



September 25th menu

apple cider doughnuts, caramel chantilly \$9

house-made granola and yogurt, fresh fruit, honey \$10 *gf

french toast, martin's farm figs, our pickled strawberry preserves, chantilly \$13

house sourdough english muffin, a fried egg, green goddess, sungold tomatoes, cheddar \$11

soft scrambled eggs, shiitake mushrooms, gruyere, pesto; lettuces, toast \$13

detox bowl: brown rice, martin's farm veggies, seeds, soft egg, tahini \$11 *gf, df

maple-pork sausage hash + a sunny egg, sweet potato, spicy brussels, crème fraiche, salsa verde \$18 *gf

poached eggs + crispy scallion-potato cakes, late summer vegetable ratatouille, bearnaise \$18

buttermilk fried chicken, brioche bun, honey butter hot sauce, rajas cabbage salad, ranch \$16

charcoal-grilled tri tip sandwich, our sesame focaccia, swiss cheese, heirloom tomato, basil aioli \$18

bowl of seasonal market fruit \$9/ add toasted sourdough with spiced fromage blanc, and honey +\$4

peach and roasted lemon scone, honey butter \$5

banana bread, whipped cream cheese \$5

sides:

apple wood smoked bacon \$6 *gf, df

home-fried potatoes, aioli \$4 *gf

side of a crispy scallion-potato cake \$3

side of buttered sourdough toast \$3

frites, herbs, aioli \$6 *gf, df

organic mixed green salad \$4 *gf, vegan

rajas cabbage slaw \$4 *gf, vegan

add ons +\$2 egg, cheddar, frites or side salad +\$3 bacon, avocado

Thursday dinner 5:30-8:30pm Friday dinner 5:30-9:00pm Saturday-Sunday brunch 9:30am-3pm
pick-up: 415-821-4608, email: universalcafe@sbcglobal.net view menus @ universalcafe.net delivery: Doordash

*Please conserve, we are in a drought!
Water available upon request*

Universal Favorites:

<i>Fresh Strawberry-Limeade with Prosecco or Sake</i>	9.00
<i>Valencia Orange Mimosa</i>	9.00
<i>House Spicy Sake Bloody Mary</i>	10.00
<i>Sake Screwdriver: fresh squeezed oj and sake</i>	9.00

Organic Coffee

<i>House Cold Brew Coffee</i>	4.00
<i>Espresso-single/double</i>	3.50/4.00
<i>Cappuccino-single/double</i>	3.50/4.00
<i>Latte-double</i>	4.75
<i>Almond or Oat Latte</i>	5.75
<i>Macchiato-single/double</i>	3.50/4.00
<i>Mocha Latte</i>	5.00
<i>House Coffee</i>	4.00

Hot Tea:

<i>Earl Grey, Breakfast, Green, Chamomile, Mint</i>	3.00
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Beverages:

<i>Fresh Strawberry-Limeade</i>	5.00
<i>Fresh Squeezed Valencia Orange Juice</i>	3./6.
<i>Coke or Diet Coke</i>	3.00
<i>Iced Tea with lemon</i>	3.00

White Wine by the glass

<i>Pinot Grigio, Bastianich, Friuli Colli Orientali, Italy 2018</i>	11.00
<i>Albarino, Abadia de San Campio, Rias Baixas, Spain 2019</i>	11.00
<i>Chardonnay, Daou Vineyards, d Paso Robles, California 2020</i>	11.00
<i>Rosé, Prieuré de Montézargues, Taval, France 2018</i>	10.00

Red Wine by the glass

<i>Cotes du Rhone, Yves Cheron, Les Dentelles, France 2016</i>	10.00
<i>Pinot Noir, La Chevaliere, Pays d'Oc, France 2018</i>	12.00
<i>Nebbiolo, Travaglini, Coste Della Sesia, Italy 2018</i>	15.00

Sparkling by the glass & bottle

<i>Prosecco, Flor, Brut, Italy nv-glass</i>	10.00
<i>Reserve Cremant de Bourgogne, brut, Albert Bichot, France nv-glass/bottle</i>	12./44.

Beer

<i>Trumer Pils, Berkeley</i>	6.00
<i>Speakeasy Big Daddy IPA, San Francisco</i>	6.00
<i>Firestone Walker 805 Blonde Ale, Central Coast Ca</i>	6.00

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