



EST. 1995

Open Daily

7:00 AM TO 3:00 PM

BREAKFAST // LUNCH

4898 HOLLISTER AVENUE, SANTA BARBARA

WWW.CODYSCAFESB.COM

BREAKFAST

SERVED FROM 7AM-3PM

From the Bar

JAKE'S BLOODY MARY With Absolut Peppar and Citron vodkas served in a pint glass	9.50
HOUSE BLOODY MARY House vodka, bloody mary mix, lime, olive, pickled green bean, celery salt on rim of glass	5.00
HOUSE MARGARITA House silver tequila, triple sec, lime juice, lime, salt on rim of glass	5.00
CADILLAC MARGARITA Hornitos tequila, Grand Mariner orange liqueur, lime juice, salt on rim of glass	9.50

Breakfast Basics

SERVED WITH CHOICE OF COTTAGE FRIES, HASH BROWNS, OR FRUIT AND CHOICE OF TOAST, BLUEBERRY MUFFIN, OR BISCUITS

TWO EGGS ANY STYLE	9.95
BACON & EGGS	12.95
SAUSAGE & EGGS	12.95
ITALIAN SAUSAGE & EGGS	12.95
HAM STEAK & EGGS	12.95
TURKEY PATTY & EGGS	12.95
TRI-TIP & EGGS	15.95
BLACKENED SALMON & EGGS	17.95
RIB EYE STEAK (10 oz. boneless) & EGGS	17.95

South of the Border

SERVED WITH COTTAGE FRIES, HASH BROWNS, OR FRUIT

HUEVOS RANCHEROS Served with beans and potatoes. Add pork chile verde - 4.00	12.95
CHORIZO & EGGS Served with corn or flour tortillas	12.95
BREAKFAST ENCHILADAS & EGGS Potato, chorizo, house made red sauce, Tillamook Cheddar	12.95
ORTEGA SCRAMBLE Tri-tip, ortega chiles, red onions, and jack cheese and served with your choice of toast or muffin	12.95

MIMOSA'S Champange split, orange juice	5.50
--	------

Local's Favorites

SERVED WITH COTTAGE FRIES, HASH BROWNS, OR FRUIT

CORNED BEEF HASH & EGGS	13.95
COUNTRY FRIED STEAK & EGGS	13.95
BREAKFAST SANDWICH Scrambled eggs, bacon, tomato, Tillamook Cheddar on ciabatta bread	11.95
BREAKFAST BURRITO Scrambled eggs, black beans, rancho sauce, sour cream, avocado, and jack cheese	11.95

Waffles & Pancakes

PLAIN WAFFLE	8.95
WAFFLE & SEASONAL BERRIES	10.95
SHORT STACK Two large Pancakes	8.95
PANCAKE SANDWICH Two pancakes, two eggs, and two bacon or two sausage	9.95
BLUEBERRY PANCAKES Fresh Blueberries cooked inside and topped with powdered sugar	10.95

French Toast

PLAIN FRENCH TOAST	8.95
FRENCH TOAST SANDWICH Two eggs, and two bacon or two sausage	9.95
JAVIER'S FRENCH TOAST Freshly sliced bananas, sliced almonds, and powdered sugar	10.95
FRENCH TOAST & SEASONAL BERRIES Seasonal berries	10.95

*SUBSTITUTE EGG WHITES ON ANY EGG DISH FOR 1.75

A 20% gratuity is added to all tables of eight or more.



EST. 1995

BREAKFAST

SERVED FROM 7AM-3PM

Omelettes

SERVED WITH CHOICE OF COTTAGE FRIES, HASH BROWNS, OR FRUIT AND CHOICE OF TOAST, BLUEBERRY MUFFIN, OR BISCUITS

SANTA BARBARA	13.45
Ranchero salsa, Tillamook Cheddar, sour cream, and avocado Add tri-tip - 2.00	
CHILE VERDE	13.95
Pork chile verde, jack cheese, topped with sour cream and avocado	
WESTERN	13.45
Ham, bell peppers, onions, and jack cheese	
ITALIAN SAUSAGE	13.95
Bell pepper, onion, mushrooms, and jack cheese	
BACON	13.95
Bacon, jack cheese, and avocado	
HAM & CHEESE	13.45
Diced ham, and Tillamook Cheddar	

