BREAKFAST

All Eggs Served with House Potatoes

Avocado Toast with Bacon... 18.95

Two Eggs and Toast ... 12.95

BV Breakfast Combo ... 17.95
  (French Toast, Two Eggs and Two Slices of Applewood Smoked Bacon)

Corned Beef Hash with Poached Eggs ... 17.95

Cinnamon French Toast with Poached Eggs ... 17.95

Belgian Waffle ... 16.95
  (Chocolate Bacon, Strawberry and Banana)

Cheese Omelette ... 16.95

Mexican Omelette ... 17.95
  (Green Chiles, Pepper Jack, Green Peppers, Onion, Sour Cream, Guacamole, Salsa)

Denver Omelette ... 17.95

Dungeness Crab Omelette ... 23.95
  (Dungeness Crab, Tomato and Swiss Cheese)

Crab Cake Eggs Benedict ... 24.95

Smoked Salmon Eggs Benedict ... 23.95
  (Avocado, Smoked Salmon)

Country Eggs Benedict ... 18.95
  (Sausage Patties)

Classic Eggs Benedict ... 17.95
  (Canadian Bacon)

Grilled Ribeye Steak and Eggs ... 26.95
  (Crispy 'Tater Tots' and Grilled Red Onions)

SOUP, SALADS, APPETIZERS

Clam Chowder ... Cup 9.50 / Bowl 10.50

Clam Chowder Sourdough Bread Bowl ... 12.95

Sweet Potato Fries with Cajun Mayonnaise ... 7.95

Potato Skins ... 14.95
  (Covered with Cheddar Cheese, Bacon, Scallions)

Nachos ... 15.95
  (House-Made Chili, Cheddar Cheese, Jalapenos Salsa, Sour Cream, Guacamole)

Crispy Fried Calamari ... 16.95
  (Jalapenos and Creole Mustard Aioli)

Dungeness Crab Cocktail ... 21.95

Caesar Salad ... 13.90
  (add Grilled Chicken Breast 5.00)
  (add Salmon 10.95)

Mixed Heirloom Tomato and Watermelon Salad ... 15.95
  (Mozzarella, Sourdough Bruschetta)

SANDWICHES

Hamburger with Fries ... 16.95
  (add Swiss, Cheddar or Jack Cheese for .95)

Buena Vista Burger ... 18.95
  (Jack Cheese, Applewood Smoked Bacon and Fries)

Patty Melt ... 16.95
  (Sautéed Onions, American Cheese on Rye, with Fries)

Grilled Cheese Sandwich with Fries ... 12.95

B.L.T. with Fries ... 15.95

Grilled Chicken B.L.T. with Fries ... 18.95

Hot Pastrami on Rye with Fries ... 17.95

French Dip with Jus and Fries ... 18.95

Rueben on Rye with Fries ... 17.95

ENTREES

Dungeness Crab Melt with Fries ... 23.95

Grilled Salmon ... 24.95
  (Apple Cider-Glazed with Succotash, Broccolini and Lemon Aioli)

Spaghetti & Meatballs ... 18.95

Grilled Chicken Breast Dinner ... 20.95
  (with Seasonal Vegetables)

Corned Beef and Cabbage 19.95
  (Red Potatoes, Carrots and Horseradish Mustard Sauce)

Fish and Chips ... 18.95

Beer-Battered Fish Tacos 17.95
  (Salsa, Chipotle-Lime Sour Cream, Guacamole, Cole Slaw)

Crab Cakes ... 23.95
  (Served with Mashed Potato and Seasonal Vegetables)

BV Lobster Roll with Lemon Aioli and Fries ... 26.95

Fried Chicken ... 23.95
  (Grilled Corn on the Cob and Coleslaw)

12 oz Rib Eye Steak ... 37.95
  (served with Garlic Fries and Grilled Red Onions)

SIDES

4 Sausage Links ... 7.95
3 Applewood Smoked Bacon ... 6.95
2 Sausage Patties ... 6.95
Cole Slaw ... 3.75
Chocolate Bacon 1 Slice $3.95 2 slices $5.95
English Muffin ... 3.50
Sourdough Toast ... 4.50
House Potatoes ... 3.95
Heirloom Tomato Slices $6.95
wine list

champagne & sparkling

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Codorniu, Cava, Spain (split)</td>
<td>7.50</td>
<td></td>
</tr>
<tr>
<td>Mimosa</td>
<td>12.00</td>
<td></td>
</tr>
<tr>
<td>Avissi, Prosecco, Veneto, Italy</td>
<td>36</td>
<td></td>
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<tr>
<td>Schramsberg, Blanc de Blanc, California, 2016</td>
<td>75</td>
<td></td>
</tr>
<tr>
<td>Schramsberg, Rose, California, 2016</td>
<td>75</td>
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</tr>
<tr>
<td>J Cuvee, Sonoma NV</td>
<td>50</td>
<td></td>
</tr>
<tr>
<td>J Rose, Sonoma NV</td>
<td>60</td>
<td></td>
</tr>
<tr>
<td>Taittinger, La Francaise NV Champagne</td>
<td>80</td>
<td></td>
</tr>
<tr>
<td>Taittinger, La Francaise NV (half bottle)</td>
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CHARDONNAY

