

THE BURGERS

Our 1/3 pound Niman Ranch beef patties are cooked medium well (a little pink inside when served) to order.

Request any burger or sandwich with a lettuce wrap for no charge, or swap our egg bun or bread for a gluten-free bun for 1.00.

Substitute a veggie burger patty (contains dairy) or a Diestel Ranch turkey patty for no charge, or an Impossible Burger patty (vegan) for 4.00.

CALIFORNIA BURGER

Fried egg, swiss cheese, Zoe's bacon, arugula, balsamic onions & mayo on a toasted egg bun. **12.99**

KIMCHI BURGER

Fried egg, kimchi, American cheese, Zoe's bacon & spicy gochujang mayo on a toasted egg bun. **12.99**

IMPOSSIBLE CHEESEBURGER (vegetarian)

The Impossible Burger patty made entirely from plants, American cheese, lettuce, tomatoes, pickles & secret sauce on a toasted egg bun. **12.99**

WESTERN BACON BLUE RING

Beer-battered onion ring, Point Reyes crumbled blue cheese, Zoe's bacon, pickles, red onion & BBQ sauce on a toasted egg bun. **11.99**

DOUBLE CHEESEBURGER

American cheese, lettuce, tomatoes, pickles & secret sauce on a toasted egg bun. **11.99**

TEXAS AVOCADO BURGER

Jack cheese, sliced avocado, pico de gallo, mayo & pickled jalapeños on a toasted egg bun. **10.99**

WISCONSIN SOURDOUGH

Griddled mushrooms, Zoe's bacon, cheddar cheese, mayo & BBQ sauce on toasted sourdough. **10.99**

BACON CHEESEBURGER

American cheese, Zoe's bacon, lettuce, tomatoes, pickles & secret sauce on a toasted egg bun. **10.99**

GREEN CHILE CHEESEBURGER

Grilled Anaheim chile, jack cheese, lettuce, red onion, salsa verde & charred jalapeño mayo on a toasted egg bun. **9.99**

CHEESEBURGER

American cheese, lettuce, tomatoes, pickles & secret sauce on a toasted egg bun. **8.99**

HAMBURGER

Lettuce, tomatoes, pickles & secret sauce on a toasted egg bun. **7.99**

FRIES & MORE

FRIES

Fried crisp & lightly salted. **3.49**

GARLIC FRIES

Tossed in garlic butter & parsley. **3.99**

SWEET POTATO FRIES

Chili spice-dusted & served with house-made ranch. **3.99**

ONION RINGS

Thick & beer-battered. Lightly salted. **3.99**

CHEESE FRIES

Topped with a creamy cheese sauce made with jalapeños & green onions. **4.99**

CHILI CHEESE FRIES

Topped with house-made chili, cheddar cheese & green onions. **5.99**

CHICKEN TENDERS

Chicken, buttermilk-dipped, breaded, fried crisp & served with house-made ranch & an order of fries. **8.99**

FRESH VEGGIES & HUMMUS

Fresh, raw carrots, cucumber & bell pepper served with organic hummus. **5.99**

Add: Side of cheese sauce made with jalapeños **1.50**

SANDWICHES

CRISPY TERIYAKI CHICKEN

Crispy, fried chicken breast tossed in house-made teriyaki sauce & served with romaine lettuce, pickled carrots & daikon radishes, jalapeños, cilantro, green onions, toasted sesame seeds & spicy mayo on a toasted egg bun. **11.99**

"A" B.L.T.

Zoe's bacon, romaine lettuce, avocado, tomatoes & charred jalapeño mayo on toasted wheat. **10.99**

CALIFORNIA CHICKEN

Grilled chicken served with sliced avocado, jack cheese, romaine lettuce, tomatoes, red onion & lemon mayo on toasted sourdough. **12.99**

ALABAMA BBQ CHICKEN

Spice-rubbed, oak-smoked sliced chicken topped with tangy white BBQ sauce. Served with green cabbage, cilantro & bread & butter pickles on a toasted egg bun. **10.99**

SALADS

FALAFEL SALAD

Arugula, tomatoes, cucumber & quinoa tossed with lemon tahini dressing & topped with spiced, fried chickpeas, avocado, feta, pickled beets & falafel. **11.99**

CITRUS & AVOCADO CHOP

Romaine & red leaf lettuce tossed with Asado spice-rubbed chicken, cilantro-pumpkin seed dressing, oranges, tomatoes, black beans, pickled red onions & quinoa, topped with avocado & cotija cheese. **12.99**

COBB

Seasonal lettuce tossed with lemon-dijon vinaigrette & topped with chicken, Zoe's bacon, tomatoes, organic cage-free hard-boiled egg, Point Reyes blue cheese & avocado. **13.99**

CHICKEN KALE CAESAR

Kale & romaine lettuce tossed with chicken, parmesan cheese, focaccia croutons, parmesan crisps & Caesar dressing. **11.99**

