

ELIZABETH FALKNER'S
CITIZEN CAKE
Ice Cream Parlor
AND Eats

2125 FILLMORE STREET, SAN FRANCISCO



START ME UP

Available all day and night

CLAM CHOWDER

New England/California style with clams, fennel, potatoes, bacon and croutons Cup/Bowl \$5./ \$8.50

TOMATO SOUP

straight up creamy tomato soup(goes great with grilled cheese)Cup/bowl \$5./ \$8.50

SHRIMP COCKTAIL

grilled with spicy horseradish tobasco butter \$8.50.

SIMPLE GREEN SALAD

shaved radishes, banyuls vinaigrette, parmesan \$8.

WILD ARUGULA SALAD

with seasonal fruit, ricotta salata and roasted almonds \$9.

GRILLED ROMAINE

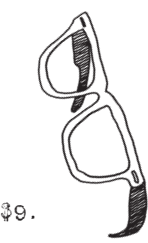
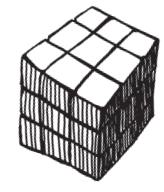
with creamy herb-lemon dressing and parmesan \$9.50.

CHINESE CHICKEN SALAD

with crispy wonton, peanut and cilantro \$12.

ICEBURG WEDGE

with creamy blue cheese, bacon, scallion, croutons \$10.



Sandwiches

All sandwiches served with our salt and vinegar chips and pickles

GRILLED CHEESE

our blend of 5 cheeses on grilled pullman or sourdough \$9.50

THE BIG CORN DOG

corn batter fried Fatted Calf dog with house made molasses-beer mustard \$10.

BLT

bacon, heirloom tomatoes, greens and basil aioli on toasted pullman bread \$12.

HOT DOG

Fatted Calf beef hot dog on housemade bun sauerkraut and molasses-beer mustard \$9.

80/20 BACON BURGER

bacon burger with lettuce, tomato, onion and ancho ketchup on toasted milk bun \$12./with cheese \$13.

FRIED CHICKEN COBB

southern fried chicken cobb, egg salad, avocado, blue cheese, bacon tomato vinaigrette on brioche bun \$13.

RARE ROAST BEEF

rare roast beef with horseradish cream, pickled beets on toasted torpedo roll and side of au jus \$15.

TUNA SALAD ON SOURDOUGH

(dolphin safe) with apples, pecans, onion and pickles on sourdough \$12./with cheese \$13.

dinner

Available nightly at 5pm

SPAGHETTI AND MEATBALLS

Spaghetti with red sauce and meatballs \$16.

SPARERIBS

St. Louis Pork Spareribs and house BBQ sauce half or full \$10./\$17.

MUSSELS

Mussels cooked in white wine, garlic and onion with basil aioli and croutons \$15.

ROAST CHICKEN

Roasted Chicken and duck fat potatoes, prunes, sherry sauce \$17.

GREAT SIDES

MAC AND CHEESE

with cheddar, gruyere, parmesan and American \$6.

BAKED BEANS

made with brown sugar, chipotle, bacon and a bit of chocolate \$6.

ONION RINGS

buttermilk battered \$5.

SEASONAL VEGETABLES

with an appropriate sauce \$5.

BRUNCH BOX

Available Saturday and Sundays from 11am - 3pm

FRENCH TOAST

with seasonal fruit syrup \$10.

GRANOLA

and yogurt or milk and fruit \$8.

PLAIN JANE

2 eggs, any style,hash browns, toast, bacon or sausage \$12.

FRIED EGG SANDWICH

with cheese,bacon or sausage \$10.

LIQUOR IS QUICKER

All of our wines are \$10 glass and \$40 a bottle

SPARKLING

Prosecco, Vitoraz, veneto, Italy '09
Vouvray, Vigneau-Chevreau, loire valley, France NV

WHITE

Cesani Vernaccia, San Gimignano, Italy '09
Chenin Blanc-Viognier, Pine Ridge, Napa Valley, CA,'10
chardonnay, Milton Park, Eden Valley, Australia '10

ROSE

Chateau Marouine, Provence, France, '10

RED

Pinot Noir, Moshin, Healdsburg, California, '08
Zinfandel, Federalist, Dry Creek Valley, CA, '10
Garnacha/Syrah, Ludovicus, Terra Alta, Spain '10
Cabernet Sauvignon, Joyce, Monterey, CA, '08

DRAUGHT BEER \$5

Magnolia Brewery Kalifornia Kolsch San Francisco

Matilda, Goose Island, Chicago \$6.

Speakeasy Prohibition Ale San Francisco

Lagunitas IPA Petaluma

BOTTLED BEER

Trumer Pils, Berkeley \$5.

Rogue Hazlenut Brown (22 Oz) Oregon \$8.



I founded Citizen Cake in 1997 because San Francisco was in need of a new pastry shop. Being an ice cream fanatic since I was a kid growing up in Southern California, I decided after 14 years of Citizen Cake to make it also an ice cream parlor with concocted sundaes and food you just want to eat at an ice cream parlor made with honest and great ingredients... Besides, Cake and Ice Cream just go together!
— E.F.

\$2. Split plate charge

SPECIALS

Nightly

Sunday

MEATLOAF

Meatloaf with mashed potatoes, mustard greens and house BBQ sauce \$17.

MONDAY

LASAGNA

Made with ricotta, mozzarella, spinach and tomato \$16.

Tuesday

FRIED CHICKEN

Fried Chicken and biscuits \$17.



WEDNESDAY

POT ROAST

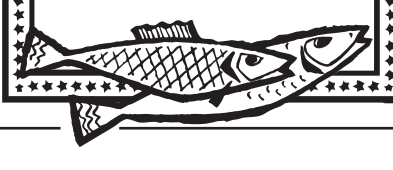
Pot Roast with carrots, turnips, leeks and potatoes \$18.



THURSDAY

FISH AND CHIPS

Fish and Chips with curry salt \$16.



FRIDAY

CIOPPINO

Cioppino, a SF classic! Made for today \$18.



SATURDAY

CHICKEN

and EF's mom's noodles \$17.

