

# DOYLE STREET CAFE

## BREAKFAST

<b>TWO EGGS</b>	any style served with breakfast potatoes and toast or cornbread. Choice of smoked bacon, turkey bacon, smoked chicken apple sausage, or Italian sausage.	19
<b>BUTTERMILK OR ORGANIC BUCKWHEAT PANCAKES</b>	topped with powdered sugar and whipped honey cinnamon butter served with maple syrup. add blueberries or bananas \$2.00 each	Half (2) 12 Full (3) 15
<b>FRENCH TOAST</b>	dipped in cinnamon vanilla-cream batter and served with maple syrup topped with powdered sugar and whipped honey cinnamon butter.	15
<b>COMBO</b>	2 pancakes or French toast, 2 eggs, and choice of smoked bacon, turkey bacon, smoked chicken apple sausage, or Italian sausage.	21

## EVERYDAY FAVORITES

All Scramblers and Omelettes served with breakfast potatoes and toast or cornbread

<b>JOE'S SPECIAL SCRAMBLER</b> (GF) (VR) 19.5	Sautéed ground Angus beef or lean ground turkey with eggs, shredded cheese, baby spinach, mushroom, and green onion.	
<b>SMOKED CHICKEN CHORIZO SCRAMBLER</b> (GF) (VR) 19.5	Mushroom, green onion, cilantro, and shredded Mexican cheese.	
<b>EGGS MILAN SCRAMBLER</b> (GF) 18	Green onion, mushroom, pesto and asiago cheese.	
<b>HUEVOS RANCHEROS</b> (GF) 17.5	Eggs over medium on a corn tortilla, layered with shredded Mexican cheese, pico de gallo, green chilies, black beans, sour cream, pickled jalapeños and avocado.	
<b>AZTECA HUEVOS RANCHEROS</b> (GF) (VR) 19.5	Eggs over medium on a corn tortilla, layered with homemade all natural pulled pork, shredded Mexican cheese, pico de gallo, black beans, avocado, pickled jalapeños and sour cream.	
<b>FLORENTINE OMELETTE</b> (GF) 18	Baby spinach, mushroom, and feta cheese.	
<b>DENVER OMELETTE</b> (GF) (VR) 19.5	Ham, mushroom, roasted pepper and onion, and shredded cheese.	
<b>DOYLE STREET OMELETTE</b> (GF) 19	Pepper jack cheese, house tomato creole sauce, sour cream, and avocado.	
<b>MIGUEL MORAGA OMELETTE</b> (GF) 19	Pico de gallo, diced green chilies, and shredded Mexican cheese. Topped with avocado and sour cream.	
<b>HOME FRIES HEAVEN</b> (GF) 15	Fresh salsa, shredded cheese, avocado, scrambled eggs and sour cream.	
<b>ADD BACON</b> 17		

## DRINKS

### BRUNCH COCKTAILS

#### MIMOSA

Choice of Orange / Grapefruit / Pomegranate Juice  
With Sparkling Wine

#### HOUSE BLOODY MARY

Choose between Cucumber or Jalapeño SABÉ  
Made with our House Bloody Mary Mix

#### IRISH COFFEE

SABÉ Copper / Sugar / Fresh Brewed Coffee / Whipped Cream

#### YUZU SCREWDRIVER

SABÉ Yuzu / Fresh Orange Juice

#### HARD LEMONADE

SABÉ Yuzu / Fresh Lemonade

#### TEQUILA SUNRISE

SABÉ Blanco / Fresh Orange Juice / Grenadine

12 EACH

<b>ORGANIC HOUSE COFFEE</b>	4.5
<b>FRESH SQUEEZED ORANGE JUICE</b>	6 / 8
<b>HOT TEA by HARNEY &amp; SONS</b>	5
English Breakfast, Earl Grey, Jasmine, Peppermint, Chamomile, and African Autumn	
<b>CAFE AU LAIT</b>	4.25
<b>CAPPUCINO</b>	5.25
<b>CAFE LATTE</b>	5.75
<b>MOCHA</b>	5.95
<b>HOT CHOCOLATE</b>	4.95
<b>ORGANIC AUTHENTIC CHAI LATTE</b>	5.5
<b>MATCHA GREEN TEA LATTE</b>	5.95
(sweetened!)	
<b>MILK</b>	3.5
<b>POMEGRANATE QUINCE ICED TEA</b>	3.5
<b>FRESH LEMONADE</b>	3.95
<b>ARNOLD PALMER</b>	3.95
<b>APPLE JUICE</b>	3.95
<b>SNAPPLE</b>	2.5
<b>SAN PELLIGRINO</b>	2.5
<b>SODA</b> (Coke, Diet Coke, Fanta, Sprite)	3.25
<b>BOYLAN CANE SUGAR ROOT BEER</b>	3.5

+ almond, oat, soy milk + .5

ADDITIONAL CHARGES MAY APPLY FOR SUBSTITUTIONS

# LUNCH

## SALADS

All dressings are made in house.