VIETNAMESE CHICKEN

Romaine lettuce, kale & shredded cabbage tossed with cucumbers, carrots, mung bean sprouts, peanuts, cilantro, mint & peanut lime vinaigrette & topped with a crispy fried chicken breast, pickled red Fresno chiles & green onions. **12.99**

KALE

Kale & romaine lettuce tossed with parmesan cheese, focaccia croutons & lemon-dijon vinaigrette. **7.99**
Add: Chicken **4.00**

SOUP & CHILI

SPICY

TOMATO SOUP

House-made with chipotle peppers.
Bowl **6.99** • Cup **4.99**

CHILI

House-made beef & bean chili made with Anchor Steam & topped with cheddar cheese & green onions.
Bowl **7.99** • Cup **5.99**

SEAFOOD

MAHI MAHI TACOS

Fresh Mahi Mahi with spicy Asado seasoning, griddled & served in soft, organic corn tortillas with Mexican slaw, cilantro, jalapeños, oranges, lime & sour cream. 2 tacos per order. **13.99**

BAJA FISH TACOS

Fresh Mahi Mahi, beer-battered & fried crisp, served in soft, organic corn tortillas with Mexican slaw, cilantro, salsa verde, lime & spicy mayo. 2 tacos per order. **13.99**

AHI POKE CRISPY TACOS

Ahi poke (Hawaiian-style, **raw**, marinated, sushi grade Ahi tuna), sliced avocado, green cabbage, cilantro, green onions, toasted sesame seeds & spicy mayo in crispy taco shells. 3 tacos per order. **14.99**

AHI BURGER

Sushi grade Ahi tuna seared **rare** with ginger wasabi mayo, Asian slaw & cilantro on a toasted egg bun. **15.99**

FISH & CHIPS

Beer-battered Mahi Mahi served with fries, green onions, tartar sauce & American slaw. **16.99**

HOT DOGS

NIMAN RANCH FEARLESS FRANK

100% beef hot dog served with your choice of toppings. **5.99**

Add: Cheddar Cheese **1.00** | Add: House-made Chili **3.00**

TOPPINGS: Ketchup, mustard, mayo, diced red onion, grilled onions, sweet relish, dill pickles, sauerkraut, tomatoes & pickled jalapeños.



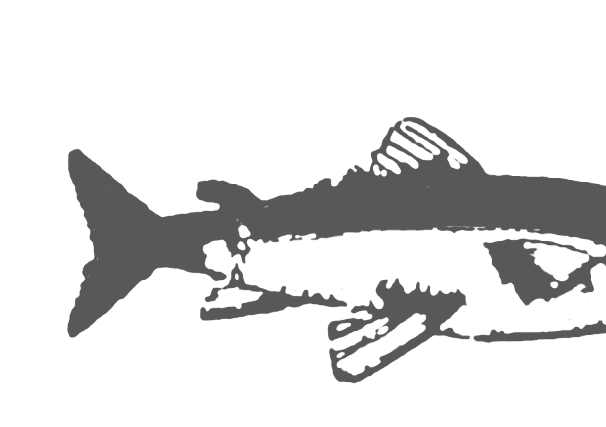
100% NIMAN RANCH
VEGETARIAN FED ANGUS BEEF
No hormones or antibiotics



LOCALLY BAKED BREAD
Delivered daily



CA GROWN CHICKEN
VEGETARIAN FED
No hormones or antibiotics



ALWAYS WILD
NEVER FARMED
Delivered daily

WINES BY THE GLASS & DRAFT BEER

ROSÉ

Rosé • Bieler Père et Fils (Provence, France) 8.00

WHITE

Pinot Grigio • Seaglass (Santa Barbara County) 7.00
 Dry Riesling • Loosen Dr. L (Mosel, Germany) 8.00
 Sauvignon Blanc • Daisy (California) 8.00
 Chardonnay • Napa Cellars (Napa Valley) 9.00

RED

Pinot Noir • Byron Nielson 9.00
 Cabernet Blend • Charles & Charles (Washington) 8.00
 Cabernet Sauvignon • Buehler Vineyards (Napa Valley) 11.00
 Zinfandel • Turley Juvenile (California) 12.00

DRAFT BEERS

Anchor Steam (4.9%) 7.00
 Lagunitas IPA (6.2%) 7.00
 Trumer Pilsner (4.9%) 7.00
 Ballast Point Sculpin IPA (7.0%) 7.50
 Fort Point KSA (4.6%) 7.50
 Modern Times Fortunate Islands Hoppy Tropical Wheat (5.0%) 7.50
 Dogfish Head 90 Minute IPA (9.0%) 8.00
 Manager Selection A.Q.

