

SAUSALITO ^{37°N} _{122°W} EQUATOR

Espresso		10oz	16oz
Espresso		3.25	
Seasonal Espresso		Mrkt	
Macchiato		3.50	
Cortado		3.50	
Cappuccino		3.75	
Americano		3.25	3.25
Latte		4.00	4.50
Mocha		5.00	5.50
Caramel Latte		5.00	5.50
Vanilla Latte		5.00	5.50

Hot Drinks	8oz	10oz	16oz
Hot Chocolate	3.00	4.00	4.75
Vanilla Steamer	3.00	4.00	4.75
Babyccino	1.50		

Shakerato	8oz
Shaken with Cream	
Classic	4.00
Caramel	4.25
Chocolate	4.25
Matcha	4.50

Fresh Squeezed Drinks	12oz	16oz
Orange Juice	5.50	
Lemonade	4.00	
Sparkling Cherry Limeade		4.50

Coffee	10oz	16oz
Batch Brew	2.50	3.00
Café au Lait	2.75	3.25
Pour Over	Mrkt	Mrkt
Cold Brew		4.00

Tea	10oz	16oz
Housemade Chai Latte	4.50	5.00
Housemade Rooibos Chai Latte	4.50	5.00
Matcha Latte	5.00	5.50
Iced Tea (Black, Herbal)		3.25
Iced Matcha		4.00

Loose Leaf Tea **3.50**

Black: Yunan Black, Earl Grey

Oolong: Tieguanyin Oolong

Green: Dragon Well, Jasmine Silver Tip

White: White Peony

Herbal: Chamomile, Peppermint, Rooibos

Decaf: Spring Green Decaf

Beer Cans

Sufferfest Brewing, SF, CA **5.50**

Gluten free

FKT Pale Ale

Flyby Pilsner

Fort Point, SF, CA **5.50**

Villager IPA

KSA Kolsch

Wine Cans

Underwood, Oregon **9.00**

Pinot Gris, Rosé, Pinot Noir

Prosecco **10.00**

Carpene Malvoti Prosecco

Carpene Malvoti Rose

WE USE ORGANIC MILK / OAT OR almond additional charge

SAUSALITO ^{37°N} ^{122°W} EQUATOR

Breakfast

Served 7am – 11am

Breakfast Croissant Add Farm Egg **10.50 / 2.75**
Ham & Fontina Cheese

Steel Cut Oatmeal (GF) **9.00**
With Brown Sugar & Dried Fruit

Granola with Yogurt **9.50**
House Made Granola with Strauss Yogurt
& Seasonal Fruit

Poached Egg **14.75**
2 Poached Eggs over Fresh Brioche slice with Side
of Salad Greens, Heirloom Tomatoes, Nectarines,
Avocado, Ricotta Salata & Balsamic Vinaigrette
(Locals' Favorite)

Summer Vegetable Hash (GF) **15.00**
Snap Peas, Asparagus, Green Garlic, Mixed Marble
Potatoes, Spring Onions & Fried Egg

Avocado Toast Add Farm Egg **9.25 / 2.75**
Ricotta, Poppy Seeds, Citrus Oil &
Poblano Chili Powder

Sides

Side Salad (GF) **6.00**

Fresh Seasonal Fruit Bowl (GF) **8.00**

Bacon (GF) **5.00**

Chicken **5.00**

Farm Egg (GF) **2.75**

Ice Cream

Soft Serve **5.00**

Affogato **5.50**

Cold Brew Float **6.00**

Chocolate or Caramel **1.50**

Salads & Soup

Pine Street Salad (GF) **11.25**
Mixed Greens, Corn, Cucumbers, Nectarines,
Toasted Almonds, Ricotta Salata & Cibo Dressing

Chicken Salad (GF) **16.00**
Seared Mary's Chicken Breast, Quinoa, Beets,
Asparagus, Greens & Sherry Vinaigrette

Lentil Salad (GF) **11.25**
Umbrian Lentils, Little Gem Lettuce, Corn,
Cherry Tomatoes, Cucumbers, Hard Boiled Egg
& Mustard Vinaigrette

Soup of the Day **Cup 5.00 / Bowl 9.00**
Cream & Wheat Free
Served with House Made Lavosh Cracker

Hot Paninis & Sandwiches

Gluten Free Bread +2.00

Ham & Cheese Panini **11.00**
Ham & Fontina Cheese

Smoked Salmon Panini **12.25**
Smoked Salmon, Dill Caper Mascarpone, Roasted
Balsamic, Onions & Arugula

Prosciutto Panini Add Farm Egg **12.25 / 2.75**
Prosciutto, Smoked Mozzarella, House
Made Basil Sauce, Tomatoes & Greens

Vegetable Panini **11.00**
Roasted Summer Squash, Heirloom Tomatoes,
Arugula, Herbed Goat Cheese & Bell Pepper Spread

Turkey Panini **12.00**
Turkey, Bacon, Tomatoes, Arugula,
Fontina & Herbed Aioli

Grilled Cheese Panini Add Tomatoes, **9.00 / 2.50**
Fontina & Smoked Mozzarella

(GF) While we offer gluten-free menu options, we are not a gluten-free café and cannot ensure that cross contamination will never occur. Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK. Consuming raw or undercooked meats, poultry, seafood, and shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.