CHOW

ORDER ONLINE @ CHOWFOODBAR.COM

Breakfast & Brunch
Wed - Sun 8am - 2:30

Lunch | Dinner
Wed, Thurs, Sun until 8:30
Fri + Sat until 9:30

EVERYDAY BRUNCH / EGGS

(offered daily until 2:30)

Org avo toast, egg, rocket, sourdough	15
Veg scramble, mushroom, spinach, jack	16.5
Huevos rancheros, tortillas, eggs, beans	18
French toast, mascarpone, huckleberries	15
Salmon hash, hollandaise, greens, potatoes	22.5
California, eggs, avo, tomato jam, arugula	19.5
Eggs benedict, ham, hollandaise	18 | 24

SALADS

	PETITE	LARGE
Caesar, parmesan, crouton	13	18
Org garden green, lemon vin	10	14
Spinach, apples, walnuts, currants, feta	13	18
Wedge, bacon, maytag bleu, mushroom	13.5	19

	PETITE	LIGHT MEAL
Grilled prawn louie, butter lettuce	18.5	25
Thai chicken, spicy-chili-ginger, 3 herbs	17	23
Sesame-chicken-apple, ginger-garlic	17	23
Cobb, chicken, bacon, avocado, farm egg	18.5	25

TACOS / SANDWICHES / PIZZA

(sides - minestrone, salad, fries or rice + beans)

	SOLO	MEAL
Local sole tacos, avocado	8.5	21
Org chicken tacos, chipotle	7.5	19.5
Steak tacos mojo de ajo, nopales	7.5	19.5
Pork tacos al pastor, pineapple	7.5	19.5
Spicy local sole, mexi-cali	14	19.5
Grilled org chicken BLT, avocado	17.5	23
Org burger royale with cheese	15.5	21

11" X 7" (8 SLICES)

Margherita, tomato, mozzarella, basil	19
Pepperoni, mozzarella, tomato & oregano	21
Sausage, mozza, onion, tomato, feta, basil	22
Smoked Salmon, arugula, cream cheese	26

PASTA / GRILLS

	MEDIUM	LARGE
Capellini, tomato, basil, garlic	12	17
Daily seafood pasta, fish & shellfish	20	28
Fusilli pasta, sausage, chicken, cream	19	26
Spicy Thai chili noodles, beef, chicken	19	26
Rose's spaghetti & meatballs, garlic toast	15	19
Grilled daily fish, daily veg		AQ
Org chicken enchilada(s) **mole,** rice, beans	17 | 22	
Org chicken parmesan, mozzarella, pasta		24.5
Grilled "steak frites", french fries, greens		27

STARTERS *(chilled / hot)*

Vegetable ceviche	11
Org guacamole, chips	10
Ahi tuna "poke", avocado	18
Prosciutto, pear, arugula	15
Arancini, mozzarella	9
Nachos, avo, salsa, crema	13
Bistro mussels, wine broth	17
Spicy org chicken wings, ginger	14
Golden fried calamari, lemon	16.5
Spicy popcorn shrimp, peppers	16.5
Wontons, pork, prawns + chili	15
Shrimp taquitos, salsa, crema	14.5

SOUP / SIDES

Minestrone soup	5.5 | 8
Chicken tortilla soup	6 | 9
Red rice + black beans	7
French fries | Mashed	7.5
Assorted add ons	AQ

~ Today's Fish | Shellfish | Prawns | org Chicken breast | grilled Steak AQ

KIDS *(includes veg or fruit)*

Quesadilla / Grilled cheese	10
Mac 'n cheese	12.5
Italian kid's pasta	11
Org chicken fingers	13
Org cheeseburger	12.5
Kid pizza 12.5 **Pepperoni**	13.5

DESSERTS

Ginger cake, pumpkin, i.c.	13
Alba's precious pie(s), daily	AQ
Butterscotch-banana cream pie	10
Pear-huckleberry crisp, whipped	12
TCHO chocolate cake, whipped	12
Chow market cookies, selection	AQ

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS
*VEGAN AND GLUTEN FREE ITEMS AVAILABLE. PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES / DIETARY RESTRICTIONS AND WE WILL DO OUR BEST TO ACCOMODATE 3.2.23 ae
18% GRATUITY ADDED TO PARTIES OF 6 OR MORE.

