



TAILOR-MADE *to* GRAB · & · GO

➔ CORRIDORSF.COM ➔

CORRIDOR CAFÉ
100 VAN NESS AVENUE
SAN FRANCISCO, CALIFORNIA 94102
415-400-4979

CORRIDOR CAFÉ MENU

BREAKFAST & PASTRIES

MIMOSA STYLE YOGURT PARFAIT	Vanilla & Champagne Yogurt, Winter Citrus, House-made Honey Granola	4.75
SPINACH QUICHE	Spinach & Egg baked custard in house made pastry shell	4.50
CRIOSSANT EGG SANDWICH	Bacon (<i>optional</i>), Egg, Cheddar, Scallion Crème Fraiche, Firebrand Croissant Roll	4.00
FIREBRAND MORNING BUN	Cinnamon, Sugar, Cream Cheese Frosted	3.50
FIREBRAND CROISSANT		3.25
FIREBRAND ALMOND CROISSANT		3.50
FIREBRAND HAM & CHEESE CROISSANT		3.75
FIREBRAND BLACKBERRY DANISH		3.50
FIREBRAND BEAR CLAW		3.25
FIREBRAND GOAT CHEESE PRETZEL		3.50
CORRIDOR CRUFFIN	Gruyère, Prosciutto, Chive 'Cruffin'	3.75
BAG OF CORN BREAD BITES	6 House-made corn bread half domes, with Jalapeño-Honey Butter	2.00
HUCKLEBERRY COFFEE CAKE		2.00
MUFFIN TOPS	Blueberry	2.25
LEMON POUND CAKE	Iced, and sliced	2.75
CHOCOLATE CHUNK COOKIES		2.00
FIREBRAND GINGER-MOLASSES BARS		2.75
APPLE STREUSEL CAKE	Cinnamon-Apple streusel-topped cake	2.25

SANDWICHES & SALADS

CHICKEN ARTICHOKE SANDWICH	Lavash w/Roasted chicken, Basil Aioli, Marinated Artichokes, Arugula, Sundried Tomatoes, Provolone	10.00
CUBAN SANDWICH	Cuban Loaf w/shaved ham, roasted pork, swiss, yellow mustard, pickles	11.00
BAY SHRIMP 'PO BOY'	Brioche Hoagie, Old Bay-Seasoned Bay Shrimp, lettuce, avocado, pickled onions	10.00
FALAFEL WRAP	Lavash wrap w/hummus, house-made falafel, mint, yogurt dressing, marinated cucumbers, Arugula, Samabal	9.00
SOURDOUGH GRILLED CHEESE	Firebrand Sourdough, Shallot Tomato Butter, Provolone, Ementhaler, Swiss	6.50
VEGGIE DELITE	Mozzarella, marinated artichokes, baby squashes, Oven Roasted Tomatoes, Eggplant, Tapenade, Calabrian Chili Aioli	8.50
FAT ANGEL KALE SALAD	Kale, parmesan, marcona almonds, bacon, house dressing. Option to add roast chicken or smoked trout	12.00
ROASTED ROOT VEGETABLE SALAD	Mixed Lettuces, Brussels Sprouts, Squashes, Turnips, Carrots, tossed in a citrus vinaigrette, pomegranate seeds, pepitas	11.50

CORRIDOR CAFÉ MENU

ESPRESSO double quad

BLISS ESPRESSO	Notes of toffee, red fruit, & chocolate	2.75	3.50
MACCHIATO	Espresso, milk, & foam	3.00	

ESPRESSO 8 oz 16 oz

AMERICANO	Espresso over hot water	2.75	3.50
CAPPUCCINO	Espresso, milk, & foam	3.25	4.25
LATTE	Espresso, milk, & foam	3.50	4.50
VANILLA LATTE	Espresso, Madagascar vanilla, milk, & foam	3.75	4.75
MOCHA	Espresso, Valrhona chocolate, milk, & foam	4.00	5.00
CRÈME BRÛLÉE LATTE	Cappuccino, caramel, & brûlée'd sugar	4.25	5.25
SALTED CARAMEL LATTE	Espresso, salted caramel, milk, & foam	4.25	5.25

COFFEE & TEA 12 oz 16 oz

BLACK VELVET	Central & South American drip, chocolaty, caramel finish	2.25	3.00
MIDNIGHT JAZZ DECAF	Bolivian, Swiss Water Process decaf, caramelized sugar finish	2.25	3.00
HOT TEA		2.75	3.75
MILK TEAS	Masala Chai, or Hong Kong	4.00	4.75

ICED COFFEE 16 oz 24 oz

COLD BREW	House-made 18-hour cold brew poured over ice	4.00	5.50
ICED LATTE	Espresso, milk, & ice	3.50	4.50
ICED VANILLA LATTE	Espresso, Madagascar vanilla, milk, & ice	3.75	4.75
ICED MOCHA	Espresso, Valrhona chocolate, milk, & foam	4.00	5.00

ICED TEA 16 oz 24 oz

CLASSIC BERGAMOT	Darjeeling, Assam, & China tea blend, garnished with Italian bergamot	2.75	3.75
ST. TROPEZ	Organic green tea, mango & pomegranate notes	2.75	3.75
MR. WOODS	Fresh-squeezed lemonade, organic plumberry black iced tea	4.00	5.00
GREEN TEA MOJITO	Fresh mint, lime, sparkling water, organic green iced tea	4.00	5.00