

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, lettuce, tomato, garlic aioli. Nitrate-free bacon \$3, Avocado \$2, Grilled onions \$1

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 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** 14.95
Cream cheese, red onion, tomato, cucumber, capers
- Bagel Deluxe** 8.95
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 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, tater tots, flour tortilla. Side of tater tots or fruit
- French Toast w/seasonal fruit** 12.95
Made with pan de mie. 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

Consumers please be advised that we include a 6% surcharge with every purchase to help offset employer costs

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, 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 Red	9
Beet, ginger, apple, carrots	
Single Juices	8
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	3.00 / 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



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

Dolores Park Café

501 Dolores St, San Francisco 94110

ph: 415-621-2936 doloresparkcafe.com



@parkcafelife

Consumers please be advised that we include a 6% surcharge with every purchase to help offset employer costs

FOOD ALLERGY NOTICE

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

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