



530-342-9791

<http://www.chicoentreeexpress.com>

# The Foodie Cafe 433-5539

## Appetizers

- Chili Cheese Fries \$9.00  
*Our Tri-tip chili over our seasoned fries with sharp cheddar, sour cream and onions*
- Red Neck Nachos \$9.00  
*Seasoned fries topped with our smokey pulled pork, hard cider slaw and homemade bbq sauce. For Vegetarian substitute pork for jack fruit*
- Loaded Tots \$9.00  
*Crispy tots topped with beer cheese, burnt ends, ranch & jalapenos*
- Totchos \$9.00  
*Crispy tots topped with nacho cheese, our beef, chorizo and roasted corn and pepper blend with sour cream, jalapenos & pico de gallo*
- Philly Tots \$9.00  
*Crispy tots topped with steak, peppers, onions & cheese*
- Bacon Lollipops \$9.00  
*Bacon skewers with maple gastrique*
- Onion Strings \$5.50  
*From scratch crispy onion strings served with dipping sauce*

## Artisan Gourmet Sandwiches

- Tri-Tip Sandwich \$12.00  
*Our famous marinated and grilled tri-tip with homemade bbq sauce, roasted garlic horseradish cream sauce and grilled onions on a French roll*
- Smokey Pulled Pork Sandwich \$11.00  
*Smoked 12 hours with homemade BBQ sauce, dill pickle and hard cider slaw*
- Burnt Ends Sandwich \$12.00  
*Brisket ends, double smoked on a bun with slaw and a pickle. A truly loved BBQ delicacy*
- Boyd's Famous Grilled Pastrami Sandwich \$12.00  
*New York style pastrami with applewood smoked balsamic honey mustard and yellow mustard, Swiss cheese and pickle on a roll. The best you ever had.*
- Boyd's BBQ Beast Sandwich \$17.00  
*Tri-tip, smoked pulled pork, cherry wood smoked bacon and hotlink on a soft roll with hard cider slaw, pepper rings, crispy fried onion strings, pickles, and smoked mustard. Almost two pounds of memorable deliciousness*
- Philly Cheese Steak or Chicken Sandwich \$12.00  
*Thin-sliced steak or chicken with peppers, onions, garlic, Swiss cheese on a roll. This recipe has won "Best of Chico" several times.*
- Cubano \$11.00

## Burgers

- Beer Cheese Burger \$13.00  
*Fresh beef with applewood smoked balsamic honey mustard, cherrywood smoked bacon and drizzled with our homemade British bulldog beer cheese, lettuce, tomato, and onion*
- Black & Blue \$13.00  
*Fresh beef w/ blackening spices and bleu cheese, onion strings, applewood smoked balsamic honey mustard, lettuce & tomato*
- The Foodie Cheese Burger \$15.00  
*Fresh beef, sharp cheddar, smoked gouda and pepperjack cheese melted and fried, bacon, a fried egg, applewood smoke balsamic honey mustard, roasted garlic aioli, lettuce, tomato, and crispy onion strings*
- Brisket Burger \$15.00  
*Our fresh ground beef, sliced brisket, red onions, pickles, cheddar cheese, and homemade Carolina mustard sauce*
- Spicy Whiskey BBQ Burger \$13.00  
*Our fresh ground beef, braised in our spicy whiskey BBQ sauce with jalapenos and crispy onion strings. Chef Boyd's baby.*
- New York Pastrami Burger \$15.00  
*Fresh ground beef, New York-style pastrami, dill pickles, yellow and applewood smoked balsamic honey mustard, pepper rings, shaved red onion, lettuce, and tomato*
- Garlic Butter Burger \$13.00  
*Our fresh ground garlic-seasoned beef drenched with garlic herb butter topped with roasted garlic cloves, roasted garlic herb aioli, lettuce, tomato, and a dill pickle. Served with a stick of spearmint gum*
- Dang Good Burger \$13.00  
*Made your way. With your choice of cheese and homemade condiments*
- Bacon Bacon Burger \$14.00  
*Fresh ground beef patty topped with thick-sliced cherry wood smoked bacon and our own bacon onion jam, lettuce, tomato, onion, applewood smoked balsamic honey mustard and homemade BBQ sauce. Hog Heaven*
- Vicki's Mac N Cheese Burger \$14.00  
*Fresh ground beef, topped with our own adult mac and cheese, sharp cheddar and cherrywood smoked bacon.*
- Breakfast All Day Burger \$15.00  
*Fresh ground beef, country sausage, bacon and cheddar cheese. Topped with a fried egg on a glazed donut (The Donut Nook).*
- Chorizo Burger \$13.00  
*Fresh ground beef mixed with chorizo topped with our spicy guacamole, jalapenos and tortilla strips*

