

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	
V-Vegan Banh mi	13.95
Shredded carrots, jalapeno, chickpea tofu, daikon, red onions, cabbage, cilantro, cucumber, grilled pineapples, vegan mayo sriracha. Served on a baguette	
Curried Chicken	13.95
Arugula, curried chicken salad, sliced bacon, sliced apples, apple cider vinaigrette. Served on a baguette	
Hot Chicken w/chipotle aioli	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)	
Spicy Tuna Melt	13.95
Spicy Tuna salad, jalapeno, tomato, onion, cilantro, cheddar melted on an English 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 Rye	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)	
Classic BLT on Rye	13.95
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 dressing,	
Curried Chicken Salad	14.95
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, eggless Caesar dressing Add chicken \$4.75	
House Special	13.95
Organic mixed greens, pecans, apples, fennel, asiago cheese tossed in a basil & asiago vinaigrette	
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 jack & cheddar
Gluten-Free Mac & Cheese (house-made)
Quesadilla & Black Beans
Kid's Crudit  hummus, carrots, celery, cucumbers

Breakfast

Bagel w/Cream Cheese, Hummus or PB&J	5.45
Add nitrate free bacon \$4, Avocado \$2	
Bagel with Lox	13.95
Cream cheese, red onion, tomato, cucumber, capers	
Bagel Deluxe	8.95
Cream cheese, cucumber, tomato, red onion, avocado	
Duboce 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 fruit	
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 in a flour tortilla. Side of tater tots or fruit	
French Toast w/seasonal fruit	12.95
Made with pan de mi. Served with organic maple syrup	
Granola w/fruit & yogurt	9.95
House made granola, Greek yogurt & fruit	
Overnight Oats	8.95
Oats, almond milk, coconut, cinnamon, chia, honey, nuts, fresh & dried fruit	
Avocado Toast	11.95
Smashed avocado, two poached eggs, radish, pepitas, organic mixed greens on 9-grain toast. 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	
K2 Smoothie	8.95
Strawberry, banana, protein powder & orange juice	
Pear Smoothie	8.95
Pear, pineapple juice, bee pollen, ginger & agave	
Chai Crush	8.95
Blended house brewed chai w/banana, almond milk and agave	
Chocolate Red Eye	8.95
Cold Brew concentrate, organic oat milk, agave, 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 Red	9
Beet, ginger, apple, carrots	
Single Juices	8
Orange, apple, pear or carrot	
Cold Beverages	
Fresh 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	3.00 / 3.75
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/Sub...
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 Friday 7:00 AM - 5 PM
Saturday and Sunday 8:00AM-5:00PM

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@parkcafelife

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