



100% free of  
gluten, dairy,  
corn, soy,  
peanuts, refined  
sugar & seed oils

★ NEW!  
★ house favorites  
V vegan  
V vegetarian (eggs ok)

## SMALL PLATES

### Pesto Meatballs 11

100% grass-fed beef, sunflower basil pesto

### Butternut Squash Hummus 7 V

bean-free, served with taro root chips

### Avocado Mash 7 V

avocado, lime, & salt, served with taro root chips

### ★ Plantains 5 V

naturally sweet plantains, served with chipotle aioli

### ★ Crispy Brussels Sprouts 8 V

fried in sustainable palm oil, served with chipotle aioli

### ★ Shishito Peppers 6 V

tossed with salt and paprika, served with dill dressing

### ★ Papas Bravas 6 V

crispy baby potatoes, served with chipotle aioli

## SALADS

### ★ Mediterranean Salad 11 V

spinach, romaine, kalamata olives, radish, cucumber, sweet potato, tomato vinaigrette, pepitas, pickled onion, tahini dill dressing

**add quinoa +2 | chicken +5 | steak +7 | salmon +9**

### Pesto Cobb Salad 11

spinach, romaine, sunflower basil pesto, pastured bacon, egg, avocado, tomatoes, dill dressing

**add chicken +5 | steak +7 | salmon +9**

## SIGNATURE BOWLS

*Rice substitutions: quinoa | cauliflower rice +2*

*Beans can be excluded upon request*

### ★ Thai Coconut Curry 10 V

mild yellow curry with zucchini, eggplant, red bell pepper, onion, basil, and [jasmine rice](#)

**add chicken +5 | steak +7 | salmon +9**

### ★ Baja Fajita Bowl 11 V

sauteed bell pepper & onion, avocado, roasted pepper salsa verde, crunchy romaine, radish, cucumber, pickled onion, [jasmine rice](#), [beans](#)

**add steak +7 | chicken +5 | pulled pork +5 | salmon +9**

### ★ Cuban Bowl 10 V

naturally sweet plantains, avocado, cilantro-garlic mojo sauce, kale slaw, [jasmine rice](#), [beans](#)

**add pulled pork +5 | chicken +5 | steak +7 | salmon +9**

### General Tso's Chicken 14

Mary's free-range organic chicken in cassava flour breading, coconut amino hoisin sauce, broccoli, green onion, sesame seeds, [jasmine rice](#)

### ★ Power Bowl 13 V

mixed greens, quinoa, sweet potato, cherry tomatoes, shredded carrots in tomato vinaigrette, pickled onion, roasted pepper and walnut spread, avocado, sunflower seeds, tahini dill dressing

**add chicken +5 | pulled pork +5 | steak +7 | salmon +9**

**Check Out Our \$7 Locals Specials**

*permanent specials, priced for affordability*

## MIX & MATCH BOWL

*Served with chimichurri sauce. **Add chipotle aioli +1***

### 1. Choose a Protein | (Bowl Price)

Chicken, Mary's Free-Range Organic | 13

★ Steak, 100% Grass-Fed | 15

Pork, Pasture-Raised | 13

Salmon, Wild-Caught Alaskan | 17

No Protein, Three Sides | 12 V

### 2. Choose Any Two Sides

## SIDES 4 each V

*Order a la carte or as part of a Mix & Match Bowl*

Garlicky Greens ★

Fajita Veggies ★

Curried Veggies ★

Crispy Brussels

Kale Slaw

Cauliflower "Rice"

Broccoli

Sweet Potatoes

Plantains

Smashed Potatoes ★

Half Avocado ★

Cumin-Spiced Beans

Jasmine Rice

## DESSERTS

### ★ Chocolate Chia Pudding 5 V

made with coconut cashew milk & monk fruit

### Ice Cream from Vixen Kitchen 6 V

dairy-free gelato made with cashews & maple syrup

### Dark Chocolate Brownie 4 V

made with almond flour & coconut sugar

@kitavakitchen  
kitava.com for delivery &  
nutrition

2011 Mission Street  
(415) 780-1661  
Open Mon-Sun 11am-9pm

5% surcharge added for SF  
Health Mandate



even drinks can  
be nourishing.

low/no sugar,  
100% gluten-free,  
locally sourced

★ house favorites  
V vegan  
V vegetarian (eggs ok)

## SIPPING BROTH

### Chicken Bone Broth 5

pasture-raised chicken bones simmered for 24 hours with herbs & sea salt

### ★ Immunity Broth 6

chicken bone broth + turmeric & ginger root

### Beef Bone Broth 6

100% grass-fed beef bones simmered for 48 hours with ginger, cardamom, and star anise

## HOT COFFEE & TEA

*coconut milk & sugar available upon request*

### Regular or Decaf Coffee 3.50 V

from Andytown Coffee Roasters

### Butter Coffee 5 V

black coffee blended with grass-fed butter

### Organic Tea 2.75 V

mint melange  
ginger twist  
earl grey  
chamomile citrus  
emerald matcha

### Chilled Green Tea 7 V

16 oz bottle, from Teas' Tea

## COLD-PRESSED JUICE V

*from Happy Moose Juice*

### Chard Knock Life 7

rainbow chard, baby spinach, tangerine, pear, lime, fresh ginger

### Golden State Blood Orange 7

blood orange & honey tangerine

### Tropical Roots 7

pineapple, carrot, ginger, turmeric, lemon

### Feel Mo' Betta Elixir Shot 4.50

ginger, lemon, pineapple, apple cider vinegar, cayenne

## ★ KOMBUCHA V

*from Marin Kombucha, available on tap or bottled*

### Rotating Flavors 5

small batch kombucha made locally

## MORE DRINKS V

### Sunwink Herbal Tonic

detox ginger 5  
immunity berry 5

### Sparkling Mineral Water

12 oz bottle 3  
22 oz bottle 4.50

## ★ WINE BY THE GLASS V

*naturally fermented, low sulfite, zero sugar (<1g/L)*

### Rosé 9

Farmstrong Field Rosé 2017  
Redwood Valley, CA *light, crispy, subtly sweet* 11.9%

### White 11

Farmstrong Field White 2018  
Suisun Valley, CA *bright, dry, refreshing* 13.1%

### Red 13

Farmstrong Field Red 2015  
Northern CA *medium-body, dry, satisfying* 13.8%

## BEER V

### IPA No. 5 9

Ground Breaker Brewing | Portland, OR  
16 oz | *100% gluten-free* 6%

### Pale Ale 6

Omission | Portland, OR  
12 oz | *gluten-removed, <20 ppm per batch* 5.8%

## HARD CIDER & HARD KOMBUCHA V

*low/no sugar & naturally fermented*

### Golden State Cider 9

Multiple Flavors | 16 oz | Healdsburg, CA

### Sunlit Sour Cider 8

101 Cider House | Los Angeles, CA  
12 oz | *0 sugar, naturally sour from live probiotics* 6.9%

### Boochcraft Hard Kombucha 7

Multiple Flavors | 12 oz | Chula Vista, CA

@kitavakitchen  
kitava.com for delivery &  
nutrition

2011 Mission Street  
(415) 780-1661  
Open Mon-Sun 11am-9pm

5% surcharge added for SF  
Health Mandate