

The Peixoto Family Story



Joseph Peixoto, a potato farmer from Faial, Portugal, moved to Watsonville, California in the early 1900's. Here he met a local girl, Louise Silva, and together they started a family (9 children) in the Pajaro Valley.

Joe's second youngest, Francis, made his career working for a local fertilizer company who sold agricultural chemicals to local farmers. In 1948 Francis married a local girl,

Sadie Howes, with whom he raised a family of 7 children- 5 boys and 2 girls. Their 6th child, Richard "Dick" was the one that inherited Francis' love of farming. As a young boy, while other kids were pursuing sports and other activities, Dick wanted to explore what made crops grow. Dick spent every free minute tagging along with his dad to learn all he could about farming.

Dick is now an organic vegetable farmer who owns Lakeside Organic Gardens, the largest family-owned and operated solely organic vegetable grower/shipper in the USA. Producing over 45 commodities, they are committed to being 100% organically grown in California.

Dick and his wife, Marisela, raised three children in the Pajaro Valley. Their son, Ricky, is a tractor operator for the family business. Their youngest daughter, Amanda, is married to local organic heirloom farmer, Hugo Castro, and has a lovely baby girl, Melia Heirloom. Amanda is working in accounting for her families' businesses. Ashley, the oldest daughter, is co-owner and general manager of the California Grill and Bar Restaurant.



Ashley acquired a love for cooking from an early age in her grandmother's kitchen. In 2012 at the age of 21, her father partnered with her to open the California Grill and Bar. Like her dad, she inherited a passion for agriculture. She appreciates what farmers do and loves bringing local farm products to the tables of the people in her community (and those passing through). Ashley makes it a point to make sure that her restaurant is always "Perpetuating Pajaro Valley Pride!" With the help of her acclaimed kitchen staff, Ashley created a menu which features her father's locally-grown organic vegetables, other local farmer's fruits and vegetables, locally processed meats, fresh locally sourced seafood and healthy meal options.



Peixoto Roots Run Deep!

Welcome to the California Grill and Bar of the Pajaro Valley!

Dick Peixoto and his daughter, Ashley Peixoto, invite you to their table. They serve only the finest ingredients, and source locally whenever possible. The produce on your plate was likely picked fresh from their organic fields hours before it was prepared for you. Enjoy our menu and daily specials which reflect the cycle of the seasons so that you can experience flavors at their peak.

Breakfast

Everyday Plates

Served with three eggs* cooked any style, and your choice of two bacon or two sausage links

Potatoes	8
Hash browns or country potatoes with toast, a biscuit or an English muffin.	
Pancakes	8
Two buttermilk pancakes with whipped butter and maple syrup.	
Biscuit and Gravy	8
One house baked biscuit with our savory breakfast gravy.	
Belgian Waffle	8
One thick Belgian waffle served with whipped butter and maple syrup.	
French Toast	8
One slice of our cinnamon French toast with whipped butter and maple syrup.	

Benedicts

Served with your choice of crispy hash browns or country potatoes

The Grill's Benedict	12
Toasted English muffin topped with Freedom Meat Locker's smoked pork loin and poached eggs, topped in fresh hollandaise.	
Florentine Benedict	13
Toasted English muffin topped with Freedom Meat Locker's smoked pork loin, sautéed mushrooms, spinach, tomato and poached eggs, topped in fresh hollandaise.	
Turkey Avocado Benedict	13
Toasted English muffin topped with slow roasted turkey breast, fresh avocado and poached eggs, topped in fresh hollandaise.	
Pex's Benedict	13
Toasted English muffin topped with linguica sausage, crispy onion strings, and poached eggs, topped in fresh hollandaise.	

Classic Dishes

Served with three eggs* cooked any style, your choice of hash browns or country potatoes, and toast, a biscuit, pancake, or an English muffin

Fruit Plate V	9	Ham Steak	11
Fresh seasonal fruit		Thick cut ham steak	
Sausage Breakfast	10	Super Combo Breakfast	13
Four pork sausage links		Ham steak, 2 sausage links and 2 bacon strips	
Bacon Breakfast	10	Chicken Fried Steak	15
Four strips of hickory smoked bacon		Topped with our savory country gravy	
Corned Beef Hash	10	New York Strip Steak	17
Traditional corned beef hash		Open fire grilled hand cut New York	
Linguica	11	Skirt Steak	17
Silva's Portuguese linguica sausage		Skirt steak in our house marinade	

Gluten free toast is available for \$2. No additional substitutions please. Split plate fee \$2.

V- Indicates vegetarian option. *Egg whites available on request. Automatic 18% gratuity will be added for parties of 6 or more. Current sales tax will be added to all food and beverage items.

We are not responsible for any lost or stolen items and reserve the right to refuse service to anyone.

House Specialties

Huevos Rancheros V	12	Hawaiian Loco Moco	12
Fried corn tortilla topped with queso fresco, refried beans, two eggs over-easy and fresh spicy salsa.		White rice topped with ground charbroiled certified Angus Beef ® sirloin, mushrooms, two poached eggs, green onion and brown gravy.	
Veggie Scramble V *	11	Eggs over Polenta V	11
Three eggs scrambled with scallions, mushrooms, bell pepper and spinach. Served with toast, an English muffin, or a biscuit.		Two eggs over easy served over our signature baked polenta, topped with mozzarella cheese. Served with a side of sautéed spinach.	
Country Burrito*	11	Chilaquiles V	10
Flour tortilla filled with bacon, sausage, country potatoes, scrambled eggs and jack cheese. With a side of our fresh pico de gallo.		Fried corn tortilla chips with refried beans, scrambled eggs, queso fresca and house red sauce. With sides of sour cream and guacamole.	
BELT Sandwich	10		
Bacon, lettuce, tomato and two eggs over easy on sourdough bread.			

Omelets 11

Folded three egg omelets served with your choice of hash browns or country potatoes, and toast, an English muffin, a pancake or a biscuit. No substitutions.*

Ranch - Ham, bacon, link sausage, melted mozzarella and melted sharp cheddar cheese.

Veggie - Sautéed mushroom, onion, tomato, bell pepper, fresh spinach and melted jack cheese.

V Caprese - Fresh basil, tomato, caramelized onion, and melted mozzarella cheese.

Ham and Cheese - Chopped slow roasted ham and melted sharp cheddar cheese.

Denver - Chopped slow roasted ham, bell pepper, onions and melted sharp cheddar cheese.

V California - Avocado, mushroom and melted jack cheese.

Breakfast Sides

Avocado	1	One Egg	2
Sausage	4	Belgian Waffle	6
Bacon	4	Hash Browns or Country Potatoes	3
Hash	4	Oatmeal w/ brown sugar and raisins	5
Ham	5	Two Biscuits and Gravy	5
Linguica	5	Cup of Seasonal Fruit	4
Toast	2	Bowl of Seasonal Fruit	6
Pancake	3	French Toast Stack (3 Slices)	8
Short Stack	5		