

apple cider doughnuts, cajeta, chantilly \$9

bowl of seasonal market fruit \$9/ add toasted sourdough with house-made ricotta, cinnamon, and honey +\$4 our granola and yogurt, fresh fruit, honey \$11 -gr

house sourdough english muffin, a fried egg, fresh pimiento cheese, red cabbage slaw, cheddar \$10 pumpkin batter french toast, candied cranberries, pluot preserves, chantilly \$13 soft scrambled eggs, butternut squash, mushrooms, gruyere; lettuces, toast \$13

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

maple-sage pork sausage hash + a sunny egg, sweet potato, brussels, chipotle crème fraiche, salsa verde \$19 -gr poached eggs + crispy scallion-potato cakes, peperonata, bearnaise sauce \$18

buttermilk fried chicken, brioche bun, honey butter hot sauce, rajas cabbage, yogurt ranch \$16 hanger steak on sesame-herb focaccia, swiss cheese, arugula, whole grain mustard-horseradish sauce \$17 raspberry-buttermilk scone, honey butter \$5

toasted banana bread, whipped cream cheese \$5

sides:

apple wood smoked bacon \$6 \*gf, df
home-fried potatoes, aioli \$4 \*gf
side of buttered sourdough toast \$3
side of buttered sourdough english muffin \$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 of market green 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: <u>universalcafe@sbcglobal.net</u> view menus @ universalcafe.net delivery: Doordash

## Universal Favorites:

White	Wine	by	the	glass
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Fresh Pineapple Limeade with Prosecco or Sake	10.00	Sauvignon Blanc, Craggy Range, Martinborough, New Zealand 2020	12.00
Fresh Squeezed Valencia Orange Mimosa	9.00	Albarino Reserva, Garzon, Uruguay 2020	12.00
House Spicy Sake Bloody Mary	10.00	Chardonnay, Maison L'Envoye, Bourgogne Blanc, France 2018	14.00
Sake Screwdriver: fresh squeezed orange juice & sake	10.00	Pinot Noir Rosé, Cooper Mountain, Willamette Valley, Oregon 2020	12.00
Organic Coffee		Red Wine by the glass	
House Cold Brew Coffee	4.00	Pinot Noir, Ayres, Willamette Valley, Oregon 2020	14.00
Espresso-single/double	3.50/4.00		
Cappuccino-single/double	3.50/4.00		
Latte-double	4.75	Sparkling by the glass and bottle	
Almond or Oat Latte	5.75	Reserve Cremant de Bourgogne, brut, Albert Bichot, France nv-glass/bottle	12./44.
Macchiato-single/double	3.50/4.00	,	
Mocha Latte	5.00		
House Coffee	4.00	Beer	
Hot Tea:		Stella Artois, St. Louis, Mo	6.00
Earl Grey, Breakfast, Green, Chamomile, Mint	3.00	Firestone Walker 805 Blonde Ale, Central Coast Ca	6.00
Beverages:			
Fresh Pineapple Limeade	5.50		
Fresh Squeezed Valencia Orange Juice	6.00		
Coke or Diet Coke	3.00		
Iced Tea with lemon	3.00		