

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 eldest daughter, started the California Grill with her father at the Freedom location, and has gone on to pursue other business ventures.



The California Grill and Bar makes it a priority to always "Perpetuate Pajaro Valley Pride!" Its menu features Dick Peixoto'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, invites you to his table. He serves only the finest ingredients, and sources locally whenever possible. The produce on your plate was likely picked fresh from his 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

Fresh seasonal fruit

Ham Steak 11

Thick cut ham steak

Sausage Breakfast 10

Four pork sausage links

Super Combo Breakfast 13

Ham steak, 2 sausage links and 2 bacon strips

Bacon Breakfast 10

Four strips of hickory smoked bacon

Chicken Fried Steak 15

Topped with our savory country gravy

Corned Beef Hash 10

Traditional corned beef hash

New York Strip Steak 17

Open fire grilled hand cut New York

Linguica 11

Silva's Portuguese linguica sausage

Skirt Steak 17

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		