
MADE FRESH WITH MINDFUL INGREDIENTS

From pasture to plate, we offer delicious burgers, sides, shakes and sodas crafted from fresh ingredients that have been carefully sourced from a select group of purveyors.



AT ROAM ARTISAN BURGERS, OUR...

Beef, bison and turkey are humanely raised on open pastures

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

Fries are cooked in rice bran oil

House-made sodas are sweetened with low-glycemic agave nectar

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

Seasonal produce is sourced from local farms committed to sustainable practices

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



MENU

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

ALL PACKAGING IS 100% COMPOSTABLE.

UNION
1785 Union Street, San Francisco, CA 94123
415 440 ROAM (7626) // Open Daily 11:30am-10pm

FILLMORE
1923 Fillmore Street, San Francisco, CA 94115
415 800 7801 // Open Daily 11:30am-10pm

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MADE FRESH WITH MINDFUL INGREDIENTS

BURGERS

Choose One

BEEF - 100% Grass-Fed

TURKEY - Free-Range

BISON - All-Natural (A.O.)

VEGGIE - House-Made Organic

Make it a Double ADD \$3.25

Choose a Style

(CHOICE OF PACIFIC COAST BAKERY TRADITIONAL SESAME SEED BUN, WHOLE GRAIN BUN OR LETTUCE WRAP)

The Classic \$6.25

Butter Lettuce, Tomato, Onions, House-Made Pickles, House Sauce
(WITH CHOICE OF CHEESE \$7.25)

French and Fries \$8.25

Truffle Parmesan Fries, Gruyere, Avocado, Caramelized Onions,
Watercress, Dijon Mustard

Tejano \$8.25

Pepper Jack, Jalapeño Relish, Avocado, Tomato, White Corn Strips, Herb Ranch

Sunny Side \$8.25

Organic Free-Range Egg, Aged White Cheddar, Caramelized Onions, Greens,
Tomato, Sweet Chili Sauce

Heritage \$8.25

Applewood Smoked Bacon, Fontina, Butter Lettuce, Tomato,
Caramelized Onions, Herb Mayo

Chalet \$8.25

Swiss, Cremini Mushrooms, Watercress, Tomato, House Sauce

Pacific Blue \$8.25

Blue Cheese, Watercress, Tomato, Caramelized Onions, Steak Sauce

BBQ \$8.25

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

*Roam burgers pair perfectly with our
lineup of Straus Family Creamery shakes,
house-made sodas, wine and kombucha
on tap, and craft brews.*

A SURCHARGE OF 3% WILL BE ADDED TO EACH ORDER TO
COVER THE COST OF SAN FRANCISCO EMPLOYER MANDATES.

Create Your Own

Choose a patty, bun & your toppings \$6.25

(CHOICE OF PACIFIC COAST BAKERY TRADITIONAL SESAME SEED BUN, WHOLE GRAIN BUN OR LETTUCE WRAP)

| | | | | |
|----------------|-------------------|-----------------------|-------------------|------|
| SAUCES: | House Sauce | Organic Heinz Ketchup | Sweet Chili Sauce | FREE |
| | Mayo or Herb Mayo | Jalapeño Relish | Steak Sauce | |
| | Yellow Mustard | Herb Ranch | BBQ Sauce | |

| | | | |
|------------------------------|----------------|--------------------|------|
| ARTISAN TOPPINGS: | Butter Lettuce | House-Made Pickles | FREE |
| | Tomato | Onion | |

| | | | | |
|--|--------------------|-------------|--------------------|--------|
| | Aged White Cheddar | Blue Cheese | Oil & Vinegar Slaw | \$1.00 |
| | Swiss | Gruyere | Caramelized Onions | |
| | Fontina | Pepper Jack | Watercress | |
| | | | Cremini Mushrooms | |

| | | | |
|--|------------------------|------------------------|--------|
| | Avocado | Organic Free-Range Egg | \$1.50 |
| | Truffle Parmesan Fries | Applewood Smoked Bacon | |

SIDES & SALADS

Russet Fries \$2.99

Sweet Potato Fries \$3.49

Zucchini Onion Haystack \$3.49

The Fry-Fecta (ALL THREE) \$5.49

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|-------------------------------|------------------|------------|----------------|-----|
| CUSTOM SEASONINGS: | Truffle Parmesan | Fresh Herb | Chipotle Maple | 75¢ |
|-------------------------------|------------------|------------|----------------|-----|

Farmers Market Salad \$ 7.49

(CHOICE OF RED WINE VINAIGRETTE OR HERB RANCH)

Top with Choice of Mini Burger Trio \$3.25

(Three Mini Patties on a Skewer)

Side Salad \$3.99

Seasonal Veggies A.Q.

A selection of locally grown vegetables, made fresh daily

For information on seasonal items visit ROAMBURGERS.COM

DRINKS & SHAKES

Artisan Sodas \$2.49

A selection of house-made sodas

| | | |
|-----------------|-------------|-----------------------|
| FLAVORS: | Meyer Lemon | Prickly Pear |
| | Ginger Lime | Caramelized Pineapple |

Bottled Sodas \$ 2.49

Boylan Bottling Co. Cane Cola

Boylan Bottling Co. Diet Cola

River City Root Beer

Tea & Kombucha

Mighty Leaf Iced Tea \$ 2.29

Kombucha A.Q.

Beer & Wine A.Q.

