## **BURGERS**

#### **Choose One**

BEEF - 100% Grass-Fed

TURKEY - Free-Range

BISON - All-Natural (A.Q.)

**VEGGIE -** House-Made Organic

**SEASONAL -** Featured Selection (A.O.)

## Choose a Style

CHOICE OF PACIFIC COAST BAKERY SESAME SEED BUN, WHOLE GRAIN BUN,

GLUTEN-FREE BUN\* (ADD \$2.00), OR LETTUCE WRAP

GLUTEN-FREE BUN (ADD \$2.00), UK LETTUGE WHAP	
The Classic Butter Lettuce, Tomato, Onions, House-Made Pickles, House Sauce	\$10.99
French n' Fries Truffle Parmesan Fries, Brie, Avocado, Caramelized Onions, Greens, Piquant Sauce, Stone Ground Mustard	\$13.99
<b>Tejano</b> Pepper Jack, Jalapeño Relish, Avocado, Tomato, White Corn Strips, Herb Ranch	\$12.99
<b>Sunny Side</b> Pasture Raised Egg, Aged White Cheddar, Caramelized Onions, Greens, Tomato, Chili Sauce	\$12.99
Heritage Applewood Smoked Bacon, Aged White Cheddar, Butter Lettuce, Tomato, Caramelized Onions, Herb Mayo	\$13.99
Chalet Swiss, Cremini Mushrooms, Greens, Tomato, House Sauce	\$12.49
Pacific Blue Blue Cheese, Greens, Tomato, Caramelized Onions, Steak Sauce	\$12.49
BBQ Aged White Cheddar, BBQ Sauce, Caramelized Onions, Jalapeño Relish, Oil & Vinegar Slaw	\$12.49
Seasonal A Rotating Style that Celebrates Each Season	A.Q.

# Fried Chicken Sandwich

A Rotating Style

#### **Create Your Own**

Choose a patty, bun & your toppings
CHOICE OF PACIFIC COAST BAKERY SESAME SEED BUN, WHOLE GRAIN BUN,
GLUTEN-FREE BUN\* (ADD \$2.00), OR LETTUCE WRAP

SAUCES:	Ketchup Yellow Mus	tard		FREE
	House Sauce Mayo or Herb Mayo Honey Mustard Stone Ground Mustard	Jalapeño Relish Herb Ranch Piquant Sauce	Chili Sauce Steak Sauce BBQ Sauce	.50
ARTISAN TOPPINGS:	Butter Lettuce Tomato	House-Made Pickles Onion		FREE
	Aged White Cheddar Swiss Blue Cheese	Pepper Jack Oil & Vinegar Slaw Caramelized Onions	Greens Cremini Mushrooms	\$1.00
	Brie Avocado	Pasture Raised Egg Truffle Parmesan Fries		\$2.00
	Applewood Smoked Bac	on		\$3.00

#### SIDES & SALADS

A.Q.

Russet Fries	\$4.99
Sweet Potato Fries	\$4.99
Zucchini Onion Haystack	\$4.99
Fry-Fecta (ALL THREE)	\$11.99
CUSTOM SEASONINGS: Truffle Parmesan, Chipotle Maple or Seasonal Selection	\$1.00
Mini Burger Skewers with choice of sauce	\$5.99
Chicken Strips with Choice of Sauce	\$8.49
Farmers Market Salad CHOICE OF RED WINE VINAIGRETTE, HERB RANCH, MISO GINGER OR AVOCADO LIME	\$10.99
Mini Market Salad CHOICE OF RED WINE VINAIGRETTE, HERB RANCH, MISO GINGER OR AVOCADO LIME	\$6.99
Seasonal Chopped Salad	A.Q.
Seasonal Veggies a selection of locally grown vegetables, made fresh daily	A.Q.
Seasonal Soup MADE FRESH DAILY	A.Q.

Top your Salad , Veggies or Soup with:

MINI BURGER SKEWERS \$5.99 - CHICKEN STRIPS \$8.49 - PASTURE RAISED EGG \$2.00

# **DRINKS & SHAKES**

Artisan 9	Sodas		9 oz	\$2.99
A selection of house-made sodas			16 oz	\$4.49
FLAVORS:	Meyer Lemon	Prickly Pear		
	Ginger Lime	Seasonal Selection		
Bottled S	Sodas			\$3.99
Cola				
Diet Cola				
Root Beer				
Tea & Ko	mbucha			
	Tealeaves Custom	Blend		\$3.99
Kombucha				A.Q.
Beer & V	Vine			A.Q.
Selection of Cr	aft Brews and Wines			
See our Beer and	d Wine menu for current	t offerings		
Shakes			9 oz	\$5.99
Made with Stra	ius Family Creamery o	organic ice cream	12 oz	\$ 7.99
Add Brûléed Mai			16 oz	\$9.99
FLAVORS:	Chocolate	Salted Caramel	Mint Chip	
	Stumptown Coffee Tahitian Vanilla Bea	Strawberry n	Seasonal Selection	1
KIDS				
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FLAVORS:	Chocolate Stumptown Coffee Tahitian Vanilla Bean	Salted Caramel Strawberry	Mint Chip Seasonal Selection		
KIDS					
	ger Combo ries or Carrots & Cucumb	oers, Drink	\$11.99		
Kids Grilled Cheese Combo Grilled Cheese, Fries or Carrots & Cucumbers, Drink					
Chicken Strips	<b>cken Strips Co</b> , Fries or Carrots & Cucu IOS ARTISAN SODA, ORGANIC APP	mbers, Drink	\$12.49		
Drinks					
Kids Artisan So	\$ 2.99				
Organic Apple	Juice		\$ 2.00		
Organic Milk			\$ 2.00		
A SURCHARGE OF	6% AT OUR SAN FRANCISCO L	OCATIONS AND A SURCH	ARGE OF 5% AT OUR SAN MATEO AN		

A SURCHARGE OF 6% AT OUR SAN FRANCISCO LOCATIONS AND A SURCHARGE OF 5% AT OUR SAN MATEO AND SAN RAMON LOCATIONS WILL BE ADDED TO EACH ORDER TO HELP COVER COSTS OF EMPLOYER MANDATES.

NOTICE: CONSUMPTION OF RAW OR UNDERCOOKED MEAT, POULTRY, EGGS, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

#### .....

BURGERS, SIDES, SEASONAL SALADS AND
SHAKES CRAFTED WITH QUALITY INGREDIENTS
FROM FARMS AND RANCHES THAT SHARE OUR
COMMITMENT TO THE LAND

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# ROAM

#### AT ROAM, OUR...

Meats are humanely raised on open pastures

Seasonal produce is sourced from local farms committed to sustainable practices

100% grass-fed beef is rich in Omega 3s, freshly ground and never frozen

House-made veggie burgers are organic, gluten free and vegan

Artisan burger buns are custom made at a local bakery

Pickles are made in-house

Heritage breed applewood smoked bacon has no added nitrates or nitrites

Fries are cooked in high oleic sunflower oil, which is low in saturated fat

Shakes are made with organic ice cream

Wine on tap eliminates waste and allows for a barrel-to-glass experience

Kombucha is locally produced, raw and served on tap

Menu items contain no corn syrup, no hormones, no antibiotics, no added trans-fats

For more information about ROAM and to order online, please visit roamburgers.com

Catering inquiries: catering@roamburgers.com

General inquiries: info@roamburgers.com

THIS MENU IS PRINTED ON 100% POST CONSUMER RECYCLED PAPER USING GREEN ENERGY.

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