**PRAWNS AND AVOCADO** (GF) 20  
Grilled marinated large prawns, red bell pepper, English cucumber, cherry tomato, roasted beet, and asiago cheese over organic mixed lettuce with Russian vinaigrette.

**GRILLED SALMON** (GF) 20  
Roasted pecans, fuji apple, red onion, cherry tomato, English cucumber, avocado and roasted beet over organic mixed lettuce. Orange champagne vinaigrette or house vinaigrette.

**WARM CHICKEN** (GF) (VR) 18  
Sliced chicken breast sautéed with mushroom, red bell pepper, roasted beet and cilantro. Served over organic mixed lettuce with house vinaigrette.

**CHINESE CHICKEN** (GF) (VR) 18  
Red bell pepper, red onion, English cucumber, crispy noodles, orange and cherry tomato over organic mixed lettuce with spicy sweet & sour sesame dressing.

**NEW CAESAR** (GF) 12  
Organic mixed greens, cherry tomato, asiago cheese, croutons and house caesar dressing.

**Add:** Crab Cake 12 Marinated Salmon 12 Prawns 10  
Chicken Breast 7 Tofu 6 Scoop of Albacore Tuna 6

**COBB** (GF) 19  
Sliced chicken breast, chopped smoked bacon, blue cheese, red bell pepper, English cucumber, hard boiled egg and avocado over organic mixed lettuce.  
House vinaigrette or ranch dressing.

**With Salmon** 21

## QUESADILLAS

Served with house made vegetarian black beans and sour cream.

**BBQ PULLED PORK** 17.5  
Avocado, house salsa, roasted onion and Mexican cheese blend.

**CHICKEN BREAST** 17.5  
House salsa, avocado and Mexican cheese blend.

**VEGETARIAN QUESADILLA** (V) 17.5  
Portobello mushroom, fire roasted red peppers, avocado, pesto and Mexican cheese blend.

## SANDWICHES

Served with French fries.

**HOUSE BLTA** 15  
Bacon, lettuce, tomato, avocado and aioli on sourdough.

**CLASSIC REUBEN ON RYE** 18  
Fresh cooked, marinated corned beef and sauerkraut with the house Russian aioli and gruyere cheese

**1/2 lb. ALL NATURAL ANGUS BEEF CHEESEBURGER** 18  
Garnished with Russian dressing, tomatoes & pickles.

**Additional ingredients (\$2.00 each):**  
Bacon, Cheese, Avocado or Mushroom

**WET BREAKFAST BURRITO** (VR) 19  
Smoked chicken chorizo sausage, mushroom, green onion, cilantro, shredded Mexican cheese and eggs. Topped with green tomatillo sauce, avocado and sour cream. Served with house made black beans.

**MARINATED CHICKEN BREAST** 19  
Gruyere cheese, aioli and tomato on soft roll.

**WILD ALBACORE TUNA MELT** 19  
Tuna mixed with red onion, aioli, lemon juice and black pepper with gruyere cheese.

**DIESTEL TURKEY CLUB** 19  
Oven roasted turkey breast (Sonora Ranch), smoked bacon, avocado, tomato and aioli served on sourdough.

**CHICKEN SHAWARMA WRAP** 17  
Large tortilla stuffed with marinated chicken, sumac red onion, chopped tomatoes, pickles and house tahini parsley sauce.

**FRESH CRAB CAKE** 19  
Aioli, avocado, lettuce, tomato and pepper jack cheese on soft roll.

## BEER & WINE

CHARDONNAY 9

CABERNET 9

BEER 9

(GF) gluten free (V) vegetarian (VR) vegetarian upon request (sub tofu)

ADDITIONAL CHARGES MAY APPLY FOR SUBSTITUTIONS

AUTOMATIC 18% GRATUITY FOR PARTIES OF SIX OR MORE

PEANUT FREE KITCHEN - RICE OIL USED FOR DEEP-FRYING - GHEE USED FOR EGGS

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