



53 Third St., San Francisco

OPEN MON. 11:00am - 8:30pm, TUE. - FRI. 11:00am - 10:00pm
SAT. 11:00am - 9:30pm SUN. 11:30am - 8:30pm

- APPETIZERS -

- 91A. TORTILLA SPRING ROLLS (choose two) 9.00
(choose three) 11.00

MEDITERRANEAN:

Portobello mushrooms, eggplant, sun-dried tomatoes, caramelized onions, Fontina, Mozzarella and Parmesan, with sun-dried tomato marinara

BAJA CHICKEN:

Monterey Jack and Cheddar, corn, black beans, mild chilies, red onions and cilantro, served with homemade guacamole

THAI CHICKEN:

Peanut sauce, bean sprouts, scallions, carrots, cilantro and Mozzarella with Thai peanut sauce

92. SPINACH ARTICHOKE DIP
Served hot with tortilla chips 10.25
93. TUSCAN HUMMUS
traditional or honey-wheat pizza-pita bread 7.00
99. SESAME GINGER CHICKEN DUMPLINGS
Topped with sesame seeds and scallions,
served with mild soy-ginger chili sauce 8.00

217. LETTUCE WRAPS
Minced chicken and/or shrimp wok-seared with
Shiitake mushrooms, water chestnuts and scallions,
served with spicy soy-ginger sauce
Chicken 9.75 / Shrimp 11.25
With Chicken & Shrimp 13.25

227. AVOCADO CLUB EGG ROLLS
A fusion of East and West with chunks of avocado,
chicken, tomato, Monterey jack cheese and
applewood smoked bacon, in a crispy wonton roll,
with ranchito sauce & herb ranch dressing 10.25

81. DYNAMITE SHRIMP
Lightly fried shrimp tossed in spicy sweet chili
sauce with scallions & toasted sesame seeds 9.00

- TACOS -

served with tortilla chips and roasted tomato salsa

147. FISH TACOS
Two tacos with sauteed Ono, shredded cabbage
and ranchito sauce (add avocado 1.00) 11.60
148. STEAK TACOS
Two tacos with grilled steak, shredded cabbage
and ranchito sauce (add avocado 1.00) 12.60
86. CARNITAS TACOS
Slow-roasted pork, homemade avocado salsa
verde, red onions, cilantro, romaine and
shredded napa cabbage (add avocado 1.00) 11.60

*prices subject to change

- SMALL CRAVINGS -

70. ASPARAGUS + ARUGULA SALAD
Arugula, asparagus and sun-dried tomatoes
tossed in our homemade lemon vinaigrette,
with almonds and shaved Parmesan 5.00
74. MEDITERRANEAN PLATE
Tuscan white bean hummus, Feta, extra virgin olive oil,
Greek salad of cucumbers, red onions, tomatoes,
Greek olives, lemon-herb vinaigrette, pita bread 4.75
75. THE WEDGE SALAD
Iceberg lettuce, blue cheese dressing, applewood
smoked bacon, chopped egg and tomatoes 4.75
76. WHITE CORN GUACAMOLE + CHIPS
Avocado, white corn, black beans, jicama, scallions,
bell peppers, cilantro and serrano peppers 4.00
3. SPICY CHICKEN TINGA QUESADILLA
Hearth-baked with lime chicken, queso quesadilla
and enchilado cheeses, chipotle sauce, caramelized
onions, roasted bell peppers, black beans, cilantro,
served with homemade ranchito sauce 5.25
5. KOREAN BBQ STEAK TACOS
Korean steak, Napa cabbage, Romaine,
onions, scallions, cilantro, with corn tortillas,
spicy chile sauce and sesame seeds 5.50
83. MEDITERRANEAN FOCACCIA
Herb cheese focaccia served with
Mediterranean olive oil and parmesan 2.75
84. CRISPY MAC 'N' CHEESE
Our classic mac 'n' cheese lightly fried
with panko, served on creamy cheese sauce 4.00

