

Sandwiches

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

Gluten free bread available \$2

V- Vegan

V-Divine Veggie 13.95

House-made hummus, avocado, carrots, sprouts, cucumbers, red onion, Kalamata olive tapenade, 9-grain toast

V-Vegan Wrap 13.95

House-made chickpea tofu, arugula, radish, avocado, sunflower seeds, carrots, orange citrus vinaigrette, spinach tortilla

V-Vegan Banh mi 13.95

Carrots, jalapeno, house-made chickpea tofu, daikon, red onions, cabbage, mint, cilantro, vegan mayo sriracha, baguette

Curried Chicken 13.95

Arugula, curried chicken salad, bacon, apples, cider vinaigrette, 9-grain toast

Fried Chicken Sandwich 15.95

Soy marinade, tapioca batter, local organic greens, shredded carrots, radish, pickled onion, sriracha mayo, brioche bun

Hot Chicken Chipotle 13.95

Nitrate free sliced deli chicken, red onions, tomato, melted jack cheese, baguette

Tuna Melt 13.95

Albacore tuna, mayo, dill, & cheddar melted on organic 9-grain bread

Spicy Tuna Melt 13.95

Spicy jalapeño tuna salad, tomato, onion, cilantro, cheddar melted on an English muffin

Tuna Salad Sandwich 13.95

Albacore 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 or Turkey Reuben 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 optional)

Classic BLT on Rye 13.95

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

Adult Grilled Cheese 12.95

Three cheeses on pain de mie with vine-ripe tomato Bacon \$4, Avocado \$2, Grilled onions \$1

Burgers

Served with house cut fries or salad

Avocado \$2 Bacon \$4

Grass-fed Cheese Burger 15.95

½ lb Grass fed beef, arugula, fried onions, cheddar, garlic aioli. Served on a brioche bun

V-Impossible Burger 15.95

Impossible Burger® patty, arugula, cucumber, red onion, pickles, vegan siracha mayo. Served on a brioche bun

Salads

Add grilled chicken, chickpea tofu, scoop of tuna or curried chicken salad \$4

V-Buddha Bowl 15.95

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

V-Paradise Salad 13.95

Organic greens, seasonal veggies, chickpea tofu, carrots, radish, mint, sugar snap peas, pickled red onion, fried onions, toasted peanuts, citrus vinaigrette.

Greek Salad 13.95

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

Cobb Salad 16.95

Organic greens, grilled chicken breast, Nitrate Free bacon, avocado, egg, cherry tomato, bleu cheese

Curried Chicken Salad 15.95

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

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/carrots, cucumber & pepperoncini. Served with warm pita.

Soup du jour Cup 6.95 Bowl 7.95

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

Breakfast

Bagel w/Cream Cheese, Hummus, or PB&J 5.45

Tomato, cucumber, carrots, lettuce \$1 ea
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

Bagel Sandwich 9.95

Egg, cheese, lettuce, tomato, red onion, mustard, mayo, smashed tots. Bacon or Ham \$4 Avocado \$2

Precita Egg Sandwich 9.95

Scrambled egg, cheddar, tomato, bacon, arugula on pain de mie or English muffin w/ black pepper & garlic aioli

Lox Scramble 15.95

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

Herb scramble 13.95

Soft cooked eggs, chives, goat cheese. Served w toast & your choice of tater tots or fruit.

Veggie scramble 13.95

Spinach, roasted red peppers, feta cheese.

Served w/toast & your choice of tater tots or fruit

SF Croque 12.95

2 runny yolk eggs on 9-grain toast w/Swiss, ham, mornay sauce & parmesan cheese

Breakfast Burrito 13.95

Scrambled eggs, chorizo, cheese, black beans, pico de gallo, sour cream, flour tortilla. Tots or fruit

Vegan Breakfast Burrito 13.95

Chickpea tofu, pico de gallo, black bean sauce, roasted red peppers, cashew sour cream, flour tortilla. Tots or fruit

Breakfast Tacos (3) 13.95

Scrambled eggs, chorizo, pico de gallo, guacamole, sour cream & corn tortillas. Tots or Fruit

French Toast w/seasonal fruit 12.95

Made with pan de mi. Served with organic maple syrup

Avocado Toast 12.95

Avocado, poached eggs, radish, pepitas, organic mixed greens on 9-grain toast. Bacon \$4

Totaquiles 13.95

Tater tots, tossed in chilaquiles sauce with guacamole, black beans, eggs, cotija cheese

Ham & Cheese Croissant made to order 9.95

Oats

Granola with fruit & yogurt	9.95
House made granola, Greek yogurt & fruit	
Oatmeal with fruit	8.95
Steel cut oatmeal with seasonal fruit	

Pizzas

Margherita	16.95
Mozzarella, tomato, basil	
Vegan Love	18.95
Romesco sauce, roasted cauliflower, spicy calabrian chiles, basil, kalamata olives, arugula, cashew cheese	
Truffled Fig & Prosciutto	18.95
Dried Mission figs, mozzarella, prosciutto, pecorino, truffle oil, arugula	
Spicy Italian	18.95
Italian sausage, roasted red peppers, mozzarella, pecorino, tomato sauce	
Pesto Pie	18.95
Pumpkin seed pesto, sun dried tomato, mozzarella, prosciutto, lemon zest	

Smoothies

Made with seasonal fresh fruit

Kale Crush	9
Kale, almond butter, banana, almond milk	
K2 Smoothie	9
Strawberry, banana, protein powder, orange juice	
Green Machine	9
Fresh spinach, apple, ginger, apple juice, lemon juice, agave	
Pear Smoothie	9
Pear, pineapple juice, bee pollen, ginger, agave	
Chai Crush	9
Blended house brewed chai, banana, almond milk	
Chocolate Red Eye	10
Cold brew concentrate, organic oat milk, almond butter, dark chocolate, agave, espresso beans	

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/orange, carrots, apple, or pear	9

Cold Beverages

Fresh squeezed lemonade	4
Iced Tea	4
Annie Palmer	4
24-hr Cold Brew Coffee	5.50
Thai Iced Tea	4

Park Coffees & Teas

We roast our beans in-house

Drip coffee	4.25
Café latte	5
Espresso	3.25
Macchiato	4.50
Cappuccino	4.75
Mocha	5.75
White chocolate mocha	5.75
Matcha	6
Americano	4
Café au lait	5
Hot chocolate	4.75
Fresh pressed hot cider	6
Chai	6
Assorted teas	3.50
Sub - Soy milk, almond milk, or oat milk	.80

Beer & Wine

Local Craft Draft Beer (Pint)	9
Local Craft Canned Beer	8
Local Craft Canned Beer	8
Mimosa	8
Canned Rose	9
Canned Pinot Noir	9

Just for Kids menu... \$9 each

PB&J PB & house made jam on pain de mie
Zoe's all-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



7:30am - 5pm

Precita Park Café

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precitaparkcafe.com



@parkcafelife

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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."*