

Come celebrate Mother's Day at Soluna Cafe & Lounge!

Sunday, May 12th 2013

Complimentary Glass of Prosecco as special
"Thank You" to all Moms!



-sample menu-

starters

cheese & charcuterie served with seasonal & traditional accoutrements -

choose any two 9

add any additional cheese or meat 4

ARTISAN CHEESES

HUMBOLDT FOG cypress grove - soft -
pasteurized goat's milk - tangy - creamy

CARMODY bellwether farms - semi-firm -
pasteurized cow's milk - buttery - sweet

GOAT GOUDA central coast creamery -
semi-hard - pasteurized goat's milk - nutty

PT. REYES BLUE farmstead cheese co. -
semi-firm - raw cow's milk - luscious - salty

CHARCUTERIE

CHORIZO dry-cured pork shoulder -
pimenton - sea salt - mild - hint of celery

BRESAOLA air-dried top round beef -
lean - tender - spicy - aged 3 months

DUCK PROSCUITTO dry-cured duck -
rich - salty - sweet

SWEET COPPA dry cured pork shoulder -
well marbled - sweet and salty

tomato bisque pt reyes blue cheese crouton, unfiltered greek olive oil, dried
herbs 8

cobb salad chopped romaine, roast turkey, tomato, mollet egg, applewood
smoked bacon,
pt. reyes blue, avocado vinaigrette 13

spinach salad local beets, grapefruit, toasted hazelnuts, goat cheese
croquette, agave-mustard vinaigrette 12
add grilled chicken 5

herbed polenta fries pecorino marinara 6

mac & cheese cellintani pasta, pancetta, gruyere, pt. reyes blue, white
cheddar, pecorino romano, panko bread crumbs 12

savory

corned beef hash two sunny side up eggs, house corned beef, potatoes, green
& red peppers, onions, jalapenos, aged white cheddar, crème fraiche 13

fork & knife breakfast sandwich herbed scrambled eggs, bacon, avocado,
pickled red onion, chevre goat cheese, brioche 11

grilled cheese & tomato bisque swiss-gruyere, bellwether farms carmody,
pullman white bread 10
add bacon or dry chorizo 2
tomato or pickled zucchini or sautéed mushrooms 1

chicken & applewood smoked bacon sandwich grilled or fried chicken
breast, herb goat cheese, lemon-roasted garlic marmalade, shredded romaine,
filone bun 11

civic burger house-ground all-natural beef, mixed greens, crispy onions,
black garlic aioli, triple cream brie, brioche bun 12
add bacon 2
add farm fresh egg 1.5

sweet

belgian waffle spiced rum bananas, our salted caramel ice cream, walnuts,
shaved callebaut dark chocolate 10

warm bread pudding white chocolate, sliced almonds, our salted caramel ice
cream 8

blackberry-chardonnay sorbet fresh blackberry, mint 7

sides

roasted herb potatoes & garlic 4

belgian waffle with butter and warm maple syrup 8

buttered brioche toast 2

just about all of the ingredients we use are organic, all-natural or sustainable

SF PRIDE

JUNE 29-30 2013

DRINK SPECIALS ALL WEEKEND

PLUS LIVE ENTERTAINMENT!

Phone (415-621-2200) | 272 McAllister St. San Francisco, CA