

SALADS AND BOWLS

crunchy bowl- sweet potato, shiitake mushroom, kale, avocado, crunchy broken rice, cilantro, sesame and peanut (v)(gf) 13.50

tahini squash bowl- squash and a poached egg over lentils, brown rice and quinoa, with root veggies, green tahini, yogurt sauce, chili oil, sesame and herb (gf) 13.50

falafel bowl- falafel, avocado, a poached egg over lentils, brown rice and quinoa, with root veggies, green tahini, yogurt sauce, chili oil, sesame and herb (gf) 13.50

plantain bowl- fried plantain, black bean, avocado, red cabbage, tomato, scallion, smokey sauce, avocado cilantro sauce over quinoa, lentil and brown rice (gf) 13.50

kale salad- quinoa, avocado, cucumber, currants, almonds, herbs, dressed in sumac and lemon (gf) 13.00

halloumi salad- seared halloumi cheese, tomato-cucumber salad, toasted pepitas, crispy chickpeas, herbs, red cabbage, romaine and arugula tossed in yogurt dressing (gf) 13.50

psychedelic psalad- arugula, cabbage, white bean, bacon, pickled onions, pecorino and root veggies (gf) 13.50

SANDWICHES AND BURGERS

BBAA- bacon, beet, avocado and arugula with chive crème fraiche on focaccia, side salad 13.00

levantine sandwich- green tahini, yogurt, shaved cabbage, pickled onion and schoog on focaccia with side of fries choose: grilled chicken breast OR falafel 14.00

grilled chicken sandwich- on brioche, butter lettuce, white cheddar cheese, avocado, grilled onion, tomato, sriracha aioli and fries 15.00

réveille burger- on brioche, two pastured patties, cheddar cheese, grilled onion, raw onion, tomato, lettuce, pickle, special sauces and fries 15.00

classic burger- on brioche, two pastured patties, american cheese, chives, tomato, lettuce, seasoned house mayo and fries 15.00

fish sandwich- on brioche, local rock cod, fort point beer batter, tomato, malted house slaw, jalapenos, russian dressing and fries 15.00

PASTA

almost papi's bolognese- and bucatini 14.00

funguy pasta- crimini mushroom, bechamel sauce, oricchiette pasta, topped with parmesan and sichuan chili crisp 14.00

SUPERFOOD BOWLS

pitaya- house made granola, berries, kiwi, banana, cacao nibs, bee pollen and coconut (gf) 12.00

coconut- house made granola, berries, kiwi, banana, cacao nibs, bee pollen (gf) 12.00

spirulina- house made granola, berries, kiwi, banana, cacao nibs, bee pollen and coconut (gf) 12.00

THIS TOO

fries 3.50	grilled chicken breast 5.00
bacon 4.00	merguez 5.00
falafel 4.00	golden potato 3.50

CAFE RÉVEILLE

LUNCH & DINNER M-F // 11:15AM - 7:30PM