Sandwiches

Served w/Kettle Chips. *Sub salad, fruit or soup \$3

V-Divine Veggie 13.95

Hummus, avocado, shredded carrots, sprouts, cucumbers, red onion, kalamata olive tapenade. Served on organic 9-grain toast

V-Vegan Wrap 13.95

Chickpea tofu, arugula, radishes, avocado, sunflower seeds, shredded carrots, orange citrus vinaigrette. Served on a spinach tortilla

13.95 V-Vegan Banh mi

Shredded carrots, jalapeno, chickpea tofu, daikon, red onions, cabbage, cilantro, cucumber, grilled pineapples, vegan mayo sriracha. Served on a baguette

13.95 **Curried Chicken**

Arugula, curried chicken salad, sliced bacon, sliced apples, apple cider vinaigrette. Served on a baguette

Hot Chicken w/chipotle gioli 13.95

Red onions, tomato, melted jack cheese. Served on baguette

Italian Pesto 13.95

Basil pesto, mozzarella, roasted cauliflower, roasted red peppers, kalamata olives, pepperoncini, pumpkin seeds, balsamic vinegar. Served on a baguette (Add turkey or chicken 3.00)

13.95 Spicy Tuna Melt

Spicy Tuna salad, jalapeno, tomato, onion, cilantro, cheddar melted on an Enalish muffin

Tuna Salad Sandwich 13.95

Tuna, dill, lettuce, tomato, onion, mustard, mayo, pickles on 9-grain toast

Turkey, Avocado, Bacon & Swiss 13.95

Nitrate-free sliced turkey, Swiss, lettuce, tomato, mustard & mayo. Served on a baguette

Pastrami on Rve 15.95

6 oz nitrate-free pastrami, melted Swiss, red onions. spicy Russian dressing. Served on toasted rye w/pickle on the side... (sub turkey)

13.95 Classic BLT on Rye

Nitrate-free bacon, lettuce, tomato, garlic aioli. Avocado \$2

Adult Grilled Cheese 12.95

A classic on pain de mie with tomato.

Nitrate-free bacon \$3, Avocado \$2, Grilled onions \$1

V- Vegan / Gluten free bread available

Salads

Add grilled chicken, chickpea tofu, scoop of tuna or curried chicken salad \$4.75

V-Buddha Bowl 14.95

Wheat berries, chickpea tofu, roasted cauliflower, sweet potato, carrots, shredded raw beets, fried chickpeas, baby spinach, avocado, miso tahini dressing

Greek Salad 13.95

Baby romaine, cherry tomatoes, cucumbers, red onions, Italian parsley, feta cheese, kalamata olives, salt, pepper, olive oil.

Cobb Salad 15.95

Organic greens, grilled chicken breast, bacon, avocado, egg, cherry tomato, bleu cheese crumbles, bleu cheese dressina.

14.95 Curried Chicken Salad

Fresh organic greens, curried chicken salad, red peppers, bacon, slivered almonds, sliced apples, apple cider vinaigrette

Caesar Salad 13.95

Petite romaine hearts, asiago cheese, house-made croutons, eagless Caesar dressina

Add chicken \$4.75

House Special 13.95

Organic mixed greens, pecans, apples, fennel, asiago cheese tossed in a basil & asiago vingiarette

Hummus Plate 12.95

House made hummus, evoo, w/black olives. pepperoncini, cucumber, carrots. Served with warm pita

Soup du jour Cup 6.95 Bowl 7.95

Just for Kids menu... \$9 each

PB&J PB & house made jam on pain de mie Natural Beef Hot Dog served w/ Kettle Chips **Grilled Cheese** made w/melted iack & cheddar Gluten-Free Mac & Cheese (house-made)

Quesadilla & Black Beans

Kid's Crudité hummus, carrots, celery, cucumbers

Breakfast

Bagel

w/Cream Cheese. Hummus or PB&J 5.45

Tomato, cucumber, carrots, lettuce \$1 each Nitrate free bacon \$4, Avocado \$2

Bagel with Lox

Cream cheese, red onion, tomato, cucumber, capers

13.95

8.95

Baael Deluxe

Cream cheese, cucumber, tomato, red onion, avocado

Dolores Egg Sandwich 9.95

Scrambled egg, cheddar, tomato, bacon, arugula on English muffin with black pepper garlic aioli

Lox Scramble

14.95

3 eggs scrambled w/ lox. Cream cheese, capers, onions. Served w/toast & your choice of tater tots, or

Chef's Veggie Scramble 13.95

Spinach, roasted red peppers, feta cheese. Served w/toast & your choice of tater tots or fruit

Breakfast Burrito 13.95

Scrambled eggs, chorizo, black beans, pico de gallo, sour cream in a flour tortilla. Side of tater tots or fruit. *Sub avocado for chorizo

Vegan Breakfast Burrito 13.95

Chickpea tofu, pico de gallo, black beans, roasted red peppers, cashew sour cream, tator tots, flour tortilla. Side of tater tots or fruit

12.95 French Toast w/seasonal fruit

Made with pan de mi. Served with organic maple syrup 9.95

Granola w/fruit & voaurt

House made granola, Greek yogurt & fruit

Overnight Oats 8.95

Oats, almond milk, coconut, cinnamon, chia, honey, nuts, fresh & dried fruit

11.95 Avocado Toast

Smashed avocado, two poached eggs, radish, pepitas, organic mixed greens on 9-grain togst.

Bacon \$3

Ham & Cheese Croissant made to order. 9.95
Add eggs \$3

Smoothies

Made w/agave & seasonal fresh fruit

Kale Crush 8.95

Kale, almond butter, banana, almond milk

Kale Crush
Kale, almond butter, banana, almond milk
K2 Smoothie
Strawberry, banana, protein powder & orange juice
Pear Smoothie
8.95
Pear, pineapple juice, bee pollen, ginger &

Chai Crush

Blended house brewed chai w/banana,
almond milk and agave

Chocolate Red Eye

Cold Brew concentrate, organic oat milk, agave, almond butter, dark chocolate, espresso beans

Green Machine 8.95
Fresh spinach, ginger, apple juice, lemon juice and agave

Juice Bar

Revival 9
Beet, lemon, ginger, cucumber, apple, carrots

Mighty Cleanse 9
Beet, kale, spinach, cucumber, carrots

Big Red9
Beet, ginger, apple, carrots

Single Juices

agave

Orange, apple, pear or carrot

Cold Beverages

Freshed Squeezed Lemonade 4 / 6 Iced Tea 4 / 6

Annie Palmer 4 / 6 12-hr Cold Brew Coffee 5 / 7 Thai Iced Tea 4 / 6

Park Coffees & Teas

Our coffee beans are carefully and responsibly sourced from different regions and farms around the world and roasted in-house on San Francisco's first emission free coffee roaster

Seasonal Drip Coffee /3.75	3.00
Americano	4.00
Cafe au lait	4.25
Espresso	3.00
Macchiato	4.50
Latte	4.75
Cappuccino	4.50
Mocha	5.50
White Chocolate Mocha 5.50	
Matcha Latte	5.75
Hot Chocolate	4.75 / 5.75
Fresh Pressed Hot Apple Cider 6.00	
House Made Chai	6.00
Numi Assorted Tea	3.00

add...

Soy milk, almond milk, or oat milk .80

FOOD ALLERGY NOTICE

Please be advised that food prepared here may contain milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish



Monday thru Saturday 7:30 AM - 5 PM Sunday 8:00AM-5:00PM

Dolores Park Café
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@parkcafelife

^{*}Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness."