

BURGERS

Choose One

BEEF - 100% Grass-Fed

TURKEY - Free-Range

BISON - All-Natural (A.Q.)

VEGGIE - House-Made Organic

Choose a Style

CHOICE OF PACIFIC COAST BAKERY SESAME SEED BUN, BRIOCHE BUN, WHOLE GRAIN BUN, GLUTEN-FREE BUN* (ADD \$2.00), OR LETTUCE WRAP

The Classic \$12.00
Butter Lettuce, Tomato, Onions, House-Made Pickles, House Sauce

French n’ Fries \$15.50
Truffle Parmesan Fries, Brie, Avocado, Caramelized Onions, Greens, Worcestershire Sauce, Stone Ground Mustard

Tejano \$14.00
Pepper Jack, Jalapeño Relish, Avocado, Tomato, White Corn Strips, Herb Ranch

Sunny Side \$14.00
Pasture Raised Egg, Aged White Cheddar, Caramelized Onions, Greens, Tomato, Chili Sauce

Heritage \$15.00
Applewood Smoked Bacon, Aged White Cheddar, Butter Lettuce, Tomato, Caramelized Onions, Aioli

Chalet \$13.50
Swiss, Cremini Mushrooms, Greens, Tomato, House Sauce

Pacific Blue \$13.50
Blue Cheese, Greens, Tomato, Caramelized Onions, Steak Sauce

BBQ \$13.50
Aged White Cheddar, BBQ Sauce, Caramelized Onions, Jalapeño Relish, Oil & Vinegar Slaw

Seasonal A.Q.
A Rotating Style that Celebrates Each Season

Fried Chicken Sandwich A.Q.
A Rotating Style

Create Your Own \$11.50
Includes Butter Lettuce, Tomato, Onions, House-Made Pickles

CHOOSE A PATTY, BUN & YOUR TOPPINGS

CHOICE OF PACIFIC COAST BAKERY SESAME SEED BUN, BRIOCHE BUN, WHOLE GRAIN BUN, GLUTEN-FREE BUN* (ADD \$2.00), OR LETTUCE WRAP

SAUCES:	CHEESE:	TOPPINGS:
FREE Ketchup Yellow Mustard	\$1.50 Aged White Cheddar Pepper Jack Swiss Vegan Cheddar Violife	.25 Tomato Butter Lettuce Onion House-Made Pickles
.50 Mayo House Sauce Herb Ranch Stone Ground Mustard Jalapeño Relish Roam Hot Sauce	\$2.50 Blue Cheese Brie	\$1.00 Caramelized Onions Oil & Vinegar Slaw Greens Cremini Mushrooms
\$1.00 Aioli BBQ Sauce Steak Sauce Honey Mustard Chili Sauce		\$2.00 Pasture Raised Egg Avocado
		\$3.00 Applewood Smoked Bacon Plant-Based Bacon Umaro

SIDES & SALADS

Russet Fries \$5.00

Sweet Potato Fries \$5.50

Zucchini Onion Haystack \$5.50

Fry-Fecta (ALL THREE) \$15.00

CUSTOM SEASONINGS:Truffle Parmesan, Chipotle Maple or Seasonal Selection \$2.00

Mini Burger Skewers WITH CHOICE OF SAUCE \$7.00

Chicken Strips WITH CHOICE OF SAUCE \$10.00

Farmers Market Salad \$13.00
CHOICE OF RED WINE VINAIGRETTE, HERB RANCH, MISO GINGER OR AVOCADO LIME

Mini Market Salad \$8.00
CHOICE OF RED WINE VINAIGRETTE, HERB RANCH, MISO GINGER OR AVOCADO LIME

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 \$7.00 - CRISPY CHICKEN \$7.00 - PASTURE RAISED EGG \$2.00

DRINKS & SHAKES

Artisan Sodas \$4.50
A selection of house-made sodas

FLAVORS: Meyer Lemon Prickly Pear
Ginger Lime Seasonal Selection

Bottled Sodas \$4.00
Cola, Diet Cola, Root Beer

Tea & Kombucha \$4.00
Black Iced Tea | Tealeaves Custom Blend
Kombucha A.Q.

Beer & Wine A.Q.
Selection of Craft Brews and Wines
See our Beer and Wine menu for current offerings

Shakes 9 oz \$ 6.00
Made with Straus Family Creamery organic ice cream 12 oz \$ 8.00
16 oz \$10.00

FLAVORS: Chocolate Strawberry
Stumptown Coffee Mint Chip
Tahitian Vanilla Bean Seasonal Selection
Salted Caramel Add Brûléed Marshmallow \$2.00

KIDS

Kids Burger Combo \$14.00
Plain Burger, Fries or Carrots & Cucumbers, Drink

Kids Chicken Strips Combo \$14.00
Chicken Strips, Fries or Carrots & Cucumbers, Drink

Kids Grilled Cheese Combo \$10.00
Grilled Cheese, Fries or Carrots & Cucumbers, Drink

COMBOS INCLUDE: KIDS ARTISAN SODA, ORGANIC APPLE JUICE OR ORGANIC MILK

Drinks
Kids Artisan Soda \$3.00
Organic Apple Juice \$3.00
Organic Milk \$3.00

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.

*ALL MENU ITEMS NOT PREPARED IN A GLUTEN-FREE, NUT-FREE OR DAIRY FREE ENVIRONMENT.

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.

ERS, SIDES, SEASONAL SALAD
CRAFTED WITH QUALITY INGR
ARMS AND RANCHES THAT SHA
COMMITMENT TO THE LAND



Meats are humanely raised on open pastures

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

*Artisan burger buns are custom made
at a local bakery*

Heritage breed applewood smoked bacon has no added nitrates or nitrites

Shakes are made with organic ice cream

Kombucha is locally produced, raw and served on tap

Catering inquiries: catering@roamburgers.com

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MAIN

MENU