



SOME PEOPLE JUST WEREN'T BLESSED WITH LARGE KITCHENS!  
BUT HEY, IT'S NOT THE SIZE THAT MATTERS; IT'S HOW YOU USE IT.  
SO RELAX, ENJOY A GLASS OF WINE (OR TWO)  
AND FANTASTIC COMPANY,  
WHILE OUR CHEFS PREPARE YOUR MEAL TO ORDER.

Consuming raw or undercooked meat, seafood or egg products  
can increase your risk of food borne illness

## HOT OFF THE "PRESS" SANDWICHES

served with fresh Mesclun greens. Sub Mesclun greens for fresh fruit, a cup of soup or home cut fries for \$1.75

THE BEST GRILLED CHEESE – EVER!!...7.75  
four cheeses (vermont cheddar, swiss, pepperjack & goat cheese)  
melted between buttered sourdough ...  
add applewood bacon for a buck or sliced tomato...0.50

EL CUBANO...8.95  
mojo-rubbed house roasted pork, brown sugar ham, swiss,  
kosher pickles, dijon mustard on sourdough

CROQUE MONSIEUR (Awesome ham & cheese!)...8.55  
virginia honey ham, swiss and béchamel sauce on sourdough  
add an egg for a buck & call her a MADAME  
(Caution: fork and knife needed)

VIVIANNA'S CHICKEN CLUB...9.95  
all-natural chicken breast, pepperjack, red onions, tomatoes  
baby spinach, applewood bacon, chipotle aioli on sourdough

TURKEY BREAST "PRESS"...8.55  
thinly sliced turkey, sharp cheddar,  
crisp pears & dijon mustard on 9 grain bread

SALMON BLT...12.95  
pan seared salmon, applewood bacon, lettuce & tomato  
with chipotle aioli on sourdough

VEGGIE PRESS...8.55  
roasted zucchini, red pepper, portabello, tomato  
basil & goat cheese on 9 grain bread

THE MONSTER STEAK or PORTABELLO STEAK...8.95  
thinly sliced rib steak or grilled portabello cap, caramelized red onions  
tomato, fresh cilantro, pepperjack & chipotle aioli on sourdough

THE HIPPIE CHICK WITH A KICK...8.55  
all-natural chicken breast, haas avocado, cilantro, tomato,  
pepperjack & jalapeno pepper jelly on sourdough

PRESSED TUNA MELT...8.95  
fresh blackened tuna salad, dill pickles, red onion  
& sharp cheddar on sourdough

PRESS LUNCH COMBO...6.95 (Monday – Friday)

~Choose any two~  
½ Sammie:  
grilled cheese  
turkey press  
el cubano  
fresh fruit  
cup of soup  
side salad

## SALADS

Create Your Own Salad...10  
Daily Chef's Creation...8.95  
Side Salad...3.55

## SOUPS

ALL NATURAL COZY TOMATO  
ALL NATURAL SOUP OF DAY  
Small...3.55  
Large...4.95

## FIRST COURSES AND SMALL PLATES

FRESHLY STEAMED EDAMAME...5.95  
steamed edamame finished with sea salt & lemon

CLAM & SWEET CORN FRITTER...9.95  
served with a spicy lime creole dipping sauce

CAPRESE SALAD...10.95  
local tomato, fresh mozzarella & basil  
finished with extra-virgin basil parmigiano pesto & balsamic reduction

ANDOUILLE SAUSAGE & SWEET PEPPERS...8.95  
served with a baguette

LOUISIANA BBQ SHRIMP...11.95  
garlic, paprika, cayenne, green onion & basil

BAKED CHEVRE GOAT CHEESE...10.50  
warm goat's cheese, candied garlic bulb, roasted red peppers & olives

TRIO OF HOMEMADE SPREADS...9.95  
oven roasted red pepper cheese spread, lemon and garlic hummus  
& sun-dried tomato and olive tapenade

## MAIN COURSES (served during dinner hours)

CAST IRON SEARED RIBEYE STEAK...19.95  
spice-rubbed all natural hereford beef  
with house-cut fries & our house-made steak sauce

CITRUS SEARED ATLANTIC SALMON...18.95  
with a chipotle vinaigrette & seasonal veggies

CAJUN SHRIMP PASTA...16.95  
jumbo shrimp & Andouille sausage  
with a gumbo cream over penne pasta

JUMBO LUMP CRABCAKE...19.95  
panko encrusted with mango-pineapple salsa  
over organic field greens finished with a citrus vinaigrette

SOUTHERN FRIED CHICKEN...15.95  
sourdough, apple & sausage stuffed chicken breast  
with a sage gravy & seasonal veggies

CLASSIC FISH AND CHIPS...13.95  
fresh beer-battered fish, house-cut fries, lemon-dill tartar  
malt vinegar & sea salt

*WE ALL LOVE TO SHARE...IF WE NEED TO SPLIT IT, THERE WILL BE A 2 BUCK CHARGE*  
**\*\* As Much As We Would Like to Oblige, We Do Not Offer Separate Checks for Parties of 8 or More \*\***  
**\*\*\* 20 % gratuity will be added to parties of 8 or more \*\*\***

## SIDES

Basket of House Cut Fries...3.95  
Sauté Spinach...4.95  
Sauté Local Asparagus...5.95  
Mac and Two Cheeses...4.95  
Bread and Butter with Sea Salt...3.25

## SWEETS

House Made Jumbo Cupcakes...4.99  
\*Add a Glass of Cold Milk for a Buck  
  
Homemade Seasonal Bread  
Pudding...6.95  
  
Chocolate Indulgence a la mode...5.95  
  
Check out our Black Board for our  
Daily Homemade Desserts...6.95

## BEVERAGES

Organic French Pressed  
Coffee...2.95  
Assorted Loose Pressed Tea...2.95  
Prairie Passion  
Organic Earl Grey  
Herbal Orange Blossom  
Sencha Green  
TS Gold Decaf  
  
Pepsi Soft Drinks...1.95  
Fresh Brewed Iced Tea...1.95  
Sweet Mint Iced Tea...1.95  
Cranberry Iced Tea...2.95  
  
San Pellegrino...2.95  
Q-Tonic...5

## BEERS

Bud Light...3.25  
Michelob Ultra...3.25  
Carolina Blonde...3.75  
Unibroue "Trois Pistoles"...5.25  
Unibroue "Don De Dieu"...5.25  
Unibroue "Maudite"...5.25  
Grolsch Swing Top...5.25  
Star Hill Amber Ale...3.95  
Star Hill Jomo Lager...3.95  
Samuel Smith Oatmeal Stout...5.50  
Odoul's Amber...3.25



## MISSION STATEMENT

We at Press 626 Café and Wine Bar are dedicated to local foods and regional economies. Our menu reflects the farms and artisans who provide us with many of our delicious ingredients. We hope that you will join us in supporting these establishments and the Slow Food Movement.

We will emphasize a delicious blend of social consciousness and regional foods through a celebration of taste and the senses.

We procure local and organic ingredients whenever possible. Incorporating Recycled Materials also helps reduce our carbon footprint. At Press 626 we are the nexus for thriving agriculture and social change.

Press 626 Café and Wine Bar consistently provides our customers with impeccable service by demonstrating warmth, graciousness, efficiency, knowledge, professionalism and integrity in our work.