

Specialty Pizzas (\$22)

ARTHUR ASH*

Sausage, Applewood Smoked Bacon, Fire Roasted Tomatoes, Grilled Onions

CENTER COURT*

Braised Beef, Cremini Mushrooms, Roasted Shallots, Ricotta, Crumbled Cheddar White Pizza

DOWN UNDER*

Pepperoni, Italian Sausage, Fresh Mozzarella, Parmesan, Garlic Oil, Fine Herbs

ROLAND GARROS (V)

Fresh Mozzarella, Provolone, Tomato, Basil, Olive Oil Chili Flake, Basil

CHEESE PIZZA (\$18)

TOPPING (\$2)

Pepperoni*, Italian Sausage*, Bacon*, Chicken*
Red Onions, Sundried Tomatoes, Kalamata Olives,
Mushrooms, Spinach, Roasted Red Peppers,
Extra Cheese, Ricotta, Feta, Fresh Mozzarella
12" Gluten Free Crust Available Upon Request



ENJOY HERE OR AT HOME!

Please allow 20 minutes for pizzas to cook

Hot Grab & Go

AVAILABLE DAILY AFTER 3PM

ENTREES

BLACKENED SHRIMP WITH PILAF & BRUSSEL SPROUTS \$14

WHOLE ROTISSERIE CHICKEN \$12

ROOT VEGETABLE BEEF STEW \$13

GREEN CHICKEN POZOLE \$13

SIDES

MASHED POTATOES \$6

MEXICAN RICE \$6

CHEESE POLENTA \$6

MAC AND CHEESE \$6

STEAMED BROCCOLI \$6

ROASTED FINGERLING POTATOES \$6

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk for a foodborne illness. Please let us know of any food allergies.

VG (Vegan), V (Vegetarian), Gluten Free on request.

FOLLOW US ON INSTAGRAM! @LAKESHORES_SF_LP

Smoothies

COFFEE KICK \$12

Cold Brew Coffee, Almond Milk, Banana, Cinnamon, Vanilla Protein

ACAI POWER \$12

Oat Milk, Blueberry, Banana, Acai, Dates, Flax Seeds

PERSONAL TRAINER \$12

Skim Milk, Peanut Butter, Chocolate Protein & Choice of Banana or Blueberries

DRAGON FIRE \$11

Almond Milk, Pitaya (Dragon Fruit), Mango, Banana, Lemon Juice, Hemp Seeds

MATCHA GLOW \$12

Apple Juice, Matcha, Kale, Lemon, Cucumber, Banana, Mint

TINY TIGER \$9

Pineapple Juice, Strawberry, Banana

PINEAPPLE BLISS \$9

Coconut Milk, Pineapple Juice, Pineapple, Banana

ADD CHOCOLATE, VANILLA OR VEGAN PROTEIN POWDER, MATCHA, HEMP SEEDS, FLAX SEEDS
\$4

1320 Market

Breakfast

ALL AMERICAN BREAKFAST * \$14

2 Eggs Any Style, Applewood Smoked Bacon or Sausage, Seasoned Home Potatoes, Sourdough & Honey Butter

SMOKED SALMON OMELET (P)* \$16

Smoked Atlantic Salmon, Herb Cream Cheese, Dill, Avocado, Arugula, Sourdough & Honey Butter, Side Salad

TOFU SCRAMBLE (VG)* \$14

Spinach, Green Onions, Black Sesame, Ginger Miso Sauce, Vegan Sourdough, House Potatoes

THE ROYALE* \$14

Smoked Black Forest Ham, Apricot Cherry Mostarda, Farm Egg, Taleggio Cheese, House Bun

CLASSIC BREAKFAST BURRITO (V)* \$12

Scrambled Eggs, Pico de Gallo, Avocado, Cheddar Cheese, Potato, Side Salad, add Bacon or Sausage \$3

