



## December 19th menu

beignets, chai spice, lime curd cream \$9

bowl of seasonal market fruit \$9/ add toasted sourdough with house ricotta, cinnamon, and honey +\$4

our granola and yogurt, fresh fruit, honey \$11 <sup>\*gf</sup>

house sourdough english muffin, a fried egg, red cabbage-carrot coleslaw, yellow cheddar \$10

french toast, caramel apple compote, jeweled chantilly \$13

soft scrambled eggs, winter greens, herb cream cheese, pesto; lettuces, toast \$13

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

achiote-braised brisket + a sunny egg, sweet potato, cilantro & lime rice, spicy brussels \$19 <sup>\*gf, df</sup>

poached eggs + crispy potato-scallion cakes, roasted wild mushroom and beet salad, bearnaise \$19

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

charcoal-grilled hanger steak, ciabatta roll, avocado, balsamic-grilled onions, dijon aioli \$18 <sup>\*df</sup>

deep-fried apple pie \$8

raspberry-cranberry scone, honey butter \$6

gingerbread tea cake, hard sauce \$6

toasted banana bread, whipped cream cheese \$5

sides:

apple wood smoked bacon \$6 <sup>\*gf, df</sup>

home-fried potatoes, aioli \$4 <sup>\*gf</sup>

side of buttered acme sourdough toast \$3

side of buttered house-made sourdough english muffin \$3

frites, herbs, aioli \$6 <sup>\*gf, df</sup>

organic mixed green salad \$4 <sup>\*gf, vegan</sup>

rajas cabbage slaw \$4 <sup>\*gf, vegan</sup>

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: [universalcafe@sbcglobal.net](mailto:universalcafe@sbcglobal.net) view menus @ [universalcafe.net](http://universalcafe.net) delivery: Doordash

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

**Universal Favorites:**

|   |              |
|---|--------------|
| <b>Sparkling Blood Orange-Pomegranate Juice with Prosecco</b>   | <b>10.00</b> |
| <b>Fresh Squeezed Valencia Orange Mimosa</b>                    | <b>9.00</b>  |
| <b>House Spicy Sake Bloody Mary</b>                             | <b>10.00</b> |
| <b>Sake Screwdriver: fresh squeezed orange juice &amp; sake</b> | <b>10.00</b> |

**Organic Coffee**

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

**Hot Tea:**

|   |             |
|---|-------------|
| <b>Earl Grey, Breakfast, Green, Chamomile, Mint</b> | <b>3.00</b> |
|---|-------------|

**Beverages:**

|  |              |
|--|--------------|
| <b>Sparkling Blood Orange-Pomegranate Juice with sparkling water</b> | <b>5.50</b>  |
| <b>Fresh Squeezed Valencia Orange Juice-small/large</b>              | <b>3./6.</b> |
| <b>Coke or Diet Coke</b>   | <b>3.00</b>  |
| <b>Iced Tea with lemon</b>   | <b>3.00</b>  |
| <b>San Pellegrino 750ml</b>  | <b>6.00</b>  |

**White Wine by the glass**

|   |              |
|---|--------------|
| <b>Sauvignon Blanc, Craggy Range, Martinborough, New Zealand 2020</b>   | <b>12.00</b> |
| <b>Albarino Reserva, Garzon, Uruguay 2020</b>                           | <b>12.00</b> |
| <b>Chardonnay, Maison L'Envoye, Bourgogne Blanc, France 2018</b>        | <b>14.00</b> |
| <b>Pinot Noir Rosé, Cooper Mountain, Willamette Valley, Oregon 2020</b> | <b>12.00</b> |

**Sparkling by the glass and bottle**

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

**Red Wine by the glass**

|  |              |
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| <b>Merlot-Cabernet Franc, Chateau Saint-Andre Corbin, St-Georgers-St Emillion, Bordeaux, France 2019</b> | <b>12.00</b> |
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**Beer**

|  |             |
|--|-------------|
| <b>Stella Artois, St. Louis, Mo</b>                      | <b>6.00</b> |
| <b>Firestone Walker 805 Blonde Ale, Central Coast Ca</b> | <b>6.00</b> |
| <b>Lagunitas IPA, Petaluma, Ca</b>                       | <b>6.00</b> |

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