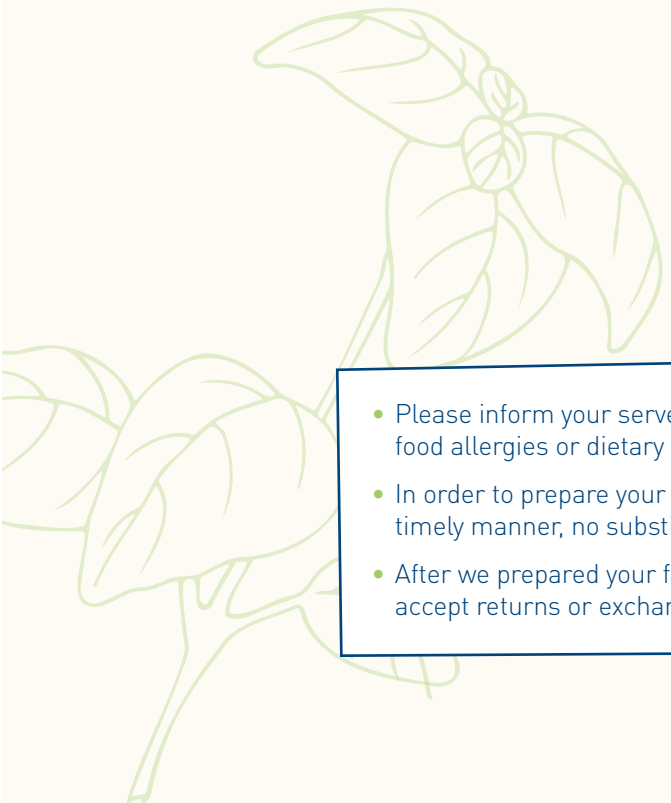




San Francisco
**Best of the
Bay Area**

Family-owned, serving Breakfast,
Brunch, and Lunch since 1991



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Breakfast



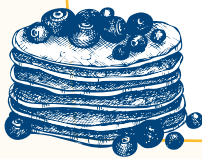
HOMEMADE PANCAKES

BUTTERMILK	half-two 12	full-three 15
BUCKWHEAT	half-two 12	full-three 15
+ADD blueberries or banana	3 EACH	
GLUTEN-FREE ORGANIC BLUE CORN	half-three 12	full-five 16

FRENCH TOAST

BRIOCHE FRENCH TOAST	16
dipped in cinnamon, vanilla-cream batter blend	
+ADD fresh berries	6

Pancakes & French Toast served with maple syrup, whipped honey cinnamon butter, and powdered sugar



MAKE IT A COMBO

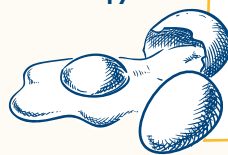
Choice of two Pancakes or two pieces of French Toast and choice of meat – 17
applewood bacon, smoked chicken apple or turkey sausage

SCRAMBLES two eggs

SMOKED ATLANTIC SALMON	22
cream cheese and dill	
JOE'S SPECIAL	20
Sautéed ground angus beef, shredded cheese blend, baby spinach, mushroom, and green onion	
SMOKED CHICKEN CHORIZO	20
mushroom, green onion, and shredded cheese blend	
EGGS MILAN	19
zucchini, green onion, mushroom, basil pesto, and asiago cheese	
THE VEGETARIAN EGGLESS	19
zucchini, red bell pepper, green onion, mushroom, baby spinach, basil pesto, and asiago cheese	

OMELETTES three eggs

FLORENTINE	18
baby spinach, mushroom, and feta cheese	
HAM AND MUSHROOM	20
roasted red pepper & onion mix, and shredded cheese blend	
THE RANCHERO	19
shredded mexican cheese, topped with homemade ranchero tomato sauce, avocado, and sour cream	
+ADD ham, chopped bacon or smoked chicken chorizo sausage	4 EACH
+ADD mushroom or roasted red pepper & onion mix	2 EACH
FARMERS	21
chopped smoked applewood bacon, spinach, mushroom, shredded cheese blend, topped with homemade hollandaise sauce	



Scrambles & Omelettes served with grilled breakfast potatoes and homemade cornbread – substitute egg white upon request

FOR THE TABLE

APPLEWOOD BACON	four pieces 6	CRAB CAKES	two 12	FRENCH FRIES	6
SAUSAGE	6	ATLANTIC SMOKED SALMON	10	AVOCADO	4
smoked chicken apple or diestel turkey		MARINATED ATLANTIC SALMON	12	FRUIT	7
EGGS	two 6	(Mon.-Fri.)		TOAST sourdough or homemade cornbread	3
CHICKEN BREAST	6	MARINATED PRAWNS	10	LARGE ENGLISH MUFFIN	5
		HOME FRIES	5		



SIGNATURE BENEDICTS

Served over toasted large english muffin and poached eggs – topped with hollandaise sauce and grilled potatoes

CLASSIC grilled pit ham 19
CALIFORNIA 22
 fresh crab cakes and avocado

SMOKED SALMON BENEDICT 22
 smoked atlantic salmon
 and fresh spinach

ULTIMATE 22
 roasted brown mushroom,
 avocado, and feta

CREPES

Served with breakfast potatoes

DEL MAR large crepe stuffed with crab cakes, 21
 all-natural swiss cheese, mushrooms, and
 caramelized onions – topped with hollandaise sauce

CHICKEN PESTO large crepe stuffed with 21
 marinated chicken breast, pesto, mushrooms,
 tomatoes, and all-natural swiss cheese

