

# UPPER WEST SIDE CAFÉ

## Shares

<b>AVOCADO TOAST POINTS</b> tomatoes, flax seed	9
<b>LAMB MEATBALLS</b> hummus, tomatoes, cucumber, pomegranate, yogurt, homemade pita	12
<b>CHICKEN WINGS</b> sweet chile glaze	9
<b>CHICKEN TENDERS &amp; FRIES</b> sweet chile dipping sauce, homemade green ketchup	10
<b>HUMMUS, ARTICHOKE &amp; RED PEPPER, TUNA CANNELLINI DIP</b> with olives and homemade pita	12
<b>POPCORN SHRIMP</b> cocktail sauce	9
<b>CHICKEN DUMPLINGS</b> soy sauce	9
<b>FLATBREAD</b> tomato or oil base <b>CHOOSE 3:</b> greens, onions, ham, turkey pepperoni, bacon, gruyere, parmesan, cheddar	13

## Slider Bar Mix & Match 1, 3, or 6

7/19/36

<b>GRILLED SHRIMP*</b> guacamole, chiptole, pickled onions, brioche
<b>LOBSTER*</b> green tomato chutney, arugula, brioche
<b>BEEF</b> nappa cabbage, gruyere, brioche
<b>VEGGIE</b> hummus, pickled carrots, cucumbers, roasted portobello, brioche

## Salads

<b>SEARED STEAK</b> iceberg, roasted butternut squash, cherry tomatoes, cucumber ribbons, grilled peppers, bacon, pickled onions, 8 minute eggs, toasted pistachios with blue cheese dressing	16
<b>ARUGULA</b> cherry tomato, walnuts, currants, sheep cheese, ginger dressing	14
<b>CHICKEN CAESAR</b> romaine, parmesan	16
<b>THAI GRILLED SHRIMP</b> iceberg, choy, nappa cabbage, carrots, cucumber, red pepper, alfalfa sprouts, seasonal fruit, peanut dressing *contains nuts*	19

## Grab 'n Go

<b>PROTEIN BOWL</b> green bean, red onions, cannellini beans, tuna, sundried tomato, sumac, herb vinaigrette	11
<b>QUINOA AVOCADO BOWL</b> homemade feta cheese, tomatoes, cucumbers, seasonal fruits & vegetables, ginger dressing	10
<b>SEASONAL SALAD</b> ask server for details	9

## Host your next event with us!

contact [events@upperwestsidecafe.com](mailto:events@upperwestsidecafe.com) for more details

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.

# UPPER WEST SIDE CAFÉ

## Sandwiches all served with hand-cut fries or house salad

AVOCADO BLT guacamole spread, chipotle aioli, rustic toast, house salad	16
PORK ROAST PANINI prosciutto, arugula, apple, horseradish mustard, rustic bread, tomato-corn salad	15
ITALIAN CHICKEN eggplant mousse, pesto, tomato, burrata, rustic bread, tomato-corn salad	15
VEGGIE LOVERS artichoke spread, sundried tomatoes, hummus, eggplant, zucchini, portobello, rustic bread, seasonal salad	12
MEDITERRANEAN CLUB turkey, romaine, bacon, burrata, hummus, tomato, herbs, sourdough	15
TUNA SALAD celery, cornichon, apple, lettuce, tomato, baguette, house salad	15

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## Soup of the day

LENITL SOUP with goat cheese and sundried apricots	8
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## Mains

SOBA NOODLES** season vegetables, soya-ginger add chicken \$2    add lobster \$4	14
GRILLED FLAT IRON STEAK herb butter, sauteed vegetables, handcut fries	16
RÖSTI chesapeake smoked salmon, capers, sour cream, poached egg	15

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## Burgers all served with hand-cut fries or house salad

COURTSIDE homemade green tomato ketchup, arugula, mayonnaise	16
SPARKY pickled cucumber, mushroom, cheddar, fried onions	16
TWELVE ALARM chipotle, ham, tomato, guacamole	16
CHAMPION coleslaw, bacon, gruyere, egg sunny side up	16

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## Sweets

ICE CREAM chocolate or vanilla	7
STRAWBERRY SORBET	7
LEMON CHEESECAKE	7
SEASONAL STRUDEL	7

## Join us for Happy Hour

Every day from 4pm-7pm

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\*\*Does not contain any animal products



# Impossibly Green Specials

## Mains

<b>MORROCAN VEGETABLE STEW</b> mangoes, toasted almonds, harissa hummus	14
<b>KALIFORNIA KRAB KAKE</b> red pepper aioli, coleslaw, buns, mixed greens	19
<b>VEGETABLE MEDLEY</b> sauteed seasonal vegetables, beech mushrooms, apple julienne, fenugreek vinaigrette with nutritional yeast, potato pancake	14
<b>HEALTHY BAKED POTATO</b> sauteed kale, spinach, swiss chard, artichokes, red peppers, vegan sour cream, potato pancake	14

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