

Seasonal Soup of the Day Seeded Roll <i>Pairs with Lagaria, Pinot Grigio</i>	\$8
Charcuterie/Cheese Plate Assorted Cheeses and Cured Meats, Nuts, Marinated Olives, Pickles, Crackers <i>Pairs with Donati, Claret</i>	\$15.50
Bitterballen Belgian-style Chicken Croquettes, Curry Aioli <i>Pairs with Tripel Karmeliet Ale</i>	\$13
Southwestern Grilled Chicken Salad (gf) Cotija Cheese, Corn, Pepitas, Cabbage, Corn Tortilla Strips, Avocado Green Goddess <i>Pairs with Poppy, Chardonnay</i>	\$14.50
Boudin Blanc with Boerenkool Stampot (gf) Pork Sausage, Mashed Vegetables, Apple Chutney <i>Pairs with Wild Horse, Pinot Noir</i>	\$16
Spring Vegetable + Lentil Salad (vegan/gf) Grains, Wild Rice, Kale, Almonds, Fried Sunchokes, Mustard Vinaigrette <i>Pairs with Saintsbury, Rosé</i>	\$14.50
Smoked Trout Salad & Crispy, Quinoa Cake (gf) Arugula, Fennel, Champagne Vinaigrette, Herbed Yogurt <i>Pairs with Kim Crawford, Sauvignon Blanc</i>	\$17

S.F. Health Care surcharge is 5% at Café 5

Pastries + Desserts

Pastry

French Butter Croissant	\$4.5
Valrhona Chocolate Croissant, Churro Sugar	\$5
Seasonal Kouign Amann	\$6
Seasonal Muffin	\$4.25
Vanilla Square Donut	\$3.75
Chocolate Cake Donut	\$3.75
Cookie Duo: Peanut Butter, Chocolate Chunk	\$6
House-Made Smoked Ham + Swiss Croissant	\$8.5

Dessert

Rose Geranium Pill (gf)	\$10
Sesame Praline Stone	\$10
Whipped Pistachio Tart	\$10

Timmermans, Framboise Lamicus can pair with any dessert or can stand alone as a dessert

Pastry by Craftsman and Wolves



Espresso	\$3.00
Americano	\$3.50
Coffee	\$3.25
Café au lait	\$4.00
Cappuccino	\$4.00
Latte	\$4.50
Mocha	\$5.00
Ghirardelli Hot Chocolate	\$4.50
Extra espresso shot	\$0.75
Soy milk, almond milk	\$0.75
Damman Teapot	\$4.00
<i>Breakfast, Caramel Oolong, Earl Gray, Green L'Oriental, Nuit D'Ete, Peppermint, Citrus Rooibos, Chamomile, Ceylon Decaf</i>	
Still water	\$3.50
Sparkling water	\$4.00
San Pellegrino, flavors	\$3.50
Imported Coke	\$3.50
Diet Coke	\$3.75
Iced tea	\$3.50
Lemonade	\$4.00
Arnold Palmer	\$4.00
Orange Juice	\$4.50
Milk	\$3.50

Coffee by illy caffè



Beer

Timmermans, Framboise Lamicus, Belgium	\$9
Brouwerij Bosteels, Tripel Karmeliet, Belgium	\$8
Racer 5, IPA	\$7
Anderson Valley, Boont Amber Ale	\$7
Ft. Point, Kölsch	\$7

Canella , Prosecco, (NV), Treviso, ITL 100% Glera, Wonderfully fragrant & zesty with peach, pears, & citrus fruit	\$11
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Lagaria , Pinot Grigio, '16, Delle Venezie, ITL Crisp aromas of apple, pear, & white flowers	\$11/37
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Kim Crawford , Sauvignon Blanc, '17, NZ Tropical fruits with a juicy acidity & herbaceous finish	\$12/40
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Poppy , Chardonnay, '15, Santa Lucia, CA Ripe citrus with almond aromas & toasty, oak, mineral finish	\$12/40
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Saintsbury , Vin Gris (Rose), '17, Carneros, CA Nectarine & honeydew melon aromas wild strawberry & tangy acidity	\$12/40
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Wild Horse , Pinot Noir, '15, Central Coast, CA Summer fruit with earthy aromas & flavors of cranberry, strawberries, & vanilla	\$12/40
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Donati , Claret, '14, Paicines, CA Soft, lush tanins & acids, 48% Cabernet, brings candied cherry & toast flavors	\$11/37
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Head in the Cloud Cocktail Skyy Vodka, Black Currant, Blood Orange	\$12
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