CHEF'S FAVORITES

HUEVOS RANCHEROS 18
 homemade black beans, layered with corn
 tortillas, fried eggs, and melted mexican cheese –
 topped with homemade ranchero tomato sauce,
 avocado, sour cream, and pickled jalapenos

AZTECA STYLE 5
 +ADD homemade all-natural pulled pork

STUFFED FRENCH TOAST 19
 mascarpone cheese blended with strawberry
 jam, dipped in cinnamon, vanilla-cream
 batter blend – topped with fresh berries

BREAKFAST BURRITO 20
 smoked chicken chorizo sausage, mushrooms,
 green onions, cilantro, shredded mexican cheese,
 and eggs – served with homemade ranchero
 tomato sauce, avocado, and sour cream

HOME FRIES HEAVEN homemade ranchero 15
 tomato sauce, shredded cheese blend, avocado,
 scrambled eggs, and sour cream

+ADD bacon 3

CORNED BEEF HASH 21
 chopped, fresh corned beef, sautéed with red
 pepper & onion mix, tomato, and potato – topped
 with two poached eggs – served with homemade
 cornbread

BREAKFAST SANDWICH country italian roll, 15
 aioli, folded eggs with shredded cheese blend,
 sliced tomato, avocado, and mixed greens –
 served with breakfast potatoes

+ADD bacon or ham 4

EGGS ANY STYLE two eggs any style, 14
 breakfast potatoes, and homemade cornbread

Lunch

SALADS

PRAWN AND AVOCADO 21
 grilled, marinated large prawns, red bell pepper,
 english cucumber, cherry tomato, roasted beet,
 heart of palm, and asiago cheese over organic
 mixed greens with russian vinaigrette

GRILLED SALMON (Mon.-Fri.) 21
 roasted pecans, fuji apple, red onion,
 cherry tomato, english cucumber, avocado,
 and roasted beet over organic mixed greens –
 choice of orange champagne vinaigrette or
 house vinaigrette

CHINESE CHICKEN SALAD 19
 red bell pepper, red onion, english cucumber,
 crispy noodles, orange, heart of palm, and
 cherry tomato over organic mixed greens with
 spicy sweet & sour sesame dressing

GARDEN SALAD 14
 red onion, red bell pepper, roasted beets,
 avocado, cherry tomatoes, english cucumber,
 heart of palm, and mixed greens with balsamic,
 ranch or russian dressing

+ADD:
 crab cake 12
 prawns 10
 chicken breast 6
 scoop of albacore tuna salad (Mon.-Fri.) 6
 grilled atlantic salmon (Mon.-Fri.) 12

SANDWICHES

HOUSE BLTA bacon, lettuce, tomato, 16
 avocado, and house aioli on sourdough

CLASSIC REUBEN ON RYE fresh-cooked, 19
 marinated corned beef and sauerkraut with
 house aioli, and gruyere cheese

WILD ALBACORE TUNA MELT (Mon.-Fri.) 19
 tuna mixed with red onion, pickles, house aioli,
 lemon juice, and black pepper with gruyere cheese

DIESTEL TURKEY CLUB oven-roasted turkey 19
 breast (Sonora Ranch), smoked bacon, avocado,
 tomato, and house aioli served on sourdough

½ LB ALL-NATURAL 19
ANGUS BEEF CHEESEBURGER garnished with
 house aioli, lettuce, tomatoes, and pickles
 +ADD:
 avocado or mushroom 2 EACH
 bacon 4

QUESADILLAS 18

Served with black beans and sour cream

CHICKEN avocado, house salsa, and mexican
 cheese blend

BBQ PULLED PORK avocado, house salsa,
 and mexican cheese blend

VEGETARIAN roasted brown mushroom,
 roasted red pepper & onion mix, avocado,
 pesto, and mexican cheese blend

Drinks



COFFEE & ESPRESSO BAR

COFFEE + refill	4.50	MOCHA	6.5
AMERICANO	4	MATCHA	
DOUBLE ESPRESSO	3.50	GREEN TEA LATTE sweetened	7
MACCHIATO	4	AUTHENTIC ORGANIC CHAI	6
CAFE AU LAIT	4.50	+ADD espresso shot	1.50
CAPPUCCINO	5.50	HOT CHOCOLATE	5
CAFE LATTE	5.95	MILK ALTERNATIVES	
+ADD vanilla or caramel	.75 EACH	Almond, Oat, and Soy	.75 EACH

HARNEY & SON'S TEA 5.50

ENGLISH BREAKFAST	JASMINE	CHAMOMILE
EARL GREY	PEPPERMINT	AFRICAN AUTUMN



BEVERAGES

COKE, COKE ZERO, DIET COKE	3.50
or SPRITE	
MILK	4
FRESH LEMONADE	4
ARNOLD PALMER	4
SAN PELIGRINO limonata	3
BOYLAN CANE ROOT BEER	4

FRESH SQUEEZED ORANGE JUICE SM 6 / LG 8

ORGANIC HARNEY & SON'S	
CRANBERRY JUICE	7
APPLE JUICE	4

COCKTAILS

MIMOSA 13

ORANGE	CRANBERRY
POMEGRANATE	BELLINI

SABE 13

HOUSE BLOODY MARY
JALAPENO HOUSE BLOODY MARY
IRISH COFFEE
sugar, house coffee, and whipped cream
YUZU SCREWDRIVER fresh orange juice
HARD LEMONADE fresh lemonade
TEQUILA SUNRISE
fresh orange juice and grenadine

BEER 10

FORT POINT CO.
ANIMAL IPA
KSI LIGHT ALE
LOBOS PALE ALE
VILLAGER IPA
WEST FALIA RED ALE

WINE 10

CABERNET SAUVIGNON
CHARDONNAY

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