- FOCACCIA SANDWICHES -

with side of soup, caesar salad or Szechuan slaw

37. GRILLED CHICKEN CAESAR
Chicken, shaved Parmesan, Caesar dressing,
lettuce and tomatoes 11.60
207. GRILLED VEGETABLE
Portobello mushrooms, bell peppers, Fontina
and Mozzarella, field greens, tomatoes and
homemade sun-dried tomato aioli 11.10
44. CALIFORNIA CLUB
Your choice of chilled-grilled chicken breast
or oven roasted turkey breast with applewood
smoked bacon, avocado, tomatoes, lettuce
and mayonnaise 12.10
39. ITALIAN DELI
Spicy capicola ham, salami, pepperoni with
Mozzarella and Fontina, basil, lettuce tossed
with mustard-Parmesan vinaigrette 12.60
41. CRANBERRY WALNUT CHICKEN SALAD
Chilled-grilled chicken breast, dried cranberries,
walnuts, celery, onions, mayonnaise, roma
tomatoes and lettuce 11.60

- SALADS -

7. ORIGINAL CHOPPED
Lettuce, basil, salami & cheese in herb mustard
Parmesan vinaigrette with turkey tomatoes &
scallions Entree 13.85 / Half 10.10
9. CHINESE CHICKEN SALAD
Shredded lettuce, crispy angel hair, julienne
carrots, scallions, basil & cilantro in spicy sweet
& sour sesame dressing Entree 12.85 / Half 9.10
- 11A. THE ORIGINAL BBQ CHICKEN CHOPPED
Lettuce, black beans, corn, jicama, cilantro, basil,
corn tortilla strips, Monterey Jack, tomatoes &
scallions & garden-herb ranch (add avocado 2.50)
Entree 14.10 / Half 10.35
16. CPK COBB SALAD
Chopped lettuce, applewood smoked bacon,
avocado, grilled chicken, tomatoes, basil, beets &
gorgonzola w/ herb ranch or blue cheese dressing
Entree 14.35 / Half 10.60
101. CLASSIC CAESAR
with garlic-herb croutons Entree 10.60 / Half 7.10
(add chicken 4.00, shrimp or salmon 4.50)
170. FIELD GREENS
Field greens, pears,, candied walnuts in
Dijon balsamic vinaigrette Entree 11.35 / Half 7.85
(add gorgonzola cheese 1.00, salmon or shrimp 4.50)
218. WALDORF CHICKEN SALAD
Field greens, chicken, grapes, Granny Smith apples,
walnuts, celery & Gorgonzola. Dijon balsamic
or blue cheese dressing Entree 13.85 / Half 10.10
224. THAI CRUNCH SALAD
Shredded Napa cabbage, chilled grilled chicken,
cucumbers, edamame, crispy wontons, peanuts,
cilantro, julienne carrots, red cabbage and scallions
tossed with a lime-cilantro dressing, topped with rice
sticks & Thai peanut dressing (add avocado 2.50)
Entree 13.85 / Half 10.10
8. MOROCCAN CHICKEN SALAD
Moroccan-spiced chicken breast, Romaine lettuce,
roasted butternut squash, Medjool dates, avocado,
toasted almonds, beets, chopped egg, carrots,
dried cranberries, red bell peppers, and champagne
vinaigrette Entree 14.85 / Half 11.10
4. MISO SHRIMP SALAD
Napa cabbage, avocado, cucumbers, daikon, carrots,
edamame, red cabbage, green onions, cilantro,
rice noodles & crispy wontons in a Miso dressing,
with blue crab & shrimp Entree 16.10 / Half 12.35
14. MISO CHICKEN SALAD Entree 13.85 / Half 10.10
15. ROASTED VEGETABLE
Roasted artichoke hearts, asparagus, eggplant,
red & yellow peppers, corn and sun-dried tomatoes
served warm over romaine tossed with homemade
dijon balsamic vinaigrette, topped with avocado
Entree 13.85 / Half 10.10
(add chicken 4.00, salmon or shrimp 4.50)
85. CARAMELIZED PEACH
Field greens, spinach warm caramelized peaches, dried
cranberries, red onions, white balsamic vinaigrette
Entree 12.35 / Half 8.60
(add chicken 4.00, salmon or shrimp 4.50, bacon 2.00)
13. QUINOA + ARUGULA SALAD
Quinoa, arugula, red onion, sun-dried tomatoes,
asparagus & toasted pine nuts tossed in homemade
champagne vinaigrette & topped with feta 10.10

