

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

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

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

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

BLUE CHEESE BURGER 10.99
Point Reyes crumbled blue cheese, lettuce, tomatoes, pickles & secret sauce on a toasted egg bun.

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

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

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

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

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

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

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

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

CHILI CHEESE FRIES
Topped with house-made chili, cheddar cheese & green onions. 5.99

CHICKEN TENDERS
Mary's chicken, buttermilk-dipped, breaded, fried crisp & served with house-made ranch & an order of fries or fresh, raw vegetable sticks. 8.99

SANDWICHES

CRISPY TERIYAKI CHICKEN
Mary's chicken, fried crisp, 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
Mary's chicken, grilled & served with sliced avocado, jack cheese, romaine lettuce, tomatoes, red onion & mayo on toasted sourdough. 12.99

ALABAMA BBQ CHICKEN
Mary's chicken, spice-rubbed, oak-smoked, sliced & topped with tangy white BBQ sauce. Served with green cabbage, cilantro & bread & butter pickles on a toasted egg bun. 10.99

SALADS

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

CHINESE CHICKEN
Shredded cabbage, carrots, cilantro & romaine lettuce tossed with spicy Asian vinaigrette, topped with chicken, crunchy wontons, toasted sesame seeds, peanuts & green onions. 11.99

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. 11.99

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

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

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

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

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

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

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.



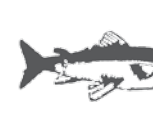
100% NIMAN RANCH
VEGETARIAN FED ANGUS BEEF
No hormones or antibiotics



LOCALLY BAKED BREAD
Delivered daily



MARY'S CHICKEN
VEGETARIAN FED CA GROWN
No hormones or antibiotics



ALWAYS WILD
NEVER FARMED
Delivered daily

WINES BY THE GLASS & DRAFT BEER

ROSÉ

Rosé • Bieler Père et Fils (Provence, France) 2016 **8.00**

WHITE

Pinot Grigio • Seaglass (Santa Barbara County) 2016 **7.00**

Chardonnay • Napa Cellars (Napa Valley) 2014 **9.00**

Sauvignon Blanc • Duckhorn "Decoy" (Sonoma County) 2016 **9.00**

RED

Cabernet Blend • Charles & Charles (Washington) 2015 **8.00**

Pinot Noir • Sean Minor Four Bears (Central Coast) 2016 **8.00**

Cabernet Sauvignon • Buehler Vineyards (Napa Valley) 2014 **11.00**

Zinfandel • Turley Juvenile (California) 2015 **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 **7.50**

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 2013 **29.00**

ROSÉ

Rosé • Bieler Père et Fils (Provence, France) 2016 **8.00/32.00**

WHITE

Pinot Grigio • Seaglass (Santa Barbara County) 2016 **7.00/28.00**

Chardonnay • Napa Cellars (Napa Valley) 2014 **9.00/36.00**

Sauvignon Blanc • Duckhorn "Decoy" (Sonoma County) 2016 **9.00/36.00**

WHITE HALF BOTTLES

Sauvignon Blanc • Duckhorn (Napa Valley) 2016 **19.00**

Sauvignon Blanc • Frog's Leap (Napa Valley) 2016 **19.00**

Sauvignon Blanc • Hall (Napa Valley) 2016 **19.00**

Chardonnay • Miner (Napa Valley) 2015 **23.00**

Chardonnay • Rombauer (Napa Valley) 2016 **27.00**

RED

Cabernet Blend • Charles & Charles (Washington) 2015 **8.00/32.00**

Pinot Noir • Sean Minor Four Bears (Central Coast) 2016 **8.00/32.00**

Cabernet Sauvignon • Buehler Vineyards (Napa Valley) 2014 **11.00/44.00**

Zinfandel • Turley Juvenile (California) 2015 **12.00/48.00**

RED HALF BOTTLES

Cabernet Franc • Lang & Reed (North Coast) 2014 **20.00**

Zinfandel • Storybook Vineyards (Napa Valley) 2013 **21.00**

Pinot Noir • Sonoma-Cutrer (Russian River Valley) 2015 **25.00**

Cabernet Sauvignon • Long Meadow Ranch (Napa Valley) 2013 **38.00**

Cabernet Sauvignon • Shafer (Napa Valley) 2014 **64.00**

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

BERNIE'S ORGANIC APPLE JUICE

3.99

REVIVE KOMBUCHA

4.99

- Wild Ginger
- Boogie Down

MOUNTAIN VALLEY SPRING WATER

2.99

MOUNTAIN VALLEY SPARKLING WATER

2.99

KIDS MENU

For children 12 years old & younger. Served with fries or veggie sticks & 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

NEW LOCATIONS!

SFO

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

NOW OPEN

WALNUT CREEK

1275 South Main Street
Walnut Creek, CA 94576

OPEN SOON

MARIN

302 Bon Air Center Drive
Greenbrae, CA 94904

OPEN SOON

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.

FALL/WINTER MENU