

TOAST

Served on Acme Pan Di Mie Milk bread. Gluten-free sourdough available upon request.

Poached Eggs butter 6

Almond Butter, Sliced Banana bee pollen 6

Boquerone Anchovies, Roasted Peppers arugula, basil pesto 6

Sweet Coconut toast, cinnamon 5

Veggie roasted red pepper, avocado, arugula, basil pesto, Maldon salt flakes 6

Miso, Tahini butter 6

Add Avocado 4 · Poached egg 2.5 · Smoked duck 6 · Bacon 4 · Smoked salmon 6

SMALL & SHARE PLATES

Butternut Squash Dumplings sesame dipping sauce 8

Daily Soup 6 / 9

Moorish Kebabs two grilled halloumi cheese and veggies skewers 6

Greek Yogurt honey, olive oil, dates, walnuts, fresh mint, Maldon salt flakes 8

Chia Pudding almond and coconut milk, market fruit, shredded coconut, walnuts, bee pollen, honey 9

Share Platter local cheeses, crackers, honey, savory and sweet bites 17

SALAD & SANDWICHES

Sandwiches served on Acme bread. Gluten-free available.

Avo Maki Roll avocado, nori, carrots, cucumbers, Romaine lettuce, sesame dipping sauce 12 Choose Smoked duck · Handmade tempeh · Smoked salmon

Caesar Salad & Smoked Salmon wasabi dressing 17

Kale Salad shredded beets and carrots, avocado, toasted pumpkin seeds 13

Warm Greens olive oil, soy sauce, lemon juice, nutritional yeast 7 / 12

Vegetarian Sandwich avocado, roasted peppers, arugula, baked zucchini, red onion, cheddar, olive oil, basil pesto, mayo 14

Roast Turkey Pesto Sandwich arugula, red onion, cheddar, olive oil, basil pesto, mayo 14

Daphne's Snowy Grilled Cheddar Sandwich on Pain de Mie milk bread 9

Tea-Smoked Chicken Salad Sandwich arugula, red onion, cheddar, olive oil, basil pesto, mayo 14

Smoked Duck Sandwich cheddar, arugula, horseradish mayo 14 Add Egg 2.5

Reuben on Rye (Corned Beef or Tempeh) melted cheese, sauerkraut, onions, arugula, horseradish mayo 17

BIG PLATES

Ochazuke Japanese Houjicha green tea soup, veggies, rice 13 Add Smoked duck 6 · Handmade tempeh 4 · Smoked salmon 6

Salmon Egg Bowl two poached eggs, smoked salmon, organic brown rice, sauerkraut, ginger-soy dipping sauce 13

Smoked Duck Jook white rice porridge, peanuts, nori, cilantro, carrots, ginger, scallions, Sriracha, tamari soy sauce 13 Add Egg 2.5

Veggie Quiche soup or salad 14

Ginger-Quinoa Waffle warm apples, pure maple syrup, butter 12

Duck Scallion Waffle pure maple syrup, butter 14

FOOD & TEA PAIRINGS

Japanese Service steamed organic brown rice, seaweed salad, sauerkraut, seasonal veggies. Paired with Ryokucha 16
Add Smoked salmon 6 · Handmade tempeh 4 · Smoked duck 6

English Service 3-tiered platter featuring veggie quiche, cherry oat scone with cream and jam, market fruit. Paired with English Breakfast 24

Russian Tea Service vegetarian borscht beet soup and tea-smoked chicken salad sandwich. Paired with Earl Grey 24

Moorish Service grilled halloumi veggie kebabs over large kale salad. Paired with Moorish Mint 23

Chinese Service seasonal veggie stir-fry, organic brown rice, squash dumplings. Paired with Blood Orange Pu-erh 19
Add Smoked duck 6 · Handmade tempeh 4

Paleolithic Service kale salad with choice of protein and cup of soup. Paired with Spearmint Sage 24

SIDES

Avocado 4 · Poached egg 2.50 · Slow-baked chicken 5 · Smoked duck 6 · Tea-smoked chicken salad 6 · Handmade tempeh 4
Bacon 4 · Smoked salmon 6 · Market fruit 6 · Seaweed Salad 5 · Sauerkraut 5



TEA, CHAI, JUICE

Black	Masala Chai (vegan optional) 6 Sweet Milk Tea (vegan optional) 6 English Breakfast 9 California Rose 10	Herbal	Turmeric Spice 10 Turmeric Gold 10 Spearmint Sage 10 Rooibos Ocean of Wisdom 10 Cacao Mint 10 Chamomile Blossom 10
Green	Moorish Mint 10 Nishi Sencha 12 Green Ecstasy 14 Gyokuro 17 Ryokucha 10 Jasmine Pearl 13 Dragonwell 14 Traditional Moroccan 10 Matcha Bowl 7 / 11 / 27	Oolong	Iron Goddess of Mercy 10 Golden Phoenix 17 Four Seasons 12
Pu-erh	Blood Orange 10 Maiden's Ecstasy 12 Velvet Cacao 10 Bottomless Pu-erh (with entrée) 14 (4)	Iced	Iced Black Tea 6 California Rose 6 Turmeric Lemonade 6 Schizandra Berry (caffeine-free) 8 Jasmine Lemonade 6 Matcha Shake 10 Iced Chai 6 Cold Brewed Matcha 6
White	Moonbud 10	Bottled Juice	<i>Wild Poppy</i> Peach Vanilla 4.5 <i>Wild Poppy</i> Grapefruit Ginger 4.5

BEER

Anchor Steam IPA San Francisco 5
Lagunitas 'Daytime' Petaluma 5
Sapporo Japan 5
Trumer Pilsner Berkeley 5

SAKE

Eiko Fuji Ban Ryu 720ml soft, round, blackberry finish 9 / 51

COCKTAILS

Mimosa with Schizandra Berry or orange juice 8

WINE

White	2014 · Ferdinand Albarino, Napa 10 / 38 2014 · Honig Sauvignon Blanc, Napa 14 / 54 2014 · Ancien "Sangiaco" Pinot Gris, Carneros 14 / 54 2014 · The Terraces Chenin Blanc, Clarksburg 13 / 50 2014 · Hudson Ranch White Study #2, Napa 13 / 50 2013 · Saracina Chardonnay (Unoaked), Mendocino 9 / 34 2014 · Zotovich 'SR/246' Chardonnay, Santa Barbara 12 / 42	Bubbly	Fuchs De Vidal Reserva Brut, Spain 11 / 42 Piper Sonoma Brut Rose, Sonoma 12 / 46
		Pink Red	2014 · Teeter Totter, Napa 10 / 38 2013 · Lola Pinot Noir, North Coast 12 / 46 2012 · Saintsbury Pinot Noir, Napa 57 2014 · Stack House Cabernet Sauvignon, Napa 18 / 70 2012 · Dona Paula Malbec, Argentina 10 / 38 2012 · Relic "Ritual" Red Blend, Napa 20 / 78 2014 · Martella "Hammer" Syrah, Santa Cruz Mountains, 14 / 54

Due to the state's critical drought, we are serving water upon request.

We politely request that everyone in your party enjoys a minimum of one menu item.

A surcharge has been included in your bill to help contribute to the costs of providing enhanced employee benefits as required by San Francisco employer mandates.

Be mindful when sipping, and take care not to burn yourself.

Let us host your next private event at Samovar! Contact us at events@samovartea.com for details.