- SOUPS -

1. SEDONA TORTILLA SOUP
Vine-ripened tomato & tortilla soup,
sweet corn, Southwestern spices
and corn tortilla chips cup 4.25...bowl 6.25
- 2A. DAKOTA SMASHED PEA + BARLEY SOUP
vegetarian with barley, carrots,
onions and herbs cup 4.25...bowl 6.25
82. ARTICHOKE + BROCCOLI
With homemade croutons cup 4.25...bowl 6.25
100. TWO IN A BOWL 6.75

SERVICE AREA

SAN FRANCISCO, DALY CITY, SOUTH SAN FRANCISCO, BRISBANE, SAN
BRUNO, PACIFICA, MILLBRAE, SAUSALITO, MILL VALLEY, LARKSPUR,
GREENBRAE, OAKLAND, ALAMEDA, EMERYVILLE, BERKELEY

All sales become final when waiter leaves your
premises, please check your order carefully.

All credit card orders, please show your
credit card and valid I.D. upon delivery.

- PIZZAS -

Our special honey-wheat with whole grain crust is available upon request

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| <p>186. WILD MUSHROOM Cremini, Shiitake, Portobello and white mushrooms, Fontina and Mozzarella with mushroom pasta, with Italian parsley (add Chicken 1.50) 12.60</p> <p>87. HABANERO CARNITAS Slow-roasted pulled pork, red onions, cilantro pesto, mozzarella and queso quesadilla cheese with SPICY habanero salsa 13.60</p> <p>33. THE ORIGINAL BBQ CHICKEN BBQ sauce, smoked Gouda & Mozzarella cheeses, BBQ chicken, red onions & cilantro 13.60</p> <p>21. THE HAWAIIAN BBQ CHICKEN Original BBQ chicken with fresh pineapple 14.10</p> <p>226. CHIPOTLE CHICKEN This one is SPICY! Grilled chipotle chicken, fire-roasted mild chillies, chipotle sauce, mozzarella & enchilado cheeses, with roasted corn & black bean salsa, cilantro & lime cream sauce 12.85</p> <p>32. B.L.T. Applewood smoked bacon, Mozzarella, tomatoes, lettuce tossed with mayonnaise 11.60</p> <p>30. TRADITIONAL CHEESE With Mozzarella and our tomato sauce 10.35</p> <p>38. ROASTED GARLIC CHICKEN Roasted garlic, grilled chicken, Mozzarella cheese, mild onions, chopped Italian parsley, white wine & garlic-shallot butter. 12.85</p> <p>35A. TOSTADA Southwestern black beans, sharp Cheddar and Jack cheeses topped with chilled shredded lettuce, fresh tomato salsa, green onions and crispy tortilla strips with our garden-herb ranch dressing. 12.10</p> <p>35B. TOSTADA PIZZA WITH GRILLED LIME CHICKEN 13.60</p> <p>42. THAI CHICKEN Chicken breast marinated in spicy peanut-ginger and sesame sauce, Mozzarella cheese green onions, bean sprouts, carrots, cilantro & peanuts 13.60</p> <p>20. THE MEAT CRAVERS a combination of sweet Italian sausage, pepperoni, Canadian bacon, Capicola ham, julienne salami, Mozzarella cheese and our tomato sauce 14.35</p> <p>236. THE WORKS Sweet Italian sausage, pepperoni, sautéed mushrooms, mozzarella, mild onions, green peppers, black olives and our tomato sauce 14.10</p> | <p>212. CALIFORNIA CLUB Applewood smoked bacon, grilled chicken and mozzarella, hearth-baked then topped with Roma tomatoes, chilled chopped lettuce tossed in mayonnaise and sliced avocados 13.60</p> <p>45. HAWAIIAN Fresh pineapple, Canadian bacon, Mozzarella cheese and our tomato sauce 12.85</p> <p>23. BBQ CHICKEN WITH APPLEWOOD SMOKED BACON BBQ chicken, applewood smoked bacon, smoked Gouda and Mozzarella cheeses, barbecue sauce, red onions and cilantro 14.60</p> <p>180. JAMAICAN JERK CHICKEN Grilled Jamaican Jerk spiced chicken breast, spicy sweet Caribbean sauce, Mozzarella cheese, smoked bacon, onions, roasted red & yellow peppers, scallions 13.60</p> <p>36. MUSHROOM, PEPPERONI, SAUSAGE With Mozzarella cheese & tomato sauce 13.60</p> <p>219. WHITE PIZZA A combination of mozzarella, fontina, ricotta, parmesan and pecorino romano cheeses with fresh sautéed spinach and garlic 12.10</p> <p>219B. WHITE PIZZA WITH BACON 13.60</p> <p>46. THE GREEK Mediterranean chicken and mozzarella, hearth-baked then topped with a chilled Greek salad, served with tzatziki sauce. <u>Vegetarian Option:</u> Substitute avocado for chicken 12.85</p> <p>50. FIVE CHEESE + FRESH TOMATO Sliced Roma tomatoes, basil, Mozzarella cheese, Monterey Jack, smoked Gouda and shaved Pecorino Romano cheese. 11.35</p> <p>137. VEGETARIAN WITH JAPANESE EGGPLANT Mozzarella cheese, baby broccoli, grilled Japanese eggplant, roasted corn, red onions, mushrooms, sun-dried tomatoes and our tomato sauce 12.60</p> <p>138. WITH MILD GOAT CHEESE 14.10</p> <p>35. PEPPERONI Pepperoni, Mozzarella cheese & tomato sauce 12.60</p> <p>196. PEAR + GORGONZOLA Caramelized pears, gorgonzola, fontina and mozzarella cheeses, caramelized sweet onions and chopped hazelnuts. Topped with field greens tossed in gorgonzola ranch dressing 13.10</p> |
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- THIN CRUST PIZZAS -

