
de Gallo, Toasted Chile Crema, Cotija 24

★ **CRISPY CALAMARI**  
Fresh Calamari, Crispy Peppers & Zucchini,  
Spicy Tomato Sauce 18

★ **GUACAMOLE QUESADILLA**  
Fresh Guacamole, Mozzarella & Provolone, Giant  
Flour Tortilla 18  
Add Chicken 4 | Add Steak 5

★ **CRISPY CHICKEN FINGERS**  
Southern Style Chicken Tenders, Fries, Honey  
Dijon Mustard 19

★ **ARTICHOKE GRATIN**  
Artichoke Hearts Baked with Mozzarella &  
Provolone, Finished with Lemon Breadcrumbs,  
Grilled Focaccia 16



★ **SALMON\***  
Scottish Salmon, Cucumber, Radish, Seaweed Salad,  
Avocado, Brown Rice, Poke Sauce 23

★ **SPICY TUNA\***  
Yellowfin Tuna, Red Onion, Jalapenos, Avocado,  
Cucumber, Seaweed Salad,  
Brown Rice, Poke Sauce 25

### TACO SHOP

#### BY THE EACH 6

★ **CHICKEN**  
Guajillo Grilled Chicken, Pickled Red  
Onion, Avocado & Cilantro

★ **FISH**  
Achiote Spiced Cod, Pico de Gallo, Lettuce  
& Chile Crema

★ **SHRIMP**  
Crispy Shrimp, Radish Slaw, Roasted Corn  
Aioli, Cilantro

★ **STEAK**  
Shaved Rib-Eye, Avocado Salsa & Cotija

★ **ROPA VIEJA**  
Hand-Pulled Ropa Vieja, Cabbage, Grilled  
Green Onion, Cotija, Cilantro & House  
Made Hot Sauce

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🌱 Vegan Options

☒ Gluten Free Options

\*Consuming raw and undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
For parties of 8 or more a gratuity of 18% is already included.

# SANDWICHES

CHOICE OF HOUSE SALAD OR FRIES

## ★ CUBAN

Slow Roasted Pork, Bourbon Cured Ham, Swiss, Dill Pickles, Spicy Dijon Mustard, on Traditional Cuban Bread 26

## ★ STEAK ROLL

Shaved and Griddled Rib-Eye, Provolone & Mozzarella, Arugula, Roasted Tomatoes, Pickled Onions, & Super-Secret Sauce on an Onion Brioche Hoagie 26

## ★ B.L.T.

Griddled Sourdough, Apple-Wood Smoked Bacon, Shredded Lettuce, Heirloom Tomatoes, Avocado Aioli 25

## ★ TURKEY FOCACCIA

Slow Roasted Turkey, Fresh Herb Focaccia, Tomatoes, Fresh Mozzarella, Arugula, Basil, Balsamic Mayo 25

## ★ CURRIED CHICKEN

Harissa Grilled Chicken, Apple & Fennel Slaw, Yogurt Raita on Turmeric Country Bread 26

# all day Breakfast

## ★ BUTTERMILK PANCAKES

Confectioners' Sugar, Whipped Butter 21  
Add Chocolate Chips, Banana, Blueberry, Nutella or Mixed Berries 4

## ★ STEAK & EGGS\*

Center Cut Ribeye, Two Eggs Any Style, Grilled Avocado & Roasted Heirloom Tomatoes, Home Fries or Hash Browns, Choice of Toast 49

## ★ AMERICANO BREAKFAST SANDWICH\*

Fluffy Scrambled Eggs, Bourbon Cured Ham & Fontina, All Piled on Griddled Brioche, Choice of Home Fries or Hash Browns 25

## ★ ALL AMERICAN BREAKFAST\*

Three Eggs Any Style, Choice of Meat, Home Fries or Hash Browns, Choice of Toast 23