Selection of Microbrews

Selection of Sustainably Produced Wines on Tap

Straus Family Creamery Shakes 12 oz \$4.99

Made with organic ice cream 16 oz \$6.49

Add Bruléed Marshmallow \$1.00

| | | | |
|-----------------|--------------------|-----------------------|----------------|
| FLAVORS: | Dagoba Chocolate | Tahitian Vanilla Bean | Salted Caramel |
| | Blue Bottle Coffee | Coconut | Strawberry |
| | | | Mint Chip |

KIDS

Kids Burger Combo \$ 7.25

Plain Burger, Fries, Drink

Kids Grilled Cheese Combo \$5.99

Grilled Cheese, Fries, Drink

(COMBOS INCLUDE HOUSE-MADE SODA, ORGANIC APPLE JUICE OR ORGANIC MILK)

Drinks

Kids Shake \$3.49

Organic Apple Juice \$ 1.49

Organic Milk \$ 1.49



VinTap is engaged in producing and distributing artisan wine in 5.17 gallon, stainless steel and one-way kegs to the hospitality industry.

Sealed kegs are coupled to a nitrogen or argon gas system, guaranteeing the wines remain winery-fresh from the first to last glass.

Point of difference - open bottles of 'by the glass' wine inevitably show the damage of oxidation regardless of wine preserving practices

The ultimately green program - VinTap goes beyond recycling by offering stainless steel reusable and one-way recyclable kegs. The impact reduces glass usage and disposal volume (one keg = twenty six bottles).

Wine by the keg offers an exceptional value to consumers by eliminating traditional packaging costs.

Corked wines eliminated - the cork taint characteristic, Trichloroanisole or TCA is statistically present in 3 to 5 % of bottled wines.

White Wines

'THE CLIMBER' CLIF FAMILY, 2011 Sauvignon Blanc, California ...

Appellation: California – Grapes sourced from Lake County, Lodi and Monterey.

Varietals: 88% Sauvignon Blanc, 4% Muscat, 6% Riesling and 2% Chenin Blanc.

Winemaking: The Wine was 100% cold- fermented and aged in stainless tanks.

Taste characteristics: The backbone of the wine is classic Sauvignon Blanc melon and citrus, the Muscat adds the floral and rich texture. Riesling provides a crisp foil to the Muscat as well tropical flavors. The Chenin Blanc adds a complimentary mineral component.

PICNIC TABLE – 2011 Chardonnay, Napa Valley ...

Appellation: Napa Valley

Varietals: 100% Chardonnay

Winemaking: Stainless Steel fermentation, followed by six months of barrel aging in a mix of French Oak.

Taste characteristics: Caramelized apples, brightened by an elegant citrus finish of lime and Meyer lemon.



BOAT DOCK – 2011 Dry Rosé of Grenache, California

Appellation: California

Varietals: 100% Grenache

Winemaking: Grapes are crushed into tanks and left on the skins for 12 hours. The juice is then drained and settled overnight followed by fermentation at low temperature.

Production: 25 Barrels

Taste characteristics: Wild strawberry, guava and a crisp finish of lemon and lime.

Red Wines

RUE BOUCHER – 2009 Grenache, Syrah & Mourvedre, California...

In his final years, Vincent Van Gogh left Paris for the Village of Auvers, in the South of France where he could be seen walking along the Rue Boucher with his easel and paints.

Appellation: San Luis Obispo, Russian River & Contra Costa - California

Varietals: 77% Grenache, 10% Syrah & 13% Mourvedre

Winemaking: 100% tank fermented, 100% barrel aged in seasoned French oak

Production: Forty six barrels

Taste characteristics: Homage to the classic Southern Rhone blends of France, the wine demonstrates the harmony of these three complimentary varieties. The Grenache provides the bright and juicy Blackberry; the Syrah contributes core berry fruit and pepper; and the Mourvedre adds a touch of gaminess, body and spice.

REGION ONE – 2009 Pinot Noir, Carneros, Napa Valley...

Appellation: Carneros, Napa Valley – Sourced from two dozen different vineyards in Carneros, the clones are as follows: Pommard, Martini and Dijon 115.

Varietals: 100% Pinot Noir

Winemaking: Three to five day cold soak and aged eight months in French oak barrels.

Production: Six barrels

Taste characteristics: Colossal layers of Cranberry, Pomegranate and red berry. Mocha, spice and an ultra-smooth texture provide the platform for the substantial finish.



OLD FIELD BLEND – 2010 Carignane, Petite Sirah and Zinfandel, California ...

The genesis for the outstanding Zinfandels of California came from the complex field blends planted by Italian Immigrants who settled in the North Coast. The three classic varietals that were inter-planted consisted of Petite Sirah, Carignane and Zinfandel.

Appellation: Petite Sirah from Mendocino; Carignane from Contra Costa and Zinfandel from Napa

Varietals: Petite Sirah, Carignane and Zinfandel

Winemaking: 100% tank fermented, 100% barrel aged in seasoned French oak

Taste characteristics: Side of the road blackberries come to mind. The wine demonstrates rustic flavors and an elegant texture with a bright finish of black raspberry, orange peel and spice.

DUEXVILLE – 2009 Cabernet Sauvignon, Napa Valley...

Appellation: Napa Valley

Varietals: 78% Yountville Cabernet Sauvignon, 16% St. Helena Cabernet Sauvignon and 6% Napa Valley Merlot

Winemaking: Open top fermentation to near dryness on the skins, with punch downs 3 times daily until 7° brix then followed by punch downs twice a day. Final fermentation was completed in the barrel.

Oak: 20 months in 100% French barrels; 49% new

Production: 8 Barrels

Alcohol: 14.5%

Taste characteristics: Sensational with a rich, firm structure of blackberry, cherry, clove, anise, vanilla, and Provencal herbs.