These traditional Italian-style pizzas are thin and crisp.
Any of our pizzas above can be served on a thin crust for an additional 1.50

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| <p>27. ROASTED ARTICHOKE + SPINACH with garlic, fontina, mozzarella & parmesan 13.60 (add chicken 1.50)</p> <p>142. TRICOLORÉ SALAD PIZZA Caramelized Parmesan pizza crust, chilled arugula, baby red leaf lettuce, radicchio, tomatoes, Parmesan, and Dijon balsamic vinaigrette 13.10 (Add chicken 4.00, Add shrimp or salmon 4.50)</p> <p>25. PESTO CHICKEN PIZZA Grilled chicken breast marinated in a basil pesto sauce, mild onions, Mozzarella cheese, sun-dried tomatoes, pesto sauce & toasted pine nuts 14.10</p> | <p>52. MARGHERITA Imported tomatoes, Mozzarella, basil & Parmesan 13.10</p> <p>187. SICILIAN A spicy marinara, sweet Italian sausage, spicy Capicola ham, salami, Fontina, Mozzarella and Parmesan 14.60</p> <p>272. FOUR SEASONS Made with imported Italian tomatoes, oven-roasted artichoke hearts, salami, fresh mushrooms, mild onions, fresh mozzarella cheeses, topped with fresh herbs and parmesan cheese 14.60</p> |
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PASTAS & SPECIALTIES