WINE

SPARKLING

Blanc de Blancs • Schramsberg (Napa Valley) 375ml 33.00

ROSÉ

Rosé • Bieler Père et Fils (Provence, France) 8.00/32.00

WHITE

Pinot Grigio • Seaglass (Santa Barbara County) 7.00/28.00
 Dry Riesling • Loosen Dr. L (Mosel, Germany) 8.00/32.00
 Sauvignon Blanc • Daisy (California) 8.00/32.00
 Chardonnay • Napa Cellars (Napa Valley) 9.00/36.00

WHITE HALF BOTTLES

Sauvignon Blanc • Hall (Napa Valley) 21.00
 Sauvignon Blanc • Frog's Leap (Napa Valley) 21.00
 Sauvignon Blanc • Duckhorn (Napa Valley) 23.00
 Chardonnay • Miner (Napa Valley) 26.00
 Chardonnay • Rombauer (Napa Valley) 30.00

RED

Pinot Noir • Byron Nielson (Santa Barbara County) 9.00/36.00
 Cabernet Blend • Charles & Charles (Washington) 8.00/32.00
 Cabernet Sauvignon • Buehler Vineyards (Napa Valley) 11.00/44.00
 Zinfandel • Turley Juvenile (California) 12.00/48.00

RED HALF BOTTLES

Pinot Noir • Siduri (Russian River Valley) 25.00
 Zinfandel • Seghesio (Sonoma County) 23.00
 Cabernet Franc • Lang & Reed (North Coast) 23.00
 Cabernet Sauvignon • Long Meadow Ranch (Napa Valley) 42.00
 Cabernet Sauvignon • Shafer (Napa Valley) 79.00

Wine corkage \$5.00

BEER

DRAFT BEERS

Anchor Steam (4.9%) 7.00
 Lagunitas IPA (6.2%) 7.00
 Trumer Pilsner (4.9%) 7.00
 Ballast Point Sculpin IPA (7.0%) 7.50
 Fort Point KSA (4.6%) 7.50
 Modern Times Fortunate Islands Hoppy Tropical Wheat (5.0%) 7.50
 Dogfish Head 90 Minute IPA (9.0%) 8.00
 Manager Selection A.Q.

BOTTLED BEERS

Miller Lite (4.2%) 4.50
 Corona (4.5%) 5.00
 Einstök Icelandic White Ale (5.2%) 5.50
 Fat Tire Amber Ale (5.2%) 5.50
 Stone Delicious Gluten-Reduced IPA (7.7%) 5.50

CANNED BEERS & HARD CIDER

Pabst Blue Ribbon (4.7%) 3.50
 Blue Moon Belgian-Style Wheat Ale (5.4%) 4.50
 Firestone Walker 805 Blonde Ale (4.7%) 5.00
 Sierra Nevada Pale Ale (5.6%) 5.00
 Bite Hard Dry Apple Cider (6.9%) 6.50

ORGANIC SHAKES & MORE

SHAKES hand spun with organic ice cream & milk 5.99 12oz • 6.99 16oz

CHOCOLATE • COFFEE • VANILLA • MINT CHIP • STRAWBERRY • COOKIES & CREAM
 BLACK & WHITE (CHOCOLATE SYRUP & VANILLA ICE CREAM)

Add: Chocolate Syrup, Malt, Oreos, Peanut Butter 1.25

FLOATS with organic vanilla ice cream 4.99 24oz

ROOT BEER • ORANGE • COKE

ORGANIC ICE CREAM IN A CUP 3.99 Small • 5.99 Large

BEVERAGES

FOUNTAIN SODA

2.69 16oz • 2.99 24oz

- Root Beer
- Diet Coke
- Coke
- Sprite
- Mr. Pibb
- Orange

Add Flavors: Vanilla, Cherry .99

ICED TEA

2.69 16oz • 2.99 24oz

HOUSE-MADE LEMONADE

2.69 16oz • 2.99 24oz

ARNOLD PALMER

2.69 16oz • 2.99 24oz

BLUE BOTTLE NEW ORLEANS ICED COFFEE

4.99

REVIVE KOMBUCHA

4.99

- Wild Ginger
- Boogie Down

HARMLESS HARVEST ORGANIC COCONUT WATER

3.99

BERNIE'S ORGANIC APPLE JUICE

3.99

MOUNTAIN VALLEY SPRING WATER

2.99

MOUNTAIN VALLEY SPARKLING WATER

2.99

KIDS MENU

For children 12 years old & younger.
 Served with fries or fresh veggies & a small drink.

CHEESEBURGER 7.99
 patty & American cheese only

CHICKEN TENDERS (3) 7.99

GRILLED CHEESE 6.99

HOT DOG 6.99

MINI CORN DOGS (6) 6.99

ORDER ONLINE@WWW.GOTTS.COM

COME VISIT US
 AT OUR NEWEST
 LOCATIONS!

SFO

SFO International Terminal, Gate A-10
 San Francisco, CA 94128

WALNUT CREEK

1275 South Main Street
 Walnut Creek, CA 94596

MARIN

302 Bon Air Center
 Greenbrae, CA 94904

GOTT'S

Peanuts and other food allergens are present at all Gott's Roadside locations. While we make every effort to keep these items separate and serve those with dietary restrictions, we cannot guarantee that our food and beverages will be free of the eight major allergens identified by the FDA.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.