



Real Food Kitchen News

Homemade Food Served Daily since 1999 December 2013

Three Great Locations to serve you!

The Original-
Dublin
6058 Dougherty Road
925-829-6200
Since 1999

Now Open!
Walnut Creek
2280 Oak Grove Rd
In Citrus Marketplace
Off Ygnacio Valley Rd
925-945-6200

Now Open!
Livermore
2259 Las Positas Rd
Off N. Livermore Ave.
925-447-9500

From One to Three Locations in just 2 months!

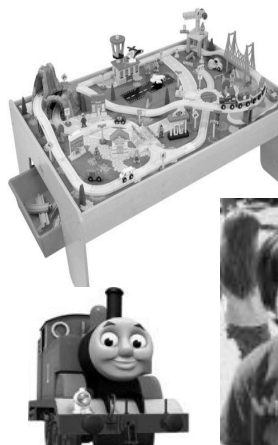


We did it! We opened locations 2 and 3, back to back. After over 2 years talking about expansion, and a seemingly never ending search for the perfect location, we did it! We feel like parents of newborn twins, two infant restaurants at the same time, with their demands and needs at this stage being huge!

We are so excited to be open and serving you in our new locations. We opened up in Citrus Marketplace quietly in mid – October, and on the corner of N. Livermore and Las Positas in Livermore last month. The response and support has been overwhelming in these communities.

Thank you to all of the Founders Club members without whose support this would not have been possible!

We had a super fun time partying with our VIPs at our Founders Club Party in Walnut Creek, and Diane, our GM, was a superstar making flaming Bananas Foster to order for the over 100 guests we invited. I am still dreaming about Bananas Foster!



Calling all Kids!

We are so happy to announce that we have added our famous train table in our Livermore and Walnut Creek Locations, brand spanking new with lots of Thomas trains to entertain you so Mom and Dad can actually have a conversation while you play! We installed the original train table when we opened our Dublin location for our own kids, who were spending a

LOT of time at the restaurant. Our youngest, Jimmy, was a Thomas FANATIC, and he was the inspiration for our super popular train area. Come in and see one of the reasons why parents in Dublin LOVE Denica's!

Reserve our Private Room in Walnut Creek

An oft asked request we have had over the years is to be able to reserve Denica's for a private party or event. I am thrilled to announce that it is now possible! We have a beautiful private room in our Walnut Creek location that is available for your party, meeting, shower, or reunion. Also-since we close at 4 every day, it is possible to reserve the whole restaurant for your larger event in the evening at all three locations.

In addition to our yummy daily menu, we can customize your meal and create a special menu just for you!

Contact us today to find out more about having Denica's make your next event stress free. You just show up, we will do the rest!

Contact us: Catering@DenicasCafe.com

BECOME A BROWNIE AND GET A FREE BIRTHDAY MEAL FOR YOUR SPECIAL DAY!
DENICA'S REAL FOOD KITCHEN

3 GREAT LOCATIONS TO SERVE YOU-DUBLIN-WALNUT CREEK-LIVERMORE
OPEN 7 DAYS A WEEK FOR BREAKFAST AND LUNCH!

Recipe of the Month: Denica's Scones

Its not often that we mess with our recipes, but during a rainy Saturday in October, we decided to do just that! Our new scones are the perfect balance of sweet, moist and light yumminess that make our baked goods so addictive!

2 cups unbleached all purpose flour
1 tablespoon baking powder
6 tablespoons pure cane sugar
½ teaspoon sea salt
5 tablespoons cold unsalted butter, cut into cubes
1 cup heavy cream
1 large egg, beaten
1 cup fresh or frozen berries
¼ cup of Coarse or granulated sugar for the tops of the scones

- Preheat oven to 425.
- Put flour, baking powder, sugar and salt into the bowl of a large mixer.
- Add butter and mix with paddle attachment until the mixture is the consistency of coarse meal.
- Mix cream into the beaten egg, and add all at once to the flour mixture. Stir by hand until incorporated.
- Dump mixture out onto a wooden board that is lightly dusted with flour.
- Very lightly gather the dough and mix just until there are few dry spots, you want to leave those cold butter spots unmelted!
- Divide the dough in half, and flatten each half into 8 inch rounds.
- Layer the berries between the dough, pushing the top layer down gently and sealing the edges.
- Cut the round into 8 wedges.
- Place 1 inch apart on a lined cookie sheet, sprinkle with the sugar.
- Bake until the scone tops are light brown, about 12-15 minutes. Cool on a wire rack.
- Serve as soon as possible, but they can be kept fresh for up to 2 days in a sealed container.

From our very first newsletter-in April 2007 Flashback-James' Secret Spot: Big Sur



Don't you love an adventure? It is so much fun to go someplace new! We have a collection of what we like to call "Secret Spots". In each newsletter we will let you in on one of our secrets, and we hope you will be inspired to explore them too!

Big Sur is a beautiful coastal area on Highway One, about 30 minutes south of Carmel. If you haven't experienced this beautiful region, please put it on your list. Our favorite place to stay with the family is Big Sur Campground and Cabins. It is underneath some of the most impressive giant redwoods I have seen, right on the Big Sur River.

There are camp sites available to camp or RV in, as well as cabins that are fully equipped with kitchens and fireplaces. They have a great playground that is always popular with the under 10 crowd, and they rent inner tubes that the kids love to float down the ice cold river. (Somehow, the kids never seem to mind the cold!) Note: We recommend bringing wetsuits for the comfort of your kids!

