



October 8th dinner menu

small plates

caramelized fennel soup, eggplant caponata toast \$11 ^{*vegan}

marinated avocado, heirloom tomato, and market greens, sherry-mustard vinaigrette \$16 ^{*gf, vegan}

pan-seared chicken livers, bacon vinaigrette, white pepper-roasted figs & late-season strawberry preserves \$16 ^{*gf, df}

cornmeal-fried oysters, pickles, remoulade \$15

crispy baked pizzette, roasted cherry tomatoes, bellwether farm ricotta, arugula \$13

frites, herbs, aioli \$6 ^{*gf, df}

large plates

hand-made butternut squash ravioli, broccoli-pistachio pesto, chevre \$23

house-made pappardelle, milk-braised pork, crispy brussels \$22

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

northern halibut, humboldt chanterelle mushrooms, artichokes barigoule, golden potato, sauce verte \$32 ^{*gf, df}

charcoal-grilled hanger steak, spaetzle-gruyere gratin, garlicky kale, cracked pepper sauce \$30

tartine bakery bread, whipped salted butter \$8

spaetzle-gruyere gratin \$9

garlicky kale, lemon \$9 ^{*gf, vegan}

crispy brussels leaves, calabrian chili \$9 ^{*gf, vegan}

desserts:

orange chiffon, sour cream glaze, fall fruits \$9

baked chocolate mousse tart, salted peanut crust, cajeta, whipped cream \$9

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 Reserve Cremant de Bourgogne, Brut, Albert Bichot, France</i>	<i>12.00 glass</i>	<i>44.00</i>
<i>2018 Sauvignon-Sémillon, Chateau Saint-Flurin, White Bordeaux, France</i>		<i>52.00</i>
<i>2018 Pinot Grigio, Bastianich, Friuli Colli Orientali, Italy</i>	<i>11.00 glass</i>	<i>40.00</i>
<i>2018 Vermentino, Poggio al Tufo, Tuscany, Italy</i>	<i>11.00 glass</i>	<i>40.00</i>
<i>2019 Albariño, Abadia De San Campio, Bodegas Terras Gauda, Rias Baixas, Spain</i>		<i>40.00</i>
<i>2016 Chardonnay, Terres Secrètes, Mâcon, Burgundy, France</i>		<i>40.00</i>
<i>2020 Chardonnay, Daou Vineyards, Paso Robles, California</i>	<i>11.00 glass</i>	<i>40.00</i>
<i>2018 Rosé, Prieuré de Montézargues, Taval, France</i>	<i>10.00 glass</i>	<i>37.00</i>
<i>2020 Pinot Noir Rosé, Cooper Mountain, Willamette Valley, Oregon</i>		<i>44.00</i>

RED

<i>2016 Cotes du Rhone, Yves Cheron, Les Dentelles, France</i>	<i>10.00 glass</i>	<i>40.00</i>
<i>2019 Pinot Noir, Foris, Rogue Valley, Oregon</i>	<i>14.00 glass</i>	
<i>2020 Pinot Noir, Ayres, Willamette Valley, Oregon</i>		<i>48.00</i>
<i>2019 Barbera, Briccotondo, Fontanafredda, Piemonte, Italy</i>		<i>48.00</i>
<i>2016 Sangiovese, Fattoria Rodano, Chianti Classico, Italy</i>		<i>52.00</i>
<i>2018 Nebbiolo, Travaglini, Coste Della Sesia, Italy</i>		<i>55.00</i>
<i>2018 Tempranillo Crianza, Celeste, Ribera del Duero, Spain</i>		<i>48.00</i>
<i>2020 Malbec, Vive Alta Vista, Mendoza, Argentina</i>		<i>36.00</i>
<i>2018 Reserve Cabernet Sauvignon, Haut-Blanville, Pays d'Oc, France</i>		<i>48.00</i>
<i>2017 Chateau Haut-Colombier, Blaye Cotes de Bordeaux, France (organic)</i>		<i>44.00</i>
<i>2017 Cabernet Blend, Kiona Estates cuvee, Columbia Valley, Washington</i>	<i>11.00 glass</i>	<i>40.00</i>

BEER

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

DESSERT WINE

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

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