



September 24th dinner menu

small plates

cauliflower-turmeric soup \$9 *gf, vegan

crispy brussels, calabrian chili \$8 *gf, vegan

heirloom tomato giardiniera salad, avocado, little gems, cucumber \$16 *gf, vegan

roasted figs, mint, parma prosciutto, and cranberry beans \$16 *gf, df

grilled flatbread, black & green olive, grilled sweet orange peppers, arugula, fresh mozzarella \$17

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

large plates

hand-made ricotta ravioli, pesto, and burst sungolds \$22

fresh spaghetti, olive oil poached local albacore, gypsy pepper sauce, pangrattato \$21

herb roasted chicken 'under a brick', smoky paprika, garlic & white wine sauce, frites, basil aioli \$26 *gf, df

northern halibut, humboldt chanterelle mushrooms, fresh corn, golden potato, salsa verde \$32 *gf

charcoal-grilled hanger steak, spaetzle-gruyere gratin, di ciccio broccoli, cracked pepper sauce \$30

tartine bakery bread, whipped salted butter \$8

spaetzle-gruyere gratin \$9

roasted di ciccio broccoli \$9 *gf, vegan

desserts:

deep-fried peach pie \$10

baked chocolate mousse tart, salted peanut crust, banana cream \$10

please conserve, we are in a drought! water available upon request

pick-up: 415-821-4608, email: universalcafe@sbcglobal.net delivery: Doordash

Thursday dinner 5:30-8:30pm

Friday dinner 5:30-9:00pm

Saturday-Sunday brunch 9:30-3:00pm

SPARKLING, WHITE & ROSE		BOTTLE
<i>Nv Prosecco, Flor, Brut, Italy</i>		10.00
<i>Nv Reserve Cremant de Bourgogne, Brut, Albert Bichot, France</i>		44.00
<i>2018 Sauvignon-Sémillon, Chateau Saint-Florin, White Bordeaux, France</i>		52.00
<i>2018 Pinot Grigio, Bastianich, Friuli Colli Orientali, Italy</i>	11.00 glass	40.00
<i>2018 Vermentino, Poggio al Tufo, Tuscany, Italy</i>		40.00
<i>2019 Albariño, Abadia De San Campio, Bodegas Terras Gauda, Rias Baixas, Spain</i>	11.00 glass	40.00
<i>2016 Chardonnay, Terres Secrètes, Mâcon, Burgundy, France</i>		40.00
<i>2020 Chardonnay, Daou Vineyards, Paso Robles, California</i>	11.00 glass	40.00
<i>2018 Rosé, Prieuré de Montézargues, Taval, France</i>	10.00 glass	37.00

RED

<i>2016 Cotes du Rhone, Yves Cheron, Les Dentelles, France</i>	10.00 glass	40.00
<i>2018 Pinot Noir, La Chevaliere, Pays D'Oc, France</i>	12.00 glass	44.00
<i>2019 Pinot Noir, Foris, Rogue Valley, Oregon</i>		50.00
<i>2019 Barbera, Briccotondo, Fontanafredda, Piemonte, Italy</i>		48.00
<i>2016 Sangiovese, Fattoria Rodano, Chianti Classico, Italy</i>		52.00
<i>2018 Nebbiolo, Travaglini, Coste Della Sesia, Italy</i>	15.00 glass	55.00
<i>2018 Tempranillo Crianza, Celeste, Ribera del Duero, Spain</i>		48.00
<i>2020 Malbec, Vive Alta Vista, Mendoza, Argentina</i>		36.00
<i>2018 Reserve Cabernet Sauvignon, Haut-Blanville, Pays d'Oc, Languedoc, France</i>		48.00
<i>2017 Chateau Haut-Colombier, Blaye Cotes de Bordeaux, France (organic)</i>		44.00

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

DESSERT WINE

<i>Reserve Tawny Port, Croft, Portugal</i>		7.00
<i>10 year Tawny Port, Warre's Otima 10, Portugal</i>		8.00
<i>Fonseca White Port, extra dry, Portugal, served chilled</i>		7.00
<i>2005 Sauternes, Castelnau de Suduiraut, France</i>		12.00

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