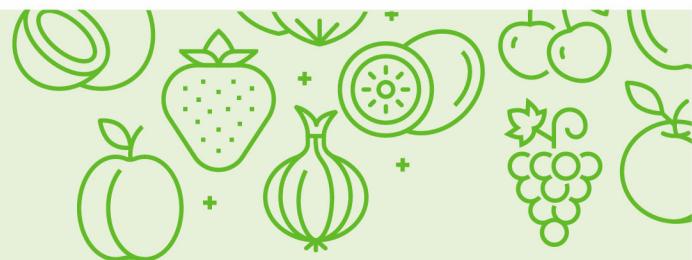


Rotisserie Breakfast



Breakfast items
made with cage free,
whole shelled eggs

Breakfast Specials

Pancake Special \$5.20

Includes two pancakes, two scrambled eggs, choice of two bacon or two sausage links or one vegetarian sausage

A la carte

Jasmine Rice			\$1.95
Pancake			\$1.45
Scrambled Eggs			\$1.70
Hard Boiled Egg			\$0.85
Bacon			\$0.95
Pork Sausage Link			\$0.95
Veggie Sausage Patty			\$1.25

Hot Cereal

= Heart healthy

= High fiber

= Low sodium

= UC Davis Nourish

= Gluten free

= Vegan

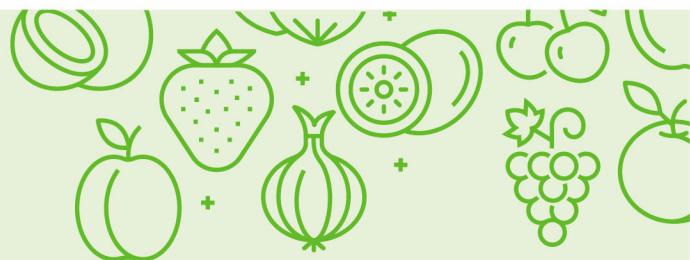
= Vegetarian

Oatmeal				\$1.65
Cream of Wheat				\$1.65

Breakfast Sandwiches

Breakfast Quesadilla		\$3.45
Sausage, Egg, & Cheese Sandwich		\$3.00
Egg and Cheese Sandwich		\$2.75

Grill Breakfast



Breakfast bowls

Biscuits and Gravy Bowl \$5.00

Includes biscuits, scrambled eggs, shredded cheese, pork sausage gravy, and your choice of bacon, pork sausage, or vegetarian sausage.

Breakfast Bowl \$5.80

Includes breakfast potatoes, scrambled eggs, shredded cheese, pork sausage gravy, and your choice of bacon, pork sausage, or veggie sausage

Omelets

Each omelet includes your choice of cheddar or pepper jack cheese.

You may also choose 1 topping: Pico de gallo, rouille, or black bean vinaigrette

Cheese Omelet \$4.15

Veggie Omelet \$5.35

Includes cheese, mushrooms, onions, and bell peppers; or cheese and vegetarian sausage.

Meat Omelet \$5.55

Includes cheese as well as bacon or pork sausage.

"Everything" Omelet \$5.70

Includes cheese, your choice of bacon, pork, or veggie sausage, and mushrooms, onions, and bell peppers.



Omelets made with cage free, whole shelled eggs

Omelet add-ons

Double meat + \$1.50

Double veg trio + \$1.25

Extra cheese + \$0.75

Extra topping + \$0.50

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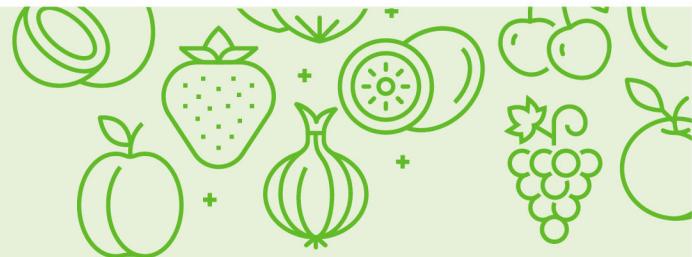
 = Vegetarian



Food and
Nutrition Services



Rotisserie



Toppings

Salsa, jalapeno, radish, cotija, sour cream available for \$1.50

Taco Bowls

Chicken Tinga



A la carte **\$5.75** Bowl **\$8.50**

Slow cooked chicken seasoned with chili powder, garlic, and chipotle adobo. Includes salsa, jalapeno, radish, cotija, and sour cream.

Cauliflower Adobo



A la carte **\$5.25** Bowl **\$8.50**

Roasted cauliflower seasoned with bay leaf, orange, garlic, onion, and guajillo adobo. Includes salsa, jalapeno, radish, cotija, and sour cream.

Each bowl includes rice, beans, salsa, jalapeno, radish, cotija, and sour cream

Complements (both included with combo)

A la carte complements do not include salsa, jalapeno, radish, cotija, or sour cream. These items may be added on for an additional \$1.50.

Pinto Beans a la Charra



\$2.60

Locally sourced pinto beans cooked with fresh garlic, onions, tomatoes, and jalapenos.

Spanish Rice



\$2.25

Rue & Forsman rice cooked with salsa rojo, cilantro, garlic, cumin, and vegetable base.