Healthy Choices

VEGGIE SCRAMBLE	12.95
Egg whites, seasonal vegetables, cheddar or jack cheese, and a cup of fruit	
SMOKED SALMON PLATTER	14.95
Smoked salmon, red onions, capers, cream cheese, lemon, tomatoes, cucumbers, and plain bagel	
PROTEIN SCRAMBLE	12.95
Egg whites, baby spinach, ground turkey, red onions, tomatoes, and avocado with a cup of fruit or mixed green salad	
GRANOLA, FRUIT & YOGURT	10.95
Homemade granola, a variety of seasonal fruit, and tangy yogurt	
BOWL OF OATMEAL	7.95
Add blueberries and bananas - 2.00	
SPINACH BURRITO	10.95
Eggs, spinach, feta cheese, potatoes served with fruit	

Benedicts

ALL SERVED TOPPED WITH HOLLANDAISE SAUCE AND CHOICE OF COTTAGE FRIES, HASH BROWNS, OR FRUIT

CLASSIC	12.95
Poached eggs and Canadian bacon	
CALIFORNIA	12.95
Poached eggs, avocado, and tomato	
FAIRFAX	14.95
Poached eggs, smoked salmon, and cream cheese on toasted bagel	

Scrambles

SERVED WITH CHOICE OF COTTAGE FRIES, HASH BROWNS, OR FRUIT AND CHOICE OF TOAST, BLUEBERRY MUFFIN, OR BISCUITS

ADD VEGGIES, 1.75 • CHOPPED BACON OR SAUSAGE, 1.75
SLOW ROASTED TRI-TIP, 2.00

BISCUITS & GRAVY	8.95
CINNAMON ROLL	5.95

SPINACH & FETA	12.45
Sautéed spinach and feta cheese	
ERIC'S	12.95
Bacon, mushrooms, green onion, and cream cheese	
LORRAINE	12.95
Sautéed spinach, bacon, and cream cheese	
SARAH'S SMOKED SALMON	12.95
Smoked salmon and cream cheese	

*SUBSTITUTE EGG WHITES ON ANY EGG DISH FOR 1.75



A 20% gratuity is added to all tables of eight or more.

LUNCH

SERVED UNTIL 3PM

Burgers

ALL BURGERS ARE FRESH CHOICE CHUCK, GROUND IN HOUSE AND HAND FORMED TO 1/3 POUND, MAYONNAISE, LETTUCE, ONION, TOMATO, PICKLES, SESAME BUN, SERVED WITH FRENCH FRIES
SUBSTITUTE ONION RINGS - 1.50

CLASSIC BURGER 1/3 lb. Choice ground beef	9.95
TILLAMOOK CHEDDAR BURGER Topped with Tillamook Cheddar cheese	10.95
BACON CHEESEBURGER Topped with crisp bacon and Tillamook Cheddar cheese	11.95
BLUE BURGER Crispy bacon, melted blue cheese	11.95
TURKEY BURGER Turkey patty topped with feta cheese and jalapeños	11.45
VEGGIE BURGER "Gardenburger" patty with avocado, mayonnaise, lettuce, tomatoes, onions, pickles, and Tillamook Cheddar cheese	11.45

Homemade Soups

SOUP OF THE DAY	CUP 5.75 / BOWL 7.95
CHILI	CUP 5.75 / BOWL 7.95
SOUP & SALAD Dinner salad served with a bowl of soup and garlic bread	10.45

Sandwiches

SERVED WITH SALAD AND FRENCH FRIES.
SUBSTITUTE ONION RINGS - 1.50

OPEN FACE RIB EYE SANDWICH 10 oz. rib eye on grilled sourdough	17.95
PETE'S CHICKEN CIABATTA Grilled chicken on a ciabatta bun with chipotle mayonnaise, lettuce, tomato, avocado, and bacon	12.95
CLUB Chicken breast, bacon, lettuce, tomato, and mayonnaise served on toasted whole wheat	12.95

BEEF DIP Our roasted tri-tip on a French roll, served <i>au jus</i>	13.95
---	--------------

Grilled Sandwiches

SERVED WITH A GREEN SALAD AND FRENCH FRIES.
SUBSTITUTE ONION RINGS - 1.50

YATER'S SANDWICH Chicken breast, tomatoes, bacon, avocado, and jack cheese served on grilled sourdough	12.95
TUNA MELT White albacore and Tillamook Cheddar cheese on grilled rye	12.95
REUBEN Corned beef, sauerkraut, and Swiss cheese on grilled rye	12.95



A 20% gratuity is added to all tables of eight or more.

