

THE BURGERS

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

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

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.

CALIFORNIA BURGER 14.99

Fried egg, Cowgirl Creamery's Wagon Wheel cheese, Zoe's bacon, arugula, balsamic onions & mayo on a toasted sesame brioche bun.

DOUBLE CHEESEBURGER 13.99

American cheese, lettuce, tomatoes, pickles & secret sauce 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 12.99

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

WISCONSIN BURGER 11.99

Griddled mushrooms, Zoe's bacon, cheddar cheese, mayo & BBQ sauce on a toasted country roll.

TEXAS AVOCADO BURGER 11.99

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

BACON CHEESEBURGER 10.99

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

GREEN CHILE CHEESEBURGER 10.99

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. 3.79

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. 5.29

FRIED BRUSSELS SPROUTS

With lime & charred jalapeño mayo. 6.99

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

CHILI CHEESE FRIES

Topped with house-made chili, cheddar cheese & green onions. 6.99

Add: Side of cheese sauce made with jalapeños 1.50

SANDWICHES

CHICKEN SCHNITZEL

Crispy fried chicken breast topped with arugula herb salad, cucumber & pickled turnips on a toasted sesame brioche bun with harissa & turmeric spiced mayos. 13.99

CALIFORNIA CHICKEN

Chicken, grilled & served with sliced avocado, jack cheese, romaine lettuce, tomatoes, red onion & lemon mayo on a toasted country roll. 12.99

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. 12.99

AHI BURGER

Sushi grade Ahi tuna seared **rare** with ginger wasabi mayo, Asian slaw & cilantro on a toasted egg bun. 16.99

SALADS

FALAFEL SALAD

Arugula, romaine, red cabbage, tomatoes, cucumber & quinoa tossed with lemon tahini dressing & topped with spiced, fried chickpeas, avocado, feta, pickled beets, hummus & 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, toasted pumpkin seeds & 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. 14.99

CHICKEN KALE CAESAR

Kale & romaine lettuce tossed with chicken, parmesan cheese, focaccia croutons, parmesan crisps & Caesar dressing. 12.99

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. 13.99

KALE

Kale & romaine lettuce tossed with parmesan cheese, focaccia croutons & lemon-dijon vinaigrette. 7.99
Add: Chicken 5.00

SOUP & CHILI

SPICY TOMATO SOUP

House-made with chipotle peppers.
Bowl 7.99 • Cup 4.99

CHILI

House-made beef & bean chili made with Anchor Steam & topped with cheddar cheese & green onions.
Bowl 8.99 • Cup 5.99

TACOS

AVOCADO TACOS

Crispy fried avocados served in soft, blue corn tortillas with Mexican slaw, queso fresco, salsa verde, cilantro, red onions, lime & chipotle mayo. 3 tacos per order. 11.99

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

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. 15.99

HOT DOGS

NIMAN RANCH FEARLESS FRANK

100% beef hot dog. 6.99

WORKS DOG

With ketchup, mustard, mayo, diced red onion, sweet relish, dill pickles, sauerkraut & tomatoes. 8.99

CHILI CHEESE DOG

With cheddar cheese & house-made chili. 10.99



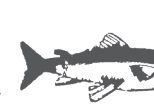
100% NIMAN RANCH
VEGETARIAN FED ANGUS BEEF
No hormones or antibiotics, ever



LOCALLY BAKED BREAD
Delivered daily



VEGETARIAN FED
No hormones or antibiotics, ever



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

Sauvignon Blanc • Daisy (California) 8.00

Chardonnay • Napa Cellars (Napa Valley) 9.00

RED

Pinot Noir • The Pinot Project (California) 9.00

Cabernet Blend • Charles & Charles (Washington) 8.00

Cabernet Sauvignon • Sean Minor (Paso Robles) 11.00

Zinfandel • Turley (California) 13.00

DRAFT BEERS

Pliny the Elder (8.0%) 9.00

Dogfish Head 90 Minute IPA (9.0%) 8.50

Ballast Point Sculpin IPA (7.0%) 8.00

Fort Point KSA (4.6%) 8.00

Lagunitas IPA (6.2%) 7.00

Anchor Steam (4.9%) 7.00

Trumer Pilsner (4.9%) 7.00

Modelo Especial (4.6%) 6.00

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

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 • The Pinot Project (California) 9.00/36.00

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

Cabernet Sauvignon • Sean Minor (Paso Robles) 11.00/44.00

Zinfandel • Turley (California) 13.00/52.00

RED HALF BOTTLES

Pinot Noir • MacRostie (Sonoma Coast) 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

Vintages are available upon request.

BEER

DRAFT BEERS

Pliny the Elder (8.0%) 9.00

Dogfish Head 90 Minute IPA (9.0%) 8.50

Ballast Point Sculpin IPA (7.0%) 8.00

Fort Point KSA (4.6%) 8.00

Lagunitas IPA (6.2%) 7.00

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Modelo Especial (4.6%) 6.00

Manager Selection A.Q.

BOTTLED BEERS

Miller Lite (4.2%) 4.50

Corona (4.6%) 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 SELTZER & CIDER

Pabst Blue Ribbon (4.7%) 4.00

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

White Claw Hard Seltzer (5.0%) 6.00

Golden State Cider Mighty Dry (6.3%) 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

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

SPECIALTY SHAKES organic vanilla ice cream & milk 6.99 12oz • 7.99 16oz

BLACK & WHITE (WITH CHOCOLATE SYRUP)

COOKIES & CREAM (WITH OREO® COOKIES)

PEANUT BUTTER & CHOCOLATE (WITH PEANUT BUTTER & CHOCOLATE SYRUP)

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 • Sprite

• Diet Coke • Mr. Pibb

• Coke • Orange

Add Flavors: Vanilla, Cherry .99

ICED TEA

2.69 16oz • 2.99 24oz

HOUSE-MADE LEMONADE

2.99 16oz • 3.29 24oz

ARNOLD PALMER

2.99 16oz • 3.29 24oz

BLUE BOTTLE NEW ORLEANS

4.99

ICED COFFEE

REVIVE KOMBUCHA

4.99

• Wild Ginger

• Boogie Down

HARMLESS HARVEST

4.99

ORGANIC COCONUT WATER

BERNIE'S ORGANIC

3.99

APPLE JUICE

MOUNTAIN VALLEY

3.29

SPRING WATER

MOUNTAIN VALLEY

3.29

SPARKLING WATER

KIDS MENU

For children 12 years old & younger.

Served with fries or fresh veggies & a small drink.

Available in-store only.

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 AT GOTT'S.COM



STRAUS ORGANIC SOFT SERVE AT ALL LOCATIONS



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.