

BIG OL' BAG O'
BOOGALOOS
MISSION DISTRICT EST '94 SAN FRANCISCO, CA



B

Vol. 2

SIDE A

1. Open Every Day - 8am - 3pm
2. Breakfast & Lunch
3. To go Orders - 415.824.4088
4. Business/ fax - 415.824.3211
5. 3296 22nd St @ Valencia
San Francisco - CA 94110
6. www.boogaloosf.com

SIDE B

1. We accept Visa & Mastercard
2. 18% gratuity may be added
to parties of 6 or more

All proceeds for Art go to: Creativity
Explored and The ARC, the only full
time art centers for adults with dis-
abilities in SF.

Boogaloos opened its doors on 22nd & Valencia St. in 1994. 2 decades and many awards later, we are still rocking out breakfast and lunch at high speeds, still brewing the same famous cup of mind bending coffee, stuffing vegetarians and vegans silly and curing hang-overs. Our potatoes, pancakes and other specialties speak for themselves. Boogaloos is proud to be a fixture in the Mission District, the greatest neighborhood in the greatest City and we are always excited to provide great food and cheerful service to our patrons. ~~~ Thank you for dining with us.

DRINKS

Fresh Orange Juice	4:00	Mexican Coke	3:50
Fresh Grapefruit	4:00	Diet Coke	3:00
Apple or Cranberry Juice	3:00	Ginger Ale	3:00
Milk	3:00	Mineral Water	3:00
Chocolate Milk	3:50		

MOOD ELEVATORS

Champagne Cocktails	6:00	Beers - Ask Server	5:00
Mimosa orange juice			
Cyprus grapefruit		Petrov Vodka Cocktails	7:00
Poinsettia cranberry juice		Screw Driver orange juice	
Bougainvillea cranberry & OJ		Greyhound grapefruit juice	
Manzanitta apple juice		Bloody Mary tomato juice, celery	

CAFE TRACKS

Bottomless House Coffee	2:50	Teas	3:00
Iced Coffee	2:50	English Breakfast, Earl Grey or Green Tea	
Fresh Brewed Iced Tea	3:00	Decaf: Chamomile or Mint	
Espresso	3:00	Americano	3:00
Cappuccino	3:50	Cafe Au Lait	3:00
Latte	4:00	Hot Chocolate	4:00
Mocha	4:50	Mexican Hot Chocolate	4:00

SINGLES

Eggs any style	One 2:00	Two 3:75	Homefries	3:75
Fresh Salsa or Sour Cream		1:50	Black Beans	3:75
Salsa Ranchero		1:50	White Rice	3:00
Herb-Cream Gravy		3:00	Sautéed Vegetables	5:00
Avocado or Guacamole		2:00	Vegan Sausage	3:75
Sourdough, Wheat or Rye		3:00	Bacon, Ham, Andouille or	
English Muffin		3:00	Chicken-Apple Sausage	3:75
Boogaloo Biscuit or Corn Muffin		3:00	Steak	5:75
Blueberry Coffee Cake		3:00	Chorizo Hash	6:75
Tortillas (3 corn or 1 flour)		1:50	Soy-Rizo Hash	5:75

BREAKFAST

THE BASIC 2 eggs served with homefries, *then Pick One*: sourdough, wheat, rye, english muffin, biscuit, corn muffin, blueberry coffee cake 9:50

Temple those spuds! 2:75 Flank steak w/ onions 5:75

Add bacon, ham, andouille, chicken-apple sausage or VEGAN Sausage 3:75

BOOGALOO CLASSIC 2 eggs any style, homefries and a homemade biscuit, smothered in vegetarian herb-cream gravy, topped with green onions 11:00

TEMPLE O' SPUDS Our famous homefries topped with melted Jack & cheddar cheese, salsa, sour cream and green onions Full 9:00 Half Order 6:50

Lay an egg on top! 2:00 Add avocado or guacamole 2:00

DESAYUNO TIPICO 2 eggs any style, black beans with salsa, grilled plantain cake topped with tamarind sour cream, served with corn tortillas 11:00

HUEVOS RANCHEROS 2 eggs over-easy on a corn tortilla with Jack cheese and ranchero sauce, served with black beans, sour cream and cilantro 10:00

BURRITO DESAYUNO Scrambled eggs and cheese wrapped in a flour tortilla, served with ranchero sauce, black beans, sour cream and cilantro 10:00

Add your favorite ingredients from The Playlist ! ⇨⇨⇨⇨⇨⇨⇨⇨⇨⇨⇨⇨⇨⇨⇨⇨⇨⇨⇨⇨⇨⇨⇨

CHORIZO - N - EGGS 2 eggs scrambled with traditional chorizo, served with black beans, salsa, sour cream, cilantro and corn tortillas 11:50

SOYRIZO - N - EGGS 2 eggs scrambled with our own vegan chorizo 11:00

ZYDECO BREAKFAST 2 eggs any style served with andouille sausage, black beans, salsa, sour cream and a corn muffin 12:00

POLENTA - N - EGGS Grilled polenta with ranchero sauce and feta cheese, served with 2 eggs any style, black beans, sour cream and cilantro 11:50

NICKY'S POLENTA [vegan] Grilled polenta with ranchero sauce, served with sautéed mixed vegetables, black beans and cilantro 11:50

CHORIZO HASH & EGGS 2 eggs any style in a pile of chorizo hash with cilantro and corn tortillas 11:50

SOYRIZO HASH & EGGS 2 eggs any style in a pile of our own vegan chorizo hash with cilantro and corn tortillas 11:00

MORE TRACKS

BISCUIT & GRAVY 4:50 FRIED EGG SANDWICH 7:50

Veggie herb-cream gravy, green onion 2 over-hard eggs & cheddar on grilled sourdough

FRESH FRUIT PLATE 3:75 * 5:75 Avocado & Tomato +2.00

OAT CUISINE GRANOLA 7:50 Grilled Seitan +2.00
with Yogurt & Fruit Bacon, Sausage or Ham +3.00

DO THE BOOGALOO!