EST. 1995

LUNCH

SERVED UNTIL 3PM

Salads

SERVED WITH GARLIC BREAD AND CHOICE OF DRESSINGS
(RANCH, BLUE CHEESE, BALSAMIC VINAIGRETTE, ITALIAN)
ADD GRILLED CHICKEN, 3.00 • ADD GRILLED SALMON, 7.45

CRISPY CHICKEN 12.95

Mixed greens topped with crispy chicken strips, tomatoes, dried berries, and cheddar cheese served with ranch dressing

SALMON 17.95

Fillet of salmon on a bed of mixed greens with tomatoes, dried berries, and hot house cucumbers

WHITE ALBACORE TUNA 12.95

White albacore tuna salad on a bed of mixed greens with tomatoes, hot house cucumbers, dried berries and our balsamic vinaigrette dressing

COBB 12.95

Mixed greens with chopped bacon, chicken breast, tomato, avocado, egg, and crumbled blue cheese tossed with choice of dressing

ORIENTAL CHICKEN 12.95

Grilled chicken breast, Napa cabbage, shredded carrots, cilantro, green onion, sliced almonds, won tons, Mandarins, tossed in oriental dressing

GRILLED VEGETABLE SALAD 12.95

Portabella mushroom, zucchini, carrots, red bell pepper, yellow squash, and asparagus sprinkled with feta cheese

GORGONZOLA 12.95

Mixed greens tossed in our homemade Gorgonzola dressing with candied walnuts, dried berries, tomatoes, and Mandarin oranges

From the Bar

BEERS ON TAP 6.00

Ask your server for today's selections

Cafe Favorites

OPEN FACE TRI-TIP SANDWICH 13.95

Served with *au jus* and creamed horseradish, and includes French fries and salad

FISH & CHIPS 14.95

Made with beer battered cod and served with French fries and coleslaw

SHRIMP IN A BASKET 13.95

Deep fried shrimp with cocktail sauce, and includes French fries and salad

HOME-MADE POT ROAST 15.45

Slow-roasted with red wine, carrots, onions, and celery, served with mashed potatoes and vegetables



A 20% gratuity is added to all tables of eight or more.

BEVERAGES

Signature Cocktails

JAKE'S BLOODY MARY Citron Vodka and Absolut Peppar	9.50	MANHATTAN Makers Mark, sweet vermouth, Angostura bitters, cherry garnish	9.50
AMERICAN MULE Tito's Handmade Vodka, ginger beer, and lime	9.50	MOJITO Bacardi Rum, muddled mint, lime, simple syrup, and soda water	9.50
OLD FASHIONED Evan Williams, Angostura bitters, and simple syrup	9.50	SANTA BARBARA MARTINI Cutlers Vodka (made in Santa Barbara) chilled, served up with olive and onion	9.50

White Wines

HOUSE CHARDONNAY - CK MONDAVI	7.00
SEAGLASS CHARDONNAY Santa Barbara, California	8.50
AU BON CLIMAT CHARDONNAY Santa Barbara, California	13.00
SANFORD FLOR DE CAMPO CHARDONNAY Santa Barbara, California	13.00
SUMMERLAND SAUVIGNON BLANC Central Coast, California	9.50
HAYES RANCH PINOT GRIGIO Central Coast, California	8.50

Red Wines

HOUSE RED - CK MONDAVI	7.00
FRONTERA CABERNET SAUVIGNON Central Valley, Chile	6.50
PASO CREEK CABERNET SAUVIGNON Paso Robles, California	8.50
LINE 39 MERLOT Central Coast, California	8.50
10 SPAN PINOT NOIR Central Coast, California	9.50
INCEPTION RED BLEND Santa Barbara, California	13.00

Beers

BEERS ON TAP Ask your server for today's selections	6.00
PREMIUM BOTTLED BEERS Firestone DBA • Stella Artois • Blue Moon • Lagunitas • Corona • Negra Modelo • Victoria • Pacifico	6.00
DOMESTIC BOTTLED BEERS Budwieser • Bud Light • Coors • Coors Light	5.50

Non-Alcoholic

	S	M	L
FRESH-SQUEEZED ORANGE JUICE	2.75	3.25	3.75
SOFT DRINKS			3.00
PEET'S COFFEE & TEA			3.00
HOT CHOCOLATE			3.00
LEMONADE OR ICED TEA			3.00
APPLE, GRAPEFRUIT, OR TOMATO JUICE	2.75	3.25	3.75
MILK	2.25	3.25	3.75
PERRIER SPARKLING MINERAL WATER			3.75