## A Little Lighter

- Half sandwich w/ Salad, Soup or Tri Tip Chili \*Soups served w/ crackers
- Half Sandwich w/ Salad, Soup or Tri-Tip Chili \$11.00  
*Herb & Garlic roasted turkey on sliced sourdough with cheddar cheese, lettuce, tomato, garlic aioli & smoked mustard OR Smoked Ham & Swiss on sliced sourdough, w/ lettuce, tomato, garlic aioli & smoked mustard*

## Small Plates & Sides

- Large Gourmet Fries \$5.00
- Fresh Cut Garlic Fries \$6.00
- Fresh Fried Onion Strings \$5.50
- Fresh Cut Truffled Fries \$5.50
- Homemade Rustic Potato \$4.00
- Salad \$3.50
- Homemade Hard Cider Cole Slaw \$3.50
- Vicki's Mac & Cheese \$7.00  
*Divine mac and cheese like you have never tasted made with imported and domestic cheeses*
- Side of BBQ \$0.25
- Side of Ranch \$0.25
- Tri-Tip Chili \$5.00  
*Chef Boyd's award-winning chili with ground beef and chunks of our marinated and grilled tri-tip, topped with our sour cream, cheddar and onions*

## Dinner

- Sriracha Honey Fried Chicken \$15.00  
*Served with Vicki's Million Dollar Potatoes or Loaded Mashers & Salad*
- Bacon Crusted Smoked Meat Loaf \$15.00  
*Topped with tomato jam and served w/ potatoes & salad*
- Braised Beef \$15.00  
*w/ Potatoes, gravy and salad*

## Prime Rib

- Friday & Saturday Night only. Served with Vicki's Million Dollar Potatoes or Loaded Mashers, fresh veggies & salad. Includes Au Jus & Roasted Garlic Horseradish Cream Sauce
- Prime Rib Petite \$27.00
- Prime Rib Regular Cut \$32.00

## Salads

- Balsamic Blackberry Grilled Chicken \$13.00  
*Fresh blackberries on a bed of garden greens with grilled chicken, sliced almonds and our blackberry balsamic vinaigrette*
- Grilled Chicken Caesar \$12.00  
*Chopped romaine with shaved*

Smoked pulled pork, applewood smoked carved ham, Swiss cheese on grilled French roll with garlic aioli, applewood smoked balsamic honey mustard, mojo sauce and dill pickle. Authentic and delicious

BLT \$11.00

Cherrywood smoked bacon, garlic herb aioli, applewood smoked balsamic honey mustard, thick-sliced tomato and lettuce on sliced grilled sourdough. Exceptional

Tuscan Chicken Sandwich \$11.00

Grilled chicken breast, smoked mozzarella, basil pesto, smoked balsamic honey mustard, garlic herb aioli, thick sliced tomato, shaved red onion and fresh lettuce on grilled focaccia. A big seller here.

Gourmet Veggie Sandwich \$10.00

Smoked mozzarella, aged cheddar, thick-sliced tomato, basil pesto, sundried tomato cream cheese, cucumber, shaved sweet onion, roasted red peppers and garlic herb aioli on sliced multi grain bread or wrap. Even meat lovers order this

Blackberry & Bacon Grilled Cheese \$10.00

Fresh blackberry compote, cherrywood smoked bacon, thin-sliced jalapenos and melted swiss cheese on grilled sourdough bread. Unique and divine

Turkey Club Sandwich \$12.00

Hand carved garlic herb-roasted turkey, cherrywood smoked bacon and applewood smoked ham with , applewood smoked balsamic honey mustard, garlic herb aioli, smoked mozzarella, lettuce and tomato on flaky croissant. Obsession will develop

Cali Turkey & Avocado Sandwich \$12.00

Our garlic and herb-roasted turkey with fresh avocado spread, smoked mozzarella, garlic aioli, applewood smoked balsamic honey mustard, shaved red onion, lettuce and tomato on a baguette. Healthy and flavor combined here

