

Pauma Café

Dinner

Shareables (Pēshlish)

Pāawma Charcuterie Board	\$21
<i>Three Salami, Pepperoni, Brie, Port Wine Derby Cheese, Aged White Cheddar, Candied Nuts, Seasonal Jams and Fruits, Crackers</i>	
Buttermilk Fried Calamari	\$16
<i>Calamari, Lemon Aioli, Cocktail Sauce, Lemon</i>	
Spinach and Artichoke Dip	\$16
<i>Spinach, Artichokes, Garlic, Cream Cheese, Sour Cream, Parmesan Cheese, Mozzarella Cheese, Seasoned Panko, Tortilla Chips</i>	
Homestyle Chicken Tenders	\$12
<i>Fried Breaded Chicken Tenders, French Fries, Ranch Dressing</i>	
Slow-Braised Birria Quesadilla	\$17
<i>Braised Beef Short Rib, Consommé, Oaxaca Cheese, Crema, Molcajete Salsa, Avocado, Pico de Gallo, Cilantro Garnish</i>	
Hot Wings	\$16
<i>Nine (9) Chicken Wings, BBQ, Buffalo or Dry Rub, Carrot Sticks, Celery Sticks, Ranch Dressing</i>	
Honey Walnut Shrimp Rancheros	\$18
<i>Shrimp, Honey Walnut Sauce, Candied Walnuts, Sesame Seeds, Chives</i>	

Soups & Salads

Soup of the Day • Cup \$5 / Bowl \$7

Soup & Half Sandwich	\$12
<i>Turkey or Tuna, Choice of Bread, Cup of Soup of the Day</i>	
Chef's Seasonal Salad	M/K Price
<i>See Server for Details</i>	
House Salad	Half \$6 / Full \$10
<i>Mixed Greens, Tomato, Cucumber, Red Onion, Croutons</i>	
Chicken Caesar Salad	\$16
<i>Grilled Chicken, Romaine, Parmesan Cheese, Croutons, Caesar Dressing</i>	
California Confetti Salad	\$16
<i>Mixed Greens, Dried Cranberries, Candied Walnuts, Tomato, Red Onion, Garbanzo Beans, Avocado, Choice of Dressing</i>	
Pāawma Taco Salad	\$16
<i>Shredded Lettuce, Ground Beef, Fry Bread, Pinto Beans, Pico de Gallo, Cheese, Cotija Cheese, Crema, Avocado, Choice of Dressing</i>	
BBQ Chicken Salad	\$16
<i>Iceberg Lettuce, Grilled Chicken, Black Beans, Corn, Tomato, Tortilla Chips, Green Onion, Cheese, Cilantro, Salsa, Ranch Dressing</i>	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Our kitchens contain nuts, seafood and dairy products. \$5 fee applies to split/shared plates.

Available After 4 PM Daily

Burgers & Sandwiches

Choice of Sides: French Fries, House Salad, Cup of Soup
Premium Sides Add: Garlic Fries **\$2**, Onion Rings **\$3**, Sweet Potato Fries **\$3**

Prime Dip	\$21
<i>Thinly Sliced Prime Rib, Provolone, Au Jus, Ciabatta</i>	
Grilled Chicken Club	\$18
<i>Grilled Chicken, Pepperjack Cheese, Bacon, Avocado, Whole Grain Mustard Aioli, Brioche Bun</i>	
Club Sandwich	\$19
<i>Turkey, Bacon, Ham, Cheddar Cheese, Swiss Cheese, Lettuce, Tomato, Avocado, Mayo</i>	
Pāawma Burger	\$17
<i>1/2 lb. Wagyu Patty, Tillamook Cheddar Cheese, Lettuce, Tomato, House Aioli, Brioche Bun</i>	
Chef Burger	M/K Price
<i>Chef's Choice Specialty Burger, See Server for Details</i>	

Specialties

Shrimp Scampi	\$20
<i>Jumbo Prawns, Linguini Noodles, White Wine, Garlic Scampi Sauce, Lemon</i>	
Bison Pot Roast	\$23
<i>Slow-Roasted Bison Short Rib Pot Roast, Carrots, Celery, Pearl Onions, Served over Garlic Mashed Potatoes</i>	
Crab Mac & Cheese	\$24
<i>Crab Mix, Cavatappi Noodles, Five-Cheese Blend Sauce, Seasoned Panko</i>	
Korean Bulgogi Chow Mein	\$24
<i>Shredded Carrots, Napa Cabbage, House-made Stir Fry Sauce, Kimchi, Sesame Seeds, Green Onion, Red Bell Pepper</i>	
Spaghetti & Meatballs	\$18
<i>House-made Marinara, House Meatballs, Spaghetti Noodles, Garlic Bread</i>	
Mandarin Chicken	\$18
<i>Fried Breaded Chicken, Mandarin Sauce, Mandarin Oranges, Sesame Seeds, Green Onion, Steamed Rice</i>	

Entrées

Served with Seasonal Vegetables, Choice of:
Garlic Mashed Potatoes, Steamed Rice or Baked Potato

Pauma's Chef Steak	M/K Price
<i>Chef Choice Specialty Steak, See Server for Details</i>	
14oz Ribeye Steak	\$48
<i>Certified Angus Beef, Herbed Butter</i>	
12oz New York Steak	\$45
<i>Certified Angus Beef, Herbed Butter</i>	
8oz Filet Mignon	\$49
<i>Certified Angus Beef, Herbed Butter</i>	
Pan-Seared Salmon	\$26
<i>Pan-Seared, Citrus Dill Butter</i>	
Pan-Seared Lemon Herb Half Chicken	\$20
<i>Semi Boneless Chicken with Lemon Herb Sauce</i>	

Desserts

New York-Style Cheesecake	\$8
<i>Berry Compote, Whipped Cream</i>	
Decadent Chocolate Cake	\$12
<i>Five-Layer Chocolate Cake</i>	
Carrot Cake	\$10
<i>Creamed Cheese Frosting</i>	
Chia Seed Milkshake	\$8
<i>Chia Seed, Vanilla Ice Cream, Oat Milk, Agave Nectar, Fresh Berries, Whipped Cream</i>	
Olive Oil Cake	\$10
<i>Fresh Seasonal Fruit Compote, Creamy Vanilla Sauce, Whipped Cream</i>	
Seasonal Cheesecake	\$10
<i>House-made Cheesecake, See Sever for Details</i>	

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