PANCAKES (V) \$8

2 Homemade Pancakes, Honey Butter, Maple Syrup add Fruit, Bacon or Sausage \$3

GRAB & GO BREAKFAST PASTRIES \$5

Leek and Parmesan Bistro or Ham & Cheese Croissant

BAGEL AND CREAM CHEESE (V) \$6

**These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk to foodborne illness.*

Kids Menu

**ALL KIDS ENTREES INCLUDE ONE SIDE.
\$3 FOR EACH ADDITIONAL SIDE**

CHICKEN TENDERS* \$11

KID'S BURGER* \$10

HOT DOG* \$9

GRILLED CHEESE (V) \$10

PIZZA* \$10

Cheese, Pepperoni or Sausage

PASTA (V) \$10

Cheese Sauce, Marinera, Butter & Parmesan

SIDES

French Fries

Fruit Cup

Corn

Broccoli

Snacks & Soups

CHICKEN WINGS* \$14

(6) BBQ or Buffalo, Celery Sticks, Ranch Dressing

CHEF'S SOUP* \$9

Add House Baked Pastry \$4

TURKEY CHILI* \$12

Cheddar Cheese, Corn Bread Croutons, Jalapeno, Sour Cream, Chives

PESTO POLENTA CAKES (VG) \$12

Roasted Butternut Squash, Caramelized Onions, Roasted Peppers, Sun Flower Seeds

Sides \$6

FRENCH FRIES

BRUSSEL SPROUTS & BACON*

BROCCOLI

Parmesan Cheese, Chili Flakes, Olive Oil

SIDE SALAD

Carrots, Tomatoes, Radish, Cucumbers, Mustard Vinaigrette

1320

Market

Sandwiches

SERVED WITH FRIES OR SALAD

ADD BACON*, EGG*, OR AVOCADO (\$3) EACH

HARVEST BURGER* \$16

2 Beef Patties (Make it Impossible \$3), Cheddar Cheese, B&B Pickles, Lettuce, Tomato, Onion, LSF sauce, Brioche Bun

SALMON BURGER (P)* \$17

Atlantic Salmon, Marinated Sundried Tomato, Pickled Onion, Baby Spinach, Lemon Dill Aioli

AVOCADO TOAST (VG) \$15

Sourdough, Arugula, Cherry Tomato, Edamame, Pickled Cucumber, Toasted Pepitas, Togarashi Chili Flakes

CHICKEN TINGA OR BEEF BIRRIA TACO* \$16

Onion, Cilantro, Guajillo Salsa, Corn Tortilla, Lime Side of Mexican Rice and Pinto Beans

SEASONAL QUESADILLAS (V) \$12

Seasonal Vegetables, Cheese, House Made Guacamole & Guajillo Salsa Add Beef or Chicken* \$3

ITALIAN PANINO SANDWICH* \$15

Salami, Pepperoni, Mortadella, Sundried Tomato Paste, Giardiniera Aioli, Sourdough

TURKEY CLUB* \$17

Smoked Turkey, Bacon, Cheddar Cheese, Lettuce, Tomato, Red Onion, Avocado, Mayonnaise, Whole Wheat Bread

CUBANO SANDWICH* \$16

Smoked Ham, Pulled Pork, Fontina Cheese, B&B Pickles Whole Grain Mustard, Black Pepper Aioli, Hoagie Roll

Salads & Bowls

ADD 6OZ CHICKEN (\$8) ,

4 SHRIMP OR 3.5 OZ SALMON(\$10)

BRUSSEL SPROUT SALAD(V)* \$14

Roasted Brussel Sprouts, Kale, Roasted Butternut Squash, Beets, Pearl Cous-Cous, Toasted Pistachios, Dried Cherries, Red Wine Poppysed Dressing

KOREAN BBQ TOFU BOWL(VG)* \$14

Marinated Tofu, Jasmine Rice, Red Peppers, Carrots, Edamame, Avocado, Green Onion, Kimchi, Pickled Ginger, Sesame Seeds, Korean BBQ sauce

KALE CAESAR* \$13

Kale, Romaine, Bacon, Avocado, Croutons, Parmesan, White Anchovies, Caesar Dressing

GREEN LEAF SALAD (VG) \$12

Local Greens, Tomato, Green Beans, Cucumber, Shaved Sourdough Crouton, Sunflower Seeds, Crispy Amaranth, Banyuls Vinaigrette

SALMON AND GRAINS BOWL(P)* \$22

Bulgur Quinoa Tabouleh, Carrot, Cucumber, Parsley, Red Pepper Citrus Mint Dressing

KITCHEN HOURS

MONDAY-FRIDAY: 11AM TO 7:30PM

SATURDAY & SUNDAY: 11AM TO 6:30PM

*These items are cooked to order.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.