BREAKFAST / BRUNCH WED - SUN 8AM - 2:30PM LUNCH / DINNER 11AM - 8:30 PM WED, THU, SUN / FRI + SAT UNTIL 9:30 PM

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sf café breakfast / brunch

menu offered from 8 - 11 am Wed-Sun ...

ONE-PLATE MEALS

Org avocado toast, egg, rocket, sourdough	15
Farm eggs, your style, potatoes, toast choice	13
Scramble, mushroom, spinach, tomato, jack cheese	16.5
California, eggs, avo, tomato, rocket, fiscalini cheddar	19.5
Huevos rancheros, tortillas, eggs, beans, spicy sauce	18
Veg breakfast burrito, eggs, potato, soy-chorizo, avo, verde	17.5
Buttermilk pancakes	11.5
Organic blueberry pancakes	12.5
Pear-huckleberry pancakes, mascarpone	13
Baguette french toast, mascarpone, huckleberries	15
Smoked salmon hash, potato, greens, hollandaise	22.5
Org chicken-apple sausage scramble, cheddar, mushroom	17.5
Benedict, eggs, hollandaise, ham, muffin, greens	18 | 24
Steak quesadilla, eggs, mole, avocado, rocket, crema	19
Bacon breakfast burrito, eggs, potato, avo, salsa, crema	18

WAKE-ME-UP COCKTAILS

SPARKLING

Mimosa, sparkling	14.5
French 75, gin, lemon	15.5
Aperol spritz, prosecco	13

SPIKED COFFEE

Caffé Veneto	12
Irish Coffee	13
Rum chai tea	13

HOUSE

Bloody Mary, spirit choice	14
Espresso martini	14

SIDES

Org market fruit	AQ
Organic berries	AQ
Side farm egg(s)	3 | 5 | 7
Toast, fruit preserves	3.5
Alba's pastries	AQ
Hobb's Bacon, 3 rashers	7
Org chx-apple sausage, 2	7
Hobb's thick cut bacon, 2	8

BEVERAGES

Organic juices	AQ
Hot teas, org selection	5
Org coffee, thanksgiving	5
Blended drinks	AQ
Cappuccino	6
Latte	7
Chai, house made	7
TCHO chocolate, oat milk	7

AN ADDITIONAL SELECTION OF DRINKS IS AVAILABLE UPON YOUR REQUEST ...

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SPARKLING DRINKS

French 75, gin, prosecco, lemon	15.5
Aperol spritz, prosecco, citrus twist	13
Mimosa, prosecco, organic orange juice	14.5

COCKTAILS

Blood orange cosmo, vodka, lime	15
Empress cooler, gin, pineapple, cucumber, lime	14
Rum old fashion, barrel aged brandy, orange	15
Canyon city, bourbon, vermouth, campari, bitters	16
Spiced rum punch, blood orange, lime, pineapple	14.5
Suburban manhattan, barrel aged bourbon, maple	16.5
El loco burro, tequila, mezcal, lime, ginger beer	15

DRAFT BEER

	10 OZ	FORMIDABLE
Moonlight, Pilsner, Half Moon Bay	6	9
Original Pattern, Saison, *Oakland*	7	10
Anderson Valley Brewing, Amber Ale, *Mendocino*	7	10
Altamont, Mahogany Red Ale, Livermore	7.5	10.5
Devils Canyon, Rotating, *San Carlos*	8	10.5
New Glory, Gummy Worms Pale Ale, *Sacramento*	8	10.5
Fieldwork Brewing Co., Hazy IPA *Berkeley*	8.5	10.5
Hemly Cider, pear cider, *Courtland*	7	9

BOTTLED | CANNED BREWS

Tremor, light pils	6	**Almanac**, solstice sour	9
Drakes, pilsner	6	**Oakland United,** sour beer	8.5
Bud / Bud light, lager	5	**Pacific Coast,** dry cider	8
Estrella Jalisco, lager	6	**Oakland United,** pilsner	7
805, blonde ale	6	**Original Pattern,** mexi lager	7
Hoegaarden, wheat	8	**Devils Canyon,** rotating IPA	8
Delirium, tremens	9	**Altamont**, maui waui HIPA	8
Chimay, saison	8	**Strike,** double or triple IPA	8 / 9
Erdinger, N/A wheat	5	**Oakland United,** black lager	7
Deschutes, porter	6	**Original Pattern,** coffee stout	7

SPARKLING WINE

	GLASS	BOTTLE
Vivio, Brut Prosecco, *Italy*	13	46
Schramsberg, Blanc de Noir, *Napa Valley*	17	68
JCB #69, Brut Rose, *France*	15.5	63