## ★ DENVER OMELET\*

Ham, Peppers, Onions & Cheddar, Home Fries or Hash Browns, Choice of Toast 26

# BURGERS

CHOICE OF HOUSE SALAD OR FRIES

*Our Burgers are a Custom Blend of Short Rib and Brisket Served on our Signature Butter Toasted Bun and Cooked to Medium.*

## ★ CLASSIC BURGER\*

Hand Picked Green Leaf Lettuce, Sliced Tomatoes, Red Onion & Dill Pickles 24

Adds-ons: Avocado 3 | Bacon 3 | Egg 3 | Cheese 2 | Pickled Jalapenos 2 | Mushrooms 2

## ★ ITALIAN BEEF BURGER\*

Giardiniera, Provolone, Mozzarella, Grilled Heirloom Tomatoes, Basil & Arugula 26

## ★ DOUBLE BACON

## CHEESY BURGER\*

Double Patties, Applewood Smoked Bacon, Swiss, Cheddar, American & Provolone 28

## ★ HANGOVER CURE\*

Two Burger Patties on Griddled Charcoal Brioche, Grilled Heirloom Tomatoes, Crispy Bacon, Cheddar Sauce, 2 Eggs any Style, Served Open Faced 29



CREATE YOUR OWN 17

Hand-Cut Pepperoni | Sausage | Meatballs | Olives | Bacon  
Roasted Chicken | Mushroom | Onions | Roasted Peppers | Pickled Jalapenos  
Tomatoes | Spinach | Feta | Shaved Ribeye | Giardiniera +1 each

## OUR FAVORITES

### ★

## ITALIAN GARDEN

Artichoke Hearts, Giardiniera, Mushrooms, San Marzano Tomato Sauce, Mozzarella & Provolone 20

### ★

## CHICKEN PESTO

Fresh Basil Pesto, Roasted Chicken, Fresh Mozzarella, Roasted Red Peppers 20

# PASTA

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### ★

## SHRIMP PESTO

Shrimp, Pancetta, Heirloom Tomatoes, Penne, Fresh Basil Pesto & Toasted Pine Nuts 34

### ★

## SHORT RIB PAPPARDELLE

Slow Braised Short Rib & San Marzano Tomato Ragout, Pappardelle, Lemon Herb Breadcrumbs 36

### ★

## SPAGHETTI & MEATBALLS

Classic Slow Cooked Pork and Beef Meatballs, San Marzano Marinara & Grana Padano 27

# ENTREES

## FISH & STEAK

## ★ CAPE COD FISH AND CHIPS

Crispy Beer Battered Coldwater Cod, French Fries & Herbed Tartar 32

## ★ SHRIMP JAMBALAYA

Shrimp, Andouille, Peppers, Onions & Celery, Braised in Tomatoes over Brown Rice 38

## ★ BLACK BASS

Pan Roasted Black Bass, Ratatouille, Red Pepper Pesto & Basil Oil 42

## ★ DOUBLE CUT PORK CHOP

Guajillo Grilled Pork Chop, Moro Brown Rice, Pickled Onions & Charred Lime 40

## ★ SALMON

Pan Roasted Salmon, Corn and Chorizo Hash, Roasted Corn Aioli, House Hot Sauce 35

## ★ NEW YORK STRIP\*

Center Cut New York, Bleu Cheese & Herb Steak Fries, House Steak Sauce 47

## ★ RIBEYE\*

Center Cut Ribeye, Sweet Potato Puree and Vegetable Hash, House Steak Sauce 52

# CHICKEN

## ★ BEST FRIED CHICKEN...EVER!

3 Day Buttermilk Brined Breast and Thigh, Bacon Stuffed Mac and Cheese Waffle 36

## ★ ROASTED HALF CHICKEN

Slow Roasted Half Chicken, Grained Mustard Brussels Sprouts & Bacon, Citrus Garlic Aioli 36

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Vegan Options

Gluten Free Options

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## ★ WAS HER ★ NAME MARY?

