

EAT

# AMERICANA

## ALL DAY BREAKFAST!

<b>2 Farm Eggs Breakfast</b>	<b>9</b>
fried or scrambled, served with our hash browns Add Americana's Sausage, Chopped Bacon, or Avocado +2	
<b>B.A.T. Scramble</b>	<b>12</b>
a house favorite! 2 egg scramble of bacon, avocado, tomato, cheese & scallion, with hash browns	
<b>Pumpkin Pancakes</b>	<b>9</b>
2 pancakes with butter, maple syrup, and candied pecans	
<b>Buttermilk Pancakes</b>	<b>10</b>
2 pancakes with butter and maple syrup, 2 fried or scrambled eggs	
<b>Bread Pudding French Toast</b>	<b>10</b>
fresh strawberries, maple syrup, hand whipped vanilla cream	
<b>Country Biscuit Plate</b>	<b>10</b>
sausage gravy and 2 fried eggs over toasted buttermilk biscuit	
<b>Americana Omelet</b>	<b>12</b>
three eggs, cheddar cheese, bell pepper, onion, tomato, served with our hash browns Add Sausage, Bacon, or Avocado inside +2	
<b>Breakfast Burrito</b>	<b>10</b>
2 scrambled eggs, cheddar cheese, hash browns, sausage, peppers & onions, salsa, sour cream	

## BREAKFAST SIDES

<b>3 Strips Griddled Bacon</b>	<b>4</b>		
<b>House Hash Browns</b>	<b>3</b>	<b>Buttermilk Biscuit</b>	<b>4</b>
<b>Chicken Apple Sausage</b>	<b>4</b>	house made blackberry jam and honey butter	
<b>Breakfast Pork Sausage Patty</b>	<b>4</b>	<b>Creamy Polenta</b>	<b>6</b>
<b>Fresh Fruit</b>	<b>4</b>	parmesan and green onion	

## SANDWICHES Add Fries +3

<b>Pulled Pork Sandwich</b>	<b>10</b>
Dijon mustard coleslaw, pickled red onion, brioche bun	
<b>Philly Cheesesteak</b>	<b>10</b>
shaved rib eye steak, peppers & onion, American cheese	
<b>Portobello Mushroom &amp; Fresh Mozzarella</b>	<b>10</b>
roasted piquillo peppers, basil, extra virgin chile oil, balsamic aioli, brioche bun	
<b>Burger Time! Beef &amp; Bacon Patty or All Beef Patty</b>	<b>10</b>
American cheese, 1000 island, lettuce, onion, tomato, pickle, brioche bun	

## **STARTERS**

<b>Sweet Potato Tater Tots</b>	<b>5</b>
charred scallion ranch dip	
<b>Pulled Pork Waffle Fries</b>	<b>11</b>
house cheese sauce, buffalo sauce, scallions	
<b>Crispy Chicken Wings</b>	<b>9</b>
tossed in house buffalo sauce, celery and blue cheese dressing	
<b>Broccoli au Gratin</b>	<b>7</b>
aged cheddar and american cheese	
<b>Fried Mozzarella Caprese</b>	<b>9</b>
fresh mozzarella, heirloom tomato, basil, extra virgin olive oil	

## **SALADS**

<b>Americana's House Salad</b>	<b>3</b>
mixed baby greens, balsamic vinaigrette	
<b>Roasted Beet &amp; Goat Cheese</b>	<b>9</b>
mixed greens, candied pecans, balsamic vinaigrette	
<b>Americana's Louie Salad</b>	<b>9</b>
iceberg lettuce, tomato, avocado, carrot, celery, cucumber, hard boiled egg, 1000 island dressing	
<b>Add Chilled Shrimp + 6</b>	

## **MAIN PLATES**

<b>Poor Man's Steak Frites</b>	<b>14</b>
onion-smothered beef patty, creamy crimini mushroom sauce, fries	
<b>Roasted Eggplant Lasagna</b>	<b>14</b>
portobello mushroom, mozzarella, pesto, spicy tomato sauce, house made ricotta, basil	
<b>Chicken Parm</b>	<b>15</b>
fried chicken breast, mozzarella and parmesan, house tomato sauce, basil	
<b>Shrimp Diavolo</b>	<b>19</b>
creamy polenta, fiery lobster broth, scallion, parmesan, fried basil	
<b>Steak Fried Rice</b>	<b>17</b>
sliced ribeye, mushrooms, bell pepper, onion, peas, carrot, corn, topped with a sunny-side egg	
<b>Green Chili Mac &amp; Cheese</b>	<b>11</b>
penne pasta, New Mexico hatch chili, asiago, parmesan, Wisconsin cheddar, fontina	

## **DESSERT**

<b>Ice Cream Sundae</b>	<b>7</b>
Tillamook vanilla ice cream, warm Nutella fudge sauce, candied pecans, cherry	
<b>Bread Pudding French Toast</b>	<b>10</b>
fresh strawberries, maple syrup, hand whipped vanilla cream	

## COCKTAILS

<b>Sangria</b>	<b>7 glass/20 bottomless</b>
red wine, orange juice, pomegranate juice, lime, soda water	
<b>Mimosa</b>	<b>7 glass/20 bottomless</b>
prosecco, orange juice	

## WINE

featuring locally sourced wine from **Green Barrel Wine Merchants**, SF eco-friendly purveyor

<b>Chardonnay</b>	<b>8 glass/18 half carafe/35 carafe</b>
2015, Mendocino, CA. <i>Bright citrus, light oak.</i>	
<b>Rose</b>	<b>8 glass/18 half carafe/35 carafe</b>
2015, Sonoma, CA. <i>Earthy and dry, with strawberry notes.</i>	
<b>House Red Blend</b>	<b>8 glass/18 half carafe/35 carafe</b>
2013, Sonoma, CA. <i>Syrah-based, ripe berry and vanilla notes, spicy oak finish.</i>	
<b>Pinot Noir</b>	<b>9 glass/20 half carafe/38 carafe</b>
2015, Sonoma, CA. <i>Delicate and smooth, smoky finish.</i>	
<b>BYOB? Yes, just a 10 dollar corkage!</b>	

## BEER

5 each

<b>Anchor Steam</b>	<b>Tsingtao</b>
<b>Corona</b>	<b>Blue Moon Belgian White Ale</b>
<b>Sierra Nevada Pale Ale</b>	<b>Heineken</b>
<b>Stella Artois</b>	<b>Crispin Hard Cider</b>

Watching a Game with Us? 6 bottles Beer Bucket! 25

## SOFT DRINKS

<b>Iced Black Tea</b>	<b>3</b>	<b>Thai Iced Tea</b>	<b>5</b>
<b>Orange Juice</b>	<b>4</b>	<b>Vietnamese Coffee</b>	<b>5</b>
<b>Apple Juice</b>	<b>3</b>	<b>S. Pellegrino (500ml)</b>	<b>3</b>
<b>Hot Chocolate</b>	<b>4</b>	<b>Fresh Lemonade</b>	<b>5</b>
with vanilla bean whipped cream			

## FOUNTAIN SODA 2

<b>Coca Cola Regular/Diet</b>	
<b>Fanta Orange</b>	
<b>Sprite</b>	
<b>Barq's Root Beer</b>	
<b>Add Vanilla Ice Cream to Any Soda and Have a Float!</b>	<b>5</b>