

DESIGN-YOUR-OWN-1/3 lbs. CHEESE BURGER

540-1590 cal

double 11.00

single 9.00

step one : meat - 1/3lbs. beef patty | 1/3lbs. turkey patty | 1/3lbs. vegetarian patty

step two : cheese - american | cheddar | swiss | bleu | jack

step three : addition - caramelized onion [.50] | sautéed mushroom [.50] | fried egg [1.00] | avocado [1.00] | bacon [1.00]

brioche bun | lettuce | tomato | onion | pickle | a choice fries or side salad accompany all burgers

with garlic fries [1.00] | with sweet potato fries [1.00] | with sautéed vegetable [1.00]

soup of the day 250-690 cal

cup 3.25

bowl 4.25

house-made chili 250-390 cal

cup 4.25

bowl 5.25

THE GRILL

a choice of fries or side salad accompany all sandwiches, buffalo wings and chicken tenders
substitute to garlic fries, sweet potato fries, or sautéed vegetable for \$1

buffalo wings 800-830 cal

9.00

fried wings | franks red hot sauce | french fries | carrot & celery | ranch

chicken tenders 790-820 cal

8.25

french fries | honey mustard

grilled chicken breast sandwich 570-590 cal

10.00

bacon jam | tomato aioli | brioche bun

grilled mahi mahi sandwich 330-360 cal

10.75

blackened mahi mahi sandwich 440-470 cal

10.75

pesto aioli | baby greens | brioche bun

reuben 760-790 cal

10.50

sweet spicy mustard | sauerkraut | swiss | pickle | rye bread

healthy mahi mahi 230-260 cal

10.50

grilled filet of mahi mahi | sautéed vegetables

grilled chicken breast teriyaki bowl 640-670 cal

7.50

hanger steak teriyaki bowl 660-690 cal

7.50

steamed rice | seasonal vegetables | teriyaki sauce

vegetarian or meat panini (weekly rotation) 540-1090 cal

7.50 | 7.75

daily special 540-1090 cal

market price

ADDITION

french fries 460-480 cal

3.25

garlic fries 470-490 cal

4.00

tater tots 470-490 cal

3.25

sweet potato fries 430-450 cal

4.00

side mixed green salad 140-160 cal

4.00

DRINKS

seasonal espresso drinks 190-380 cal

market price

iced tea 10-50 cal

2.00

coffee 10-50 cal

small 1.90

large 2.20

iced coffee 10-50 cal

2.75

iced latte 100-200 cal

single 3.20

double 4.00

additional nutrition information available upon request. 2,000 calories a day is used for general nutrition advice, but calorie needs vary.

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

The Pub

lunch menu
William J. Rutter Center | 1675 Owens St. | San Francisco | 415-514-4748
11:00 am - 3:00 pm