### **BLOODY MARIO**

Basil & Tomato Vodka / House Bloody Mix / Caprese Skewer / Balsamic Glaze Drizzle 15

### **BLOODY 'MERICA**

Tito's Vodka / Smoky Boullion / House Bloody Mix / Pulled Pork Olives / Onions 16

### **\*BLOODY MARISCO**

Jalapeño and Cilantro Infused Silver Tequila / House Bloody Mix / Shrimp Ceviche / Chili Salt Rim 18

### **THE CLASSIC BLOODY MARY**

Vodka / House Bloody Mix / Lime and Olive Garnish 15

## ★ BUBBLES ★

### **MIMOSA**

Fresh Orange Juice / Bubbles 14

### **BELLINI**

Peach Puree / Peach Liqueur / Bubbles 15

### **CHAMPAGNE COCKTAIL**

Brandy / Grand Marnier / Bitters / Sugar Cube / Bubbles 15

### **KIR ROYALE**

Lejay Cassis / Bubbles 15

### **ORANGE BLOSSOM SPRITZ**

Orange Vodka / St. Germain Liqueur / Prosecco / Club Soda 15

### **APEROL SPRITZ**

Aperol / Prosecco / Club Soda 15

## ★ SPECIALITY ★ COCKTAILS

### **BROWN DERBY**

Bourbon / Grapefruit / Housemade Honey-Clove Syrup / Fresh Lemon 16

### **TWISTED TOM**

Gin / Aperol / Fresh Lemon / Simple Syrup / Grapefruit 16

### **CHARGER LA MULE**

Pear Vodka / Fernet Branca / Lime / Aromatic Bitters / Ginger Beer 16

### **BERRIED TREASURE**

Rum / Luxardo Maraschino / Fresh Strawberry Puree / Lime 16

## ★ TROPICAL ★ COCKTAILS

### **MOJITO**

Rum / Mint / Fresh Lime Juice / Simple Syrup / Club Soda 16

### **CAIPIRINHA**

Leblon Cachaça / Fresh Lime Slices / Sugar 16

### **CAIPIROSKA**

Vodka / Fresh Lime Slices / Sugar 16

### **MARGARITA**

Silver Tequila / Orange Liqueur / Fresh Lime Juice / Simple Syrup 16

## ★ MARTINIS ★

### **LYCHEE MARTINI**

Vodka / Lychee Liqueur / Lychee Puree 17

### **COSMOPOLITAN**

Vodka / Cranberry Juice / Lemon Juice 17

### **SOMETHING DELICIOUS**

Raspberry Vodka / St. Germain Liqueur / Lemon / Cranberry 17

### **ABSOLUT MIAMI**

Absolut Vodka / Passion Fruit Puree / Grapefruit / Lemon / Simple Syrup 17

### **CUCUMBER MARTINI**

Vodka / Cucumber / Orange Liqueur / Mint / Orange Bitters / Lemon 17

### **ESPRESSO MARTINI**

Vanilla Vodka / Fresh Brewed Espresso / Kahlua / Dark Crème de Cocoa 17

### **BLUEBERRY LEMON DROP MARTINI**

Blueberry Vodka / Orange Liqueur / Lemon Juice / Fresh Muddled Blueberry 17

★  
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ALL FRESH  
ALL THE TIME

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## BOTTLED UP

### IMPORTED 8.95

**PERONI** (5.6% ABV)  
**STELLA ARTOIS** (5.2%ABV)  
**AMSTEL LIGHT** (3.5%ABV)  
**CORONA** (4.6%ABV)  
**HEINEKEN** (5.0%ABV)  
**DOS EQUIS ESPECIAL** (4.2%ABV)  
**DOS EQUIS AMBAR** (4.7%ABV)  
**MODELO ESPECIAL** (4.4%ABV)  
**ERDINGER DUNKEL** (5.3%ABV)  
**HEINEKEN 00**

### DOMESTIC 8.00

**BUD LIGHT** (4.2%ABV)  
**BUDWEISER** (5.0%ABV)  
**COORS LIGHT** (4.2%ABV)  
**MICHELOB ULTRA** (4.2%ABV)  
**MILLER LITE** (4.2%ABV)