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<thead>
<tr>
<th>Wine</th>
<th>Price</th>
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<tbody>
<tr>
<td>Sycamore Lane, California</td>
<td>8.00</td>
<td>32</td>
</tr>
<tr>
<td>Ballard Lane, Central Coast, 2017</td>
<td>9.00</td>
<td>36</td>
</tr>
<tr>
<td>San Simeon, Monterey 2016</td>
<td>40</td>
<td></td>
</tr>
<tr>
<td>La Crema, Sonoma Coast 2018</td>
<td>48</td>
<td></td>
</tr>
<tr>
<td>Landmark, Overlook Vineyard, Sonoma 2018</td>
<td>48</td>
<td></td>
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WHITES AND ROSE

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<thead>
<tr>
<th>Wine</th>
<th>Price</th>
<th>Bottle</th>
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<tbody>
<tr>
<td>Honig, Sauvignon Blanc, Napa 2018</td>
<td>10.00</td>
<td>40</td>
</tr>
<tr>
<td>Dry Creek, Sauvignon Blanc, Sonoma, 2018</td>
<td>44</td>
<td></td>
</tr>
<tr>
<td>Banfi, San Angelo, Pinot Grigio, Italy 2018</td>
<td>48</td>
<td></td>
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<tr>
<td>Locations F, Rose by Dave Phinney, France</td>
<td>10.00</td>
<td>40</td>
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</table>

REDS

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
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<tbody>
<tr>
<td>Buena Vista House Merlot</td>
<td>9.00</td>
</tr>
<tr>
<td>Buena Vista House Pinot Noir</td>
<td>10.00</td>
</tr>
<tr>
<td>Buena Vista Cabernet Sauvignon</td>
<td>10.00</td>
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<tr>
<td>William Hill, Merlot, California, 2017</td>
<td>36</td>
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<tr>
<td>Cline, Pinot Noir, Sonoma Coast, 2018</td>
<td>44</td>
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<tr>
<td>Ballard Lane, Cabernet Sauvignon, California, 2017</td>
<td>40</td>
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<tr>
<td>Kunde, Cabernet Sauvignon, Napa, 2015</td>
<td>48</td>
</tr>
<tr>
<td>Seghesio, Zinfandel, Sonoma County, 2017</td>
<td>48</td>
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owner's special selection

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Silver Oak, Cabernet Sauvignon, Alexander Valley, 2013</td>
<td>99</td>
</tr>
<tr>
<td>Banfi, Cum Laude, Toscana, 2011</td>
<td>60</td>
</tr>
<tr>
<td>Banfi, Brunello Di Montalcino, 2011</td>
<td>99</td>
</tr>
</tbody>
</table>

the Buena Vista Irish Coffee

As introduced at the Buena Vista Café by Stanton Delaplaine in November 1952. Made with Tullamore Dew Irish Whiskey, Peerless Organic Coffee, C&H Sugar and Heavy Cream

specialty coffee drinks

- **Classic Irish Coffee**: our world-famous version
- **Mexican Coffee**: with Tequila and Kahlua
- **Bailey’s Irish Cream Coffee**
- **Venetian Coffee**: with Brandy
- **Keoke Coffee**: with Brandy and Kahlua
- **Nutty Irishman Coffee**: with Frangelico and Bailey’s

BOTTLE BEERS

- Coors Light, Bud Light, Heineken, Sierra Nevada, Corona, Anchor Steam, Magners Cider

DRAFT BEERS

- Buena Vista Café Pilsner
- Lagunitas IPA
- Guinness

DRINKS TO GO

- Classic Irish Coffee
- Bailey's Coffee
- Bloody Mary
- Mimosa
- Hendrick's Gin
- Jose Cuervo Tequila
- Sailor Jerry Spiced Rum
- Tito's Vodka

SALES TAX WILL BE ADDED TO THE PRICE OF ALL FOOD AND BEVERAGE ITEMS

A 5% Charge for SF Employer Mandates will be added to all checks

*Available inside or online*