Substitute multigrain penne for any pasta upon request

- 13A. BOLOGNESE SPAGHETTI**
Spaghetti & meat sauce (add mushrooms 1.00) 13.10
- 17. CHICKEN-TEQUILA FETTUCCINE**
Spinach fettuccine, chicken, bell peppers, red onions and cilantro in tequila-lime and jalapeño cream sauce 13.60
- 18. KUNG PAO SPAGHETTI**
Classic Kung Pao sauce with garlic, green onions, peanuts and hot red chilies (add chicken 3.00, shrimp 4.00, chicken & shrimp 6.50) 10.60
- 22. BROCCOLI SUN-DRIED TOMATO FUSILLI**
Baby broccoli, garlic, sun-dried and fresh tomatoes, thyme and parmesan (add goat cheese 1.50 or chicken 4.00) 11.60
- 157. TOMATO BASIL SPAGHETTINI**
Italian tomatoes, garlic and basil (add goat cheese 1.50 or chicken 4.00) 10.35
- 165. GARLIC CREAM FETTUCCINE**
Garlic-Parmesan cream sauce with parsley (add chicken 3.00, shrimp 4.00, chicken & shrimp 6.50 or sautéed mushrooms 1.00) 10.60
- 174. JAMBALAYA**
Blackened chicken and shrimp in spicy Jambalaya sauce with crawfish, Andouille sausage and tasso ham on linguini fini topped with scallions 16.10
- 193. ASPARAGUS + SPINACH SPAGHETTINI**
Sautéed asparagus, spinach, fresh tomatoes, basil, garlic and parmesan (add chicken or shrimp 4.00, sautéed salmon 4.50) 11.60
- 10. FOUR CHEESE RAVIOLI** (add mushrooms 1.00) Asiago, Mascarpone, Ricotta & Parmesan 12.60
- 194. PESTO CREAM PENNE**
Pesto cream sauce, sun-dried tomatoes, parmesan (add chicken 3.00, shrimp 4.00, chicken & shrimp 6.50) 10.60
- 19. BABY CLAM LINGUINI**
Baby clams, garlic, parsley, Parmesan, white wine and red pepper flakes, tossed in light lemon cream or tomato basil sauce 14.60
- 88. TRADITIONAL MAC 'N' CHEESE**
Fusilli in a light creamy cheese sauce 10.60
- 144. NORWEGIAN ATLANTIC SALMON**
Pan-sautéed salmon with grilled asparagus and creamy lemon-caper spaghettini or wok-stirred vegetables, blackened upon request 18.60
- 146. CHICKEN MILANESE**
chicken breast lightly breaded with panko bread and sautéed, arugula, parmesan, tomatoes, basil, garlic and drizzle extra virgin olive oil 16.10
- 149. CHICKEN PICCATA**
Thinly pounded chicken breast, in a creamy lemon-caper sauce, with spaghettini pasta 16.10
- 28. CEDAR PLANK SALMON + CORN SUCCOTASH**
Norwegian Atlantic salmon roasted on a cedar wood plank with smoked paprika & lime, served with homemade corn, spinach & red bell pepper succotash with cilantro and feta 18.60

- DESSERTS -

- 67. TIRAMISU**
Sweet Italian cream cheese & marsala custard between espresso & rum-laced lady fingers with shaved bittersweet chocolate 6.75
- 105. CHOCOLATE SOUFFLE CAKE**
With hot fudge on vanilla bean sauce 6.75
- 62B. KEY LIME PIE** 6.75
- 69. APPLE CRISP**
Granny Smith apples slow-baked with crispy brown sugar and butter topping 6.25
- 121. HOT FUDGE BROWNIE SUNDAE** 6.50
- 64. RED VELVET CAKE** 7.25
- 47. BUTTER CAKE**
Warm with fresh whipped cream 6.75
- 89. HOT FUDGE or CARAMEL SUNDAE** 6.00

All sales become final when waiter leaves your premises, please check your order carefully.

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SAN FRANCISCO, DALY CITY, SOUTH SAN FRANCISCO, BRISBANE, SAN BRUNO, PACIFICA, MILLBRAE, SAUSALITO, MILL VALLEY, LARKSPUR, GREENBRAE, OAKLAND, ALAMEDA, EMERYVILLE, BERKELEY

All credit card orders, please show your credit card and valid I.D. upon delivery.