

Pauma Café

Lunch (Tēemanga pí Túkva Nāachaxanish)

Shareables (Pēshlish)

Pāawma Charcuterie Board	\$21
<i>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	\$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 11 AM – 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>	
Reuben Sandwich	\$16
<i>Corned Beef, Swiss, Sauerkraut, Thousand Island, Marble Rye</i>	
Spicy Avocado Chicken Sandwich	\$18
<i>Grilled Chicken, Pepperjack Cheese, Green Chili, Avocado, Chipotle Mayo, Ciabatta</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>	
Western Burger	\$19
<i>1/2 lb. Wagyu Patty, Bacon, Tillamook Cheddar Cheese, Onion Rings, BBQ Sauce, Brioche Bun</i>	
Fish & Chips	\$19
<i>Fried Cod in Beer Batter, Cole Slaw, Tartar Sauce, Lemon</i>	

Specialties

Carne Asada Bowl	\$20
<i>Grilled Steak, Pinto Beans, Mexican Rice, Guacamole, Salsa Verde, Cotija Cheese, Crema, Pickled Red Onions, Crispy Corn Tortillas</i>	
Bison Pot Roast	\$23
<i>Slow-Roasted Bison Short Rib Pot Roast, Carrots, Celery, Pearl Onions, Served over Garlic Mashed Potatoes</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>	

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