Spicy Sweet Fried Chicken Sandwich \$12.00

Our own crispy honey sriracha fried chicken breast drenched with sriracha aioli, pickled red onions, lettuce, tomato, and pickles

Avo Toast \$11.00

Fresh avocado spread on grilled bread drizzled with balsamic glaze and topped with red onion, cracked black pepper, and fresh dill. Add smoked salmon, grilled shrimp, or tri-tip

Beef Dip \$12.00

Braised beef dipped in real beef gravy topped with caramelized onions

Smoked Meatloaf Sandwich \$12.00

Awesome bacon crusted meatloaf with spicy tomato jam and crispy fried onions on Texas Toast

## BBQ Platters

1/4 Chicken BBQ Platter \$11.00

Tri-Tip BBQ Platter \$15.00

Brisket BBQ Platter \$14.00

Burnt Ends BBQ Platter \$14.00

Pulled Pork BBQ Platter \$13.00

Sausage BBQ Platter \$14.00

Combo (2 Meats) BBQ Platter \$18.00

Combo (3 Meats) BBQ Platter \$21.00

Combo (4 Meats) BBQ Platter \$25.00

## Vegan & Vegetarian

**All vegan items are cooked in separate pans that have not been used for meat products**

Gourmet Bacon Onion Cheese Burger \$15.00

Field burger w/ vegan bacon, vegan cheese, pickled red onions, lettuce and tomato

Breakfast All Day Vegan Burger \$15.00

Vegan Sausage, bacon, & field burger with crispy hash brown patty and vegan cheese

Gourmet Veggie Sandwich \$12.00

Roasted red peppers, pickled red onion, sliced cucumber, roasted tomatoes, avocado, and sundried tomato basil pesto on multi grain bread

Avo Toast \$11.00

Fresh avocado spread on grilled bread drizzled with balsamic glaze and topped with red onions. cracked black pepper & fresh dill

Quesadilla \$12.00

Grilled tortilla filled with soy chorizo, cheese & salsa. Topped w/ fresh avocado!

Jackfruit BBQ Pulled Pork Sandwich \$13.00

BBQ sandwich with jackfruit pulled pork (vegan) topped w/ hard cider slaw and fries

Parmesan, homemade croutons and our homemade Caesar dressing

Tri-Tip Caesar \$12.00

Chopped romaine with shaved Parmesan, homemade croutons and our homemade Caesar dressing

Southwest Chicken \$13.00

Chili lime chicken on chopped lettuce with fresh tomatoes, red onion, homemade tortilla strips, cotija cheese and homemade chili-lime ranch

Southwest Shrimp \$15.00

Chili lime shrimp on chopped lettuce with fresh tomatoes, red onion, homemade tortilla strips, cotija cheese and homemade chili-lime ranch

Fiesta Taco Salad \$13.00

Fresh tortilla bowl topped with chopped lettuce, our tri-tip chili, seasoned beef and chorizo, shredded cheese and topped with chili lime ranch

Smoked Salmon Wedge \$15.00

Crispy iceberg wedge topped with our house-smoked salmon, crispy, bacon, pickled red onions, bleu cheese crumbles and bleu cheese dressing with a balsamic glaze

New York Steak Salad \$16.00

Grilled steak, goat cheese, avocado rose, Peruvian peppers, roasted tomatoes & red onion with a sundried tomato balsamic vinaigrette

Watermelon Feta \$9.00

Fresh greens, watermelon chunks, Feta cheese & pickled red onions with Blush Wine Vinaigrette

## Drinks as Unique as our Food

Gourmet Lemonade \$2.95

Milkshake \$7.00

Made with real ice cream

### Craft Sodas

Craft Root Beer \$2.95

Black Cherry Tarragon \$2.95

### Sodas

Fountain Drink \$2.95

## Alcohol

**You MUST purchase food in order to purchase alcohol. "No Contact Deliveries" are not possible for orders that contain alcohol. ID will be checked.**

**The name on the credit card must match the ID shown at the door. The purchaser must be present to receive alcohol deliveries. 21 and over only. Driver's license, State ID or a valid passport are the only acceptable forms of ID. No exceptions.**

Boozy Milkshake \$7.00

Please click here to confirm you are at least 21 years of age

If proper and accurate identification is not provided at the time of delivery, you will no longer receive deliveries from Entree Express