WHITE | ROSE WINE

	GLASS	BOTTLE
Pasqua, Pinot grigio, *Italy, 2021*	9.5	34
Paco y Lola, Albarino, *Spain 2021*	14	54
Siete Fincas, Chardonnay, *Argentina*	10	38
Inama Soave, Garganega, *Italy*	11	42
French Blue, Sauvignon Blanc, *France*	12	46
Tinpot hut, Sauvignon Blanc, *New Zealand*		48
Rombauer, Chardonnay, *Napa*	18	68
Santadi, Vermentino, *Italy 2021*		42
Corbieres Rose, Gris de Gris, *France*	13	50
Bandol 'Domaine la Tour du Bon', Rose, *France*		65

RED WINE

	GLASS	BOTTLE
The Dreaming Tree, Pinot Noir, *Geyersville*	12	50
Belle Glos 'Clark & Tele', Pinot Noir, *Santa Maria*	18	68
Santa Carolina, Camenere, *Chile*	12	50
Pasqua 'Passimento', Corvina, *Italy*	10	38
Flaco, Tempranillo, *Spain 2020*	13	50
Bueyes 'Retinto', Cab Sauvignon, *Argentina*	10	38
Summers, Cabernet Sauvignon, *Sonoma*	11	46
Monticello, Syrah, *Napa Valley*		48
Hitching Post Gen Red, Red Blend, *Central Coast*		42
Kranso, Red Blend, *Solvenia*		46
Campos de Solano, Tri-Varietal, *Bolivia*	16	70

MARKET JUICES | BLENDS

Org orange | Org grapefruit - juiced to order	6.5 / 9
Chow market mix - org carrot, apple, citrus, spinach, etc...	12
Blushing orange dream, orange, vanilla, raspberry	12
Dezi's Boston Cooler | Shea's Root beer float	12
Milk shakes & Malts - chocolate | vanilla | berries	11.5
Erica's blend, banana, avocado, apple, lime, vanilla	12

COOL DRINKS

Org iced tea	5.5
Arnold palmer	6.5
Lemonade	7
Apple Lemonade	7.5
Raz lemonade	7.5
Harmless Harvest	6

BUBBLES

Mexi coke	5.5
Devils Cyn Root beer	6.5
Vernor's Ginger ale	5.5
Fountain sodas	4.5
Bottle / can sodas	AQ
Arrianciata / Limonata	5.5

KID'S DRINKS

Best friends, oj, cherry	5
Pajama party, raspberry	5
Monkey time, oj, vanilla	5
Dreamy, lemon-cin-mon	5
Fresh org apple juice	5

HOT TEA

Black	5
Herbal	5
Green	5
Mamaki	5
House chai	7

COFFEE DRINKS

Espresso	3
Org coffee	5
Cappuccino	6
Latte / Mocha	7
Hot chocolate	7

3.2.23 ae

CHOW

BAR MENU

THU - SUN 3 - 5PM

$2 OFF COCKTAILS + DRAFT BEER

STARTERS *(chilled / hot)*

Vegetable ceviche	11
Organic avo guacamole, chips	10
Ahi tuna "poke", avocado	18
Parma prosciutto, pear, arugula	15
Arancini, mozzarella stuffed crispy rice balls	9
Nachos, avocado, salsa fresca, tomatillo, crema	13
Bistro-style mussels, wine broth, garlic, herbs	17
Spicy org chicken wings, ginger-garlic-sambal	14
Golden fried calamari, marinara sauce, lemon	16.5
Spicy popcorn shrimp, fried shishito peppers	16.5
Wontons, pork, prawns, ginger, garlic, coriander	15
Gulf-shrimp taquitos, pico di gallo, chipotle crema	14.5

TACOS / SANDWICHES / PIZZA

	ALA CARTE
Local sole tacos, avocado	8.5
Org chicken tacos, chipotle	7.5
Steak tacos mojo de ajo, nopales	7.5
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Smoked Salmon, arugula, cream cheese	26

SOUPS / SIDES

Minestrone cup 5.5 / **Chicken tortilla cup** 6 / **Red rice + black beans** 7 / **French fries | Mashed** 7.5

SPARKLING DRINKS

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HOUSE WINE

Siete Fincas, Chardonnay, *Argentina*	10
Bueyes 'Retinto', *Cab Sauvignon, Argentina*	10

DRAFT BEER

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