



October 10th menu

apple cider doughnuts, cajeta, chantilly \$9

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

pumpkin batter french toast, maple walnuts, and banana cream \$13

house sourdough english muffin, a fried egg, green goddess, roasted cherry tomatoes, cheddar \$10

soft scrambled eggs, gruyere, shiitake, and a greens & pistachio 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, brussels, chipotle 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

local halibut & shrimp burger, our sesame focaccia, aioli, heirloom tomato, avocado, arugula \$19

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

roasted fig-strawberry 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-Meyer Lemonade with Prosecco or Sake</i>	10.00
<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>	10.00

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-Meyer Lemonade</i>	5.50
<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
<i>San Pellegrino, sparkling 750ml</i>	6.00

White Wine by the glass

<i>Pinot Grigio, Bastianich, Friuli Colli Orientali, Italy 2018</i>	11.00
<i>Vermentino, Poggio al Tufo, Tuscany, Italy 2018</i>	11.00
<i>Chardonnay, Daou Vineyards, 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
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Sparkling by the glass & bottle

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