

## MELS KITCHEN – BREAKFAST SERVED ALL DAY!

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**COUNTRY FRESH EGGS** 2 any style with grilled potatoes or hash browns and toast 11 add smoked bacon or sausage 3.75

**AVOCADO TOAST** avocado on multi-grain toast topped with three organic poached eggs 14.75, Jr. order 8.50 with one egg.

**6OZ SIRLOIN STEAK & 3 EGGS** with grilled potatoes or hash browns and toast 15

**HOMEMADE CORNED BEEF HASH & EGGS** with grilled potatoes or hash browns 16.95

**ELVIS SCRAMBLE** Molinari chorizo, roasted poblano peppers, Monterey Jack cheese, scrambled with 3 farm fresh eggs 15.95.

**HUEVOS RANCHEROS** Two eggs, corn tortillas, Jack cheese topped with Ranchero Salsa, served with black beans and rice, 13.

**CHILAQUILES** Corn chips sautéed with Ranchero Salsa & roasted poblano peppers, two fried eggs served with black beans and rice topped with sour cream 13.00 add Chicken 3.00, Beef or Chorizo 4.00

**FRENCH TOAST, PANCAKE OR WAFFLE COMBO** -w/one egg, choice of bacon or Turkey or Pork sausage 12.95

**VEGGIE OMELET** sautéed spinach, roasted poblano peppers, mushrooms, scallions, tomatoes. choice of grilled potatoes or hash browns 15

**DENVER OMELET** ham, Swiss, bell peppers, onions & mushrooms. choice of grilled potatoes or hash browns 16.25

**OLD FASHIONED BUTTERMILK PANCAKES** with maple syrup & butter 11.25

**ORGANIC GRANOLA & FRESH FRUIT** with low fat Greek yogurt or milk 10.95

## BURGERS AND SANDWICHES

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**THE FAMOUS MEL BURGER 1/3lb** grass fed ground beef from a local family farm served on a sesame seed brioche bun, with crispy lettuce, tomatoes, onion, mayonnaise, pickles, and fries 14.50 add cheese 1.00 – Sub All-natural Turkey patty add 1.00.

**MELS PATTY MELT** – our ground beef patty on Jewish Rye, w/melted swiss & grilled onions w/1000 island & fries - 15.95 – a real winner!

**BLT “old favorite”** on toasted S.F. sourdough with choice of side 14.25 with avocado add 1.00. **Make it a Club** 16.75.

**GRILLED CHEESE COMBINATION** – Jack, Swiss & cheddar on S.F. Sourdough w/tomato bisque 12.50 **w/ braised short ribs** 18.50

**FRENCH DIP** Thin sliced top round of beef on a S.F. sourdough baguette with au-jus and fries 15.95 with swiss add 1.00.

**ALBACORE TUNA MELT** “my favorite” grilled albacore tuna salad with cheddar on Jewish rye. 14.95

## ENTREES

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**SANTA FE SALAD** marinated chicken breast w/melted jack on fresh greens, w/avocado & salsa, choice of dressing 16.95

**CAESAR SALAD** Romaine Hearts tossed with classic Caesar dressing, croutons & shaved parmesan 10.95 w/chicken 14.95.

**ATLANTIC FRESH SALMON** grilled and served with sautéed vegetables & small Caesar salad 23

**SOUTHERN FRIED CHICKEN** crispy on the outside, tender, and juicy on the inside. Served with Coleslaw and fries 19.95.

**CLASIC AMERICAN MEATLOAF** grass fed beef & seasonings baked with a ketchup glaze – w/ smashed potatoes & gravy. 17.95

## KIDS MENU

Pancake or French Toast 3.50 – add Strawberries 1.00 – add Bacon or Sausage 1.75

Kids Car Burger & fries – 7

Kids Car San Francisco Dog – 7.25

Kids Car Chicken Nuggets & fries 7

Kids Car Grilled Cheese & Cream of Tomato soup 8

### JUICE

FRESH SQUEZED ORANGE JUICE 6 – Kids size 4.50

ORGANIC APPLE JUICE 6 - Kids size 4.50

### SMOOTHIES

WARRIOR-banana, plant base protein, flax oil, glutamine, cinnamon, almond milk 9

### ACAI BLEND

Acai, blueberries, strawberries, bananas, organic apple juice, almond milk 9

Coffee 3.75

Decaf 3.75

Late 4.50

Espresso 3.75

Cappuccino 4.75

Sodas – coke-diet coke -sprite- Dr. Pepper – Root Beer – Orange Fanta 3.75

Iced Tea 3.75

Hot Tea 3.50

Thick Old-Fashioned Milkshakes – chocolate – strawberry – or vanilla 7.95 – Add Malt .40

Banana – Oreo – pineapple – butterscotch or espresso 8.25

Make any shake Vegan add 3.00.

### BEER & WINE

DRAFT – 805 Firestone Walker Blonde ale 7 – Lagunitas IPA 7 – Anchor Steam 7 – Stella Artois 7

WINE BY THE GLASS – Chloe Rose 9 – Imagery Pinot Noir 10 – Imagery Chardonnay 10 – Merf Cabernet Sauvignon 12-

Ruffino Prosecco 10 – Mimosa 12

### HOUSE COCKTAILS

Sutter Break- Vodka, aperol, lemon, orgeat, strawberry, Prosecco 12

Jack Tar – Bacardi rum, lemon, yellow chartreuse, passion fruit, angostura bitters 12

### DESSERTS

Hot Apple pie with cinnamon sauce – 8 – A la mode add 2

Homemade Chocolate fudge cake 6

Hot fudge Sundae 10.25

Woodford Spiked Shake- Vanilla Ice Cream, Brown Sugar, Salted Caramel Sauce, Woodford Reserve Kentucky Bourbon 12