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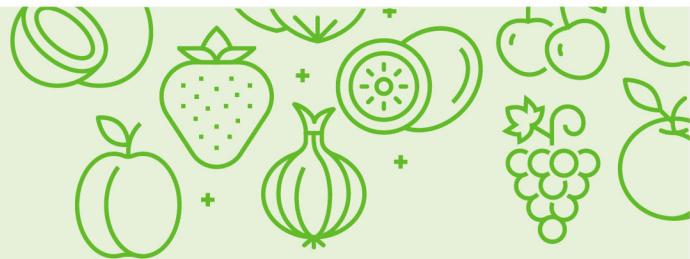
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**UCDAVIS
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Food and
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Grill



Sandwiches

Organic Beef Hot Dog \$4.35

Grilled Cheese \$3.85

Grilled Ham and Cheese \$5.00

Turkey Burger with Avocado Mousse and Pepper Jack \$5.50



Organic Hamburger on Freshly Baked Bun \$4.65



Organic Cheeseburger on Freshly Baked Bun \$5.10

Charbroiled Chicken Sandwich \$5.40

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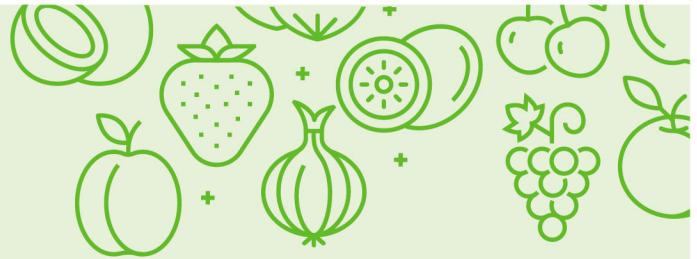
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Garlic Quinoa Burger on Freshly Baked Wheat Bun \$5.10

French Fries \$2.80

Your choice of regular cut, curly, or sweet potato

Wok



Steamed Bao Plates

Spicy Hoisin Chicken

\$7.50

Sweet, tangy, and slightly spicy hoisin glazed chicken thigh alongside two steamed bao buns and cilantro lime slaw. Topped with sriracha mayo.

Tofu Katsu

\$7.25

Crispy tofu katsu served with a sweet, tangy, and slightly spicy hoisin glaze alongside two steamed bao buns and cilantro lime slaw. Topped with sriracha mayo.

A la carte purchases are not available with this meal

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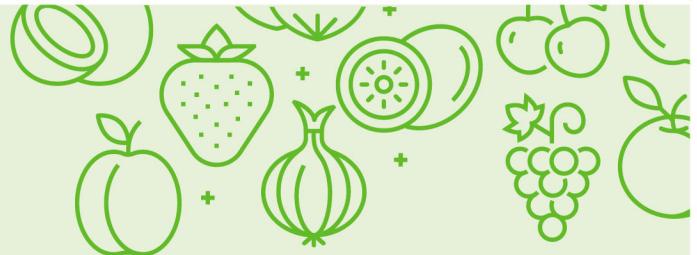
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**UCDAVIS
HEALTH**

Food and
Nutrition Services



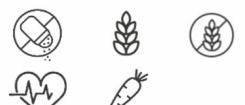
Daily Soups



12oz Bowl

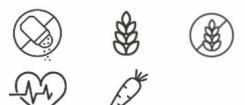
Sunday—Beef Chili \$3.30

Beef chili with pinto beans, onion, tomato, cumin, garlic, salt and pepper



Monday—Red Lentil \$3.30

Red lentils simmered with spices, fresh lemon, ginger root, garlic, peppers, and cilantro



Tuesday—Chicken Gumbo \$3.30

Cajun style gumbo with chicken, sausage, celery, green bell peppers, okra, tomatoes, and rice in a seasoned broth



Wednesday—Maple Butternut Squash \$3.30

Rich and creamy butternut squash soup with maple syrup, diced onions, and potatoes



Thursday—Caldo De Pollo \$3.30

Tender chicken with tomatoes, corn, beans, onions and salsa in a flavorful chicken broth



Friday—Clam Chowder \$3.30

Clams, red potatoes, and celery



Saturday—Minestrone \$3.30

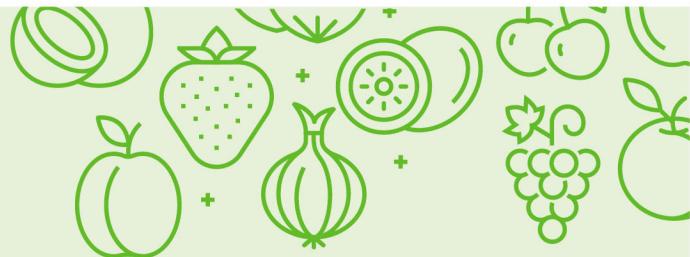
Pasta noodles, spinach, cabbage, zucchini, kidney beans, carrots, celery, tomatoes, and spices



Daily Offering—Chili Beans \$3.30



Pastries



Featuring local pastries, made
fresh daily from Bella Bru

Cookie		\$2.75
Chocolate chip, oatmeal, and gingersnap		
Mini Danish		\$2.25
Apple or cheese		
Mini Scone		\$2.25
Maple or cranberry		
Mini Biscotti		\$2.25
White chocolate or anise raisin		
Muffin		\$2.25
Chocolate, blueberry, and poppy seed		
Bagel		\$2.50
Plain, everything, cranberry, jalapeno, and pizza		
Rice Krispies		\$3.00/\$3.50
Classic or chocolate dipped		
Cinnamon Roll		\$3.50
Cupcakes		\$3.50
Lemon Bar		\$3.95
Cream Cheese Brownie		\$4.25
Specialty Croissant		\$3.50/\$4.25
Classic butter croissant or specialty croissant with chocolate or almond		

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