### CRAFT BEERS 10

**FAT TIRE AMBER ALE**  
 Colorado (5.2%ABV)  
**ROGUE DEAD GUY ALE**  
 Maibock, Oregon (6.5%ABV)  
**SIERRA NEVADA PALE ALE**  
 California (5.6% ABV)  
**BALLAST POINT SCULPIN**  
 Indian Pale Ale, California (5.5%ABV)  
**BLUE MOON BELGIAN WHITE**  
 Belgian-Style Wheat Ale, Colorado  
 (5.4%ABV)  
**ANGRY ORCHARD**  
 Boston, New York (5% ABV)  
**LAGUNITAS IPA**  
 Petaluma, California (6.2%ABV)

## DRAFT BEER

### STELLA ARTOIS

Pale Lager, Belgium (5.2%ABV) 11

### BUD LIGHT,

American Light Lager, St. Louis, Mo. (4.20%ABV) 11

### PYRAMID HEFEWEIZEN

Bavaria, Germany (4.2%ABV) 11

### DOS EQUIS XX LAGER ESPECIAL

International Pale Lager, Mexico (4.2% ABV) 11

### HEINEKEN,

International Pale Lager, Holland (5.0% ABV) 11

### SHOCK TOP,

Belgian Style Wheat Ale, Colorado (5.2% ABV) 11

### GOOSE ISLAND IPA,

Chicago, IL. (5.90% ABV) 11

### ALASKAN AMBER,

Germany-Style Altbier, Juneau, Ak. (5.30% ABV) 11

### JOSEPH JAMES CITRA RYE,

Pale Ale, Las Vegas, Nv. (5.40% ABV) 11

### GUINNESS,

Nitro Stout, Ireland (4.2%ABV) 11

## RED WINES

	glass	bottle
<b>PINOT NOIR</b>		
Rascal, Oregon	14	70
19 Crimes, Australia	13	50
<b>MERLOT</b>		
Bogle, CA	13	55
<b>CABERNET SAUVIGNON</b>		
Luna Cabernet, Puglia, Italy	14	58
Robert Mondavi, Napa, CA	16	74
Franciscan, Napa, CA		72
Stag's Leap, Napa, CA		89
<b>MALBEC</b>		
Finca El Origen, Argentina	14	60
Terrazas Mendoza, Argentina		70
<b>SHIRAZ</b>		
D'Arenberg "The Stump Jump"		60
McLaren Vale, Australia		
<b>TEMPRANILLO</b>		
Marques de Murrieta, Rioja, Spain		60
<b>RED BLEND</b>		
19 Crimes, Australia	13	50
The Prisoner, Napa, CA		99

## WHITE AND ROSE WINES

	glass	bottle
<b>CHARDONNAY</b>		
Ferrari Carano, Sonoma, CA		58
19 Crimes, Australia	13	50
Sonoma Cutrer, Russian River Valley, CA	15	66
Jordan, Russian River Valley CA		69
<b>PINOT GRIGIO</b>		
Kettmeir IGT, Trentino - Alto Adige, Italy		50
Paradosso, Italy	13	50
Estancia, California	15	62
<b>SAUVIGNON BLANC</b>		
Clifford Bay, New Zealand	13	50
Markham, Napa, CA		60
<b>WHITE ZINFANDEL</b>		
Cutler Creek, CA	12	49
<b>RIESLING</b>		
J. Lohr Riesling Bay Mist, CA	13	59
<b>ROSE</b>		
Hampton Water - South of France	14	62
<b>MOSCATO</b>		
	12	49

## CHAMPAGNE AND SPARKLING

	glass	bottle
<b>SPARKLING BRUT</b>	11	45
<b>PROSECCO MILLESIMATO</b>	13	54
<b>CHAMPAGNE VEUVE CLIQUOT</b>		
<b>BRUT. NV. REIMS. FRANCE.</b>		160
<b>CHAMPAGNE MOET &amp;</b>		
<b>CHANDON IMPERIAL ROSE BRUT</b>		180

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