



g r e e n s
RESTAURANT

**Starting Friday, June 12th,
Greens will be open for Take-out and Delivery.**

**Hours:
Wednesday - Sunday - 4:30 pm to 8:30 pm**

**ORDER ONLINE ON OUR WEBSITE
OR WITH THE CAVIAR APP!**

**For the safety of our guests, employees and the Bay Area
community, face masks are required while in line and at the
delivery counter.**

Thank you for helping us keep everyone safe.

June 2020

SOUP AND CHILI

- Soup of the Day** \$6 pint, \$10 quart
Greens 'Famous' Black Bean Chili \$6 pint, \$10 quart

DINNER SIDES

- Fresh Steamed Buns** with house made Hoisin sauce \$7 (qty. 2)
Cucumber and Heirloom Tomato Salad with sesame ginger vinaigrette & toasted Nori seaweed \$7.5
Brentwood Corn and Black Eyed Pea Salad with quinoa, bell peppers, red onion & lime vinaigrette \$7.5
Peanut Noodle Salad with coconut peanut sauce, snap peas, carrots, scallions, Hodo tofu & spicy peanuts \$8.5
Hummus Platter with oven dried tomatoes, slow roasted almonds, olives & fresh baked pita bread \$10
Corn and Ricotta Griddle Cakes with red quinoa & asiago. Served with romesco sauce \$12
Fresh Spring Rolls with Hodo tofu, pickled vegetables, cucumber & herbs. Served with coconut peanut sauce & grilled beech mushrooms \$12

SALADS

- Green Gulch Baby Lettuces** with golden balsamic vinaigrette & herbs \$8
Grilled Stone Fruit Salad with burrata, castelfranco radicchio, toasted almonds, mint & honey \$13

CHILDREN'S MENU

- served with steamed broccolini
Spaghetti with tomato or butter \$8
Grilled Cheese Sandwich \$8
Cheese and Tomato Pita Pizza \$8
Junior Hummus Plate with Pita \$8



June 2020

ENTRÉES

Grilled Tofu and Mushrooms with broccolini, bell peppers & miso glaze.

Served with peanut noodle salad and pickled cucumbers \$16

Baked Polenta alla Norma with eggplant, summer squash, Green Gulch spinach & toasted pine nuts \$17

Summer Yellow Curry with Hodo Tofu, cauliflower, snap peas & potatoes.

Served with Massa Organics brown rice \$18

DESSERTS

Coconut Tapioca with fresh strawberries and toasted almonds & coconut \$7

Chocolate Mousse Cake with passion fruit sauce & whipped crème fraîche \$8

Strawberry Swirl Cheesecake with graham cracker crust & seasonal fruit \$10

8" **Flourless Chocolate Torte** with chocolate ganache (serves 6-8) \$40

9" **Seasonal Fruit Crisp** with ginger streusel (serves 6-8) \$40

PANTRY & RETAIL

Greens House Hot Sauce with habanero, yellow bell peppers & garlic \$8

The Tassajara Bread Book - Cookbook \$24.95

Fields of Greens - Cookbook \$40

Everyday Greens - Cookbook \$45

BEVERAGES

Select **Beverages, Beer and Wine** are available online. Find all of the favorites that you have come to love on our wine list including: Navarro, Ridge, Bucklin, Côte West, Moulin de Gassac, and more.

If you would like to know more about our beverage program or want to place a special order, please email Jennifer Gomez, Sommelier, at jennifer@greensrestaurant.com.





FAMILY-STYLE MEAL DEAL
TASSAJARA-INSPIRED
\$65 (SERVES 2)

Starters:

Greens Classic Hummus with house baked pita bread
Green Gulch Baby Lettuces with golden balsamic vinaigrette & herbs

Dinner Sides (choose 1):

Brentwood Corn and Black Eyed Pea Salad with quinoa, bell peppers, red onion, & lime vinaigrette
Cucumber and Heirloom Tomato Salad with sesame ginger vinaigrette & toasted Nori seaweed
Corn and Ricotta Griddle Cakes with red quinoa and asiago. Served with basil pesto
Fresh Spring Rolls with Hodo tofu, pickled vegetables, cucumber & herbs. Served with coconut peanut sauce & grilled beech mushrooms - (add \$3)

Entrée (choose 2):

Summer Yellow Curry with Hodo Tofu, cauliflower, snap peas & potatoes. Served with Massa Organics brown rice
Grilled Tofu and Mushrooms with broccolini, bell peppers, & miso glaze. Served with peanut noodle salad & pickled cucumbers
Baked Polenta alla Norma with eggplant, summer squash, Green Gulch spinach, & toasted pine nuts

Dessert (choose 1):

Strawberry Swirled Cheesecake with graham cracker crust & seasonal fruit
Coconut Tapioca with fresh strawberries and toasted almonds & coconut
Chocolate Mousse Cake with passion fruit sauce & whipped crème fraîche



with gratitude.

Pre-order Instructions:

Click [here](#) to order online.

Select 6/12, or later, as your pick up date.

(Same applies for third-party delivery applications.)

Choose your à la carte options or order the all-in-one Tassajara

Family-style Meal Deal.

Add to cart.

Continue shopping.

Enjoy.

For questions:

Email us any time: info@greensrestaurant.com

Call us at the restaurant: 415-771-6222

**We are honored and grateful to be serving again.
Thank you for your continued support of Greens Restaurant.
Please check our website for menu and service updates.**