Truly the highlight of the trip, however, is the Ice Cream Happy Hour at the Snack Shack, where you can get real soft serve ice cream cones for just 50 cents.

Update 2013-

We still go to this secret spot every year, and even though our kids are teenagers, they still look forward to it and it has become a beloved tradition. Inflation has increased the price of the ice cream, and Mom and Dad have been able to escape for a quiet moment now that the kids are older. Bonus!

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One Lucky Dog- or rather Lucky Family!

We are truly guilty of being those people. You know the ones, they are crazy about their dog, and treat it like a human. I used to do the same but inside feel kind of ridiculous. When I would go to my mom's and she said "Say Hi to my baby Luna" (her dog!) I would humor her and greet the dog as if she were a person, while inside chuckling at the absurdity of it. Don't get me wrong, I LOVE dogs, and have had 1 to 2 dogs my entire life.

Until we met Lucky. We were a content household of 2 adults, 3 young men, one mellow golden retriever named Buddy, and one cranky yorkshire terrier named Chiquita.

We had considered adding another dog to our pack for a while, and when we saw the Havanese on Tosh.O of all places (guilty pleasure TV), we were hooked. Researching extensively online as I tend to do, everything I read about this breed made me want one more! James saw a picture of this little guy on the breeders website and said "That's my dog!"

They are called VELCRO DOGS! I yearned for a lap dog - my golden retriever would have been happy to oblige, but his hairy shedding 150 lb body was just not conducive to sitting on me on the couch. Now what about the Yorkie you say? Well Chiquita has a mind of her own. She is independent and likes it that way. She will let you pet her, but on her terms. She will make you come

Local and Small!

Did you know we buy our food and coffee locally and from small business whenever possible?

Coffee:

Our house coffee comes from McLaughlin Coffee Company. They are a family-owned and operated coffee roasting company located in Emeryville, California. We have been using their special House Blend in our restaurant since before we were even called Denica's!

Espresso:

Our rich oak roasted espresso comes from Mr. Espresso, where we first purchased coffee beans from them over 25 years ago. Carlo, the founder, was one of the first in the birth of the espresso craze in this country.

Produce:

Bay Cities Produce Company was founded in 1947 by Albert Del Masso and has been managed by him and his son Steve ever since. Steve has been involved since he was 7 years old, accompanying his father on his daily produce route. They provide us with fresh local produce 6 days a week.

to her, and when you bend down to pet her, she will roll onto her back, staying just out of your reach most of the time. I will not even venture to figure her out. Maybe in another life she was a human, and resents being a dog.

Lucky is the sweetest little dog I have ever owned, and I have had a few. He perches on the back of the couch right on James's neck for his naps, and follows us all around the house. His routine in the morning is that he loves mama, he jumps up with all four feet off the ground and nibbles at my sleeve, wanting me to pick him up, just like our kids used to do when they were little. We have even trained him to jump up into our arms! We love that little guy!

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Earn Brownie Points! Log onto our website to sign up, or sign up in person!



6058 Dougherty Road
Dublin, CA 94568
*Homemade food served
daily since 1999*

Our birthday club has gotten so huge that we have launched a brand new way to reward you for every time you visit us!

By becoming a Brownie Club Member, you will get a certificate mailed to you for a free entrée, and every year on your birthday, we will send you a certificate for another free entrée!

Plus, for every dollar you spend at Denica's, you will one point, or more! Once you earn 200 points, you will receive a \$10.00 certificate to use on more yummy food!

It's important to sign up so you can continue to get our newsletter, emails and special offers!

Here is what you have replied to the question "What do you love about Denica's?"

"Your food is SUPERB and it's nice to see that quality has continued over to your Livermore location. My husband and I went there to have breakfast on our 15th wedding anniversary and it was a lovely start to our special day!
Thanks! Don't change a thing!" JAMEY FOSTER Tracy

"Always a great experience." Jeff Vorndam San Ramon

"Always delicious food and excellent service by everyone!" Helen Melgoza Dublin CA

"We LOVE the food! A favorite breakfast spot for the whole family!! Our only complaint is how crowded it is and hard to get a table=)" Kristin Onesky Pleasanton CA

"The food was excellent and the service was great. Seating can be a challenge, but overall everything was great." ISELA GOMEZ Livermore CA

"In my last visit, I called in for a catering salad at 7 a.m.. Priscilla was so nice and helpful and offered to deliver it for my same day event. She delivered it on time and made me look like a hero. The Denica's staff really helps make any experience there pleasant and memorable. They make look forward to every visit!" MICHELLE LEE Danville CA

"The food and the free pastry bites. Your friendly cashier and waitresses. " DARLEEN KALLAS Dublin

"Service was great. 6AM is the right time to avoid crowds ;)" SHANE PORTFOLIO Livermore CA



**Special
Brownie
Club
Members
only event!**

Dinner with Santa in Walnut Creek!

We were able to get the big guy to take a break from his duties at the North Pole to come and have a special dinner with some of our favorite Brownie Points members!

Contact us today at Catering@DenicasCafe.com to buy a special ticket to dine and visit with our favorite elf.

Seating is limited, the event is on the evening of Friday, December 13th at our Walnut Creek location., by advance ticket only. We will not be selling tickets at the door.

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