Add your favorite ingredients from the Playlist!

Served with homefries and choice of: sourdough, wheat, rye, english muffin, biscuit, corn muffin OR blueberry coffee cake

FUNKY SCRAM	2 eggs scrambled with your favorite ingredients	9:50
DJ'S OMELET	Choice of Cheddar, Jack, Swiss or Feta	10:50
TOFU LOVER SCRAM	Choice of pesto, ranchero or peanut-ginger sauce	10:50

THE PLAYLIST

:50	mushroom, spinach, tomato, jalapeño, garlic, spanish olive, cilantro, bell pepper, basil, green onion, red onion, yellow onion
1:00	jack, cheddar, swiss, feta, parmesan, sour cream, salsa, ranchero sauce, pesto, soy-rizo
1:50	avocado, guacamole, black forest ham, bacon, grilled chicken, andouille or chicken-apple sausage, vegan sausage

PANCAKE CIRCUS

SQUARE-COOL COMBO

2 Pancakes OR French Toast, 2 eggs any style

Then Pick One:

homefries, fruit, bacon, ham, andouille, chicken-apple OR vegan sausage 13:50
+ORGANIC MAPLE SYRUP 2:00

SOURDOUGH FRENCH TOAST	Two 7:50
BUTTERMILK PANCAKES	Two 7:50
LEMON CORNMEAL CAKES	Two 7:50
Add blueberries or bananas	+2:00

WEEKEND SPECIALS

AdServed on Saturdays, Sundays & Holidays

2 poached eggs on an english muffin with hollandaise sauce, served with your choice of homefries or fresh fruit

EGGS FLOR-N-TOM	spinach and grilled tomato	13:00
EGGS VALENCIA	avocado and grilled tomato	14:00
EGGS BENEDICT	grilled ham	14:00
EGGS BARRIO	bacon and avocado	15:00

WELCOME! Please inform us of any dietary restrictions or food allergies. Most of our menu is gluten free and many of our dishes can be made vegan or dairy free. **JUST ASK!**

SANDWICHES

All sandwiches are served with choice of one side dish (see below)

CLASSIC CUBANO Roasted Pork, smoked ham, pickles, mustard and swiss cheese on a grilled roll	12:00
POLLO & PEPPERS Grilled chicken, roasted bell peppers & jalapeños, Jack cheese, lettuce, tomato and mayo on a grilled roll	11:00
22ND ST.EAK SANDWICH Grilled steak and onions, lettuce, tomato on a grilled roll with New Mexico chili aioli	12:00
THE BLT On wheat, rye or sourdough (add avocado 2:00)	10:00
CHICKEN CLUB Grilled chicken, bacon, lettuce, tomato and mayo on choice of toasted wheat, rye or sourdough	13:00
CHEESE & TOMATO Jack, cheddar and tomato on grilled sourdough +Avocado & Tomato 2:00 +Bacon or Ham 3:00 +Vegan Sausage 3:00	9:00

QUESADILLAS

All quesadillas are served with choice of one side dish (see below)

LUNA Jack, spinach, mushroom, spanish olives, ranchero sauce	9:00
SOY-RIZO HASH Vegan! Soy-rizo, potato, green onions and guacamole	10:00
QUESA POLLO Jack, grilled chicken, tomato, onion, peppers	11:00
CHORIZO HASH Jack, chorizo, potato, green onions and sour cream	10:00
CARNE ASADA Jack, grilled steak, onion, New Mexico chile aioli	12:00
KIDDY QUESADILLA Jack cheese in a flour tortilla a la carte	4:00

Add Avocado or Guacamole 2:00 Add Jalepenos :50

- SIDE DISHES -

All sandwiches and quesadillas are served with your choice of:

yuca frita
fried new potato

house salad
fresh fruit
homefries

black beans (v)
cup of soup

PRINCIPALES - MAIN

Served with white rice and black beans, small salad & maduros.

PERNIL ASADO Slow-roasted pork marinated with garlic, oregano and sofrito	12:50
BIFTEC ENCEBOLLADO Marinated & grilled flank steak with caramelized onions, New Mexico Chile Aioli	13:00
POLLO ENCEBOLLADO Marinated & grilled boneless chicken with caramelized onions	12:00
TOFU FAJITAS Sautéed with onions, bell peppers, tomato and spicy fajita seasoning with corn tortillas	12:00
CHICKEN FAJITAS 12:00	STEAK FAJITAS 13:00

SOUPS & SALADS

CHICKEN CILANTRO SOUP or
SPICY TORTILLA SOUP w/ AVOCADO

cup 3:75 * bowl 5:00

ORGANIC MIXED GREENS

Vinaigrette or Salsa Roja

Large Salad 7:50 +Tofu & Avo 9:50 +Pollo 10:50 +Bistec 11:50

*** Small Side Salad 4:50 ***

LITTLE SHANGHAI SALAD

Iceberg, mixed greens, red cabbage, carrot, cucumber,
fuji apple, peanut-ginger dressing and green onions
with Tofu 9:50 with Chicken 10:50

MORE TRACKS

GRILLED PLANTAIN CAKE Black beans & tamarind sour cream	6:00	YUCA FRITA Fried yuca served w/ salsa rosa	5:00
GRILLED POLENTA Ranchero sauce & feta cheese	6:00	FRIED NEW POTATOES w/ New Mexico Chile Aioli	5:00
SAUTEED VEGETABLES	5:00	FRIED PLANTAINS w/ black beans and sour cream	5:00

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness