



**YERBA BUENA**  
145 4TH STREET  
SAN FRANCISCO, CA

## LUNCH & DINNER

Daily: 11am - 7pm

### CRISPIES & SANDWICHES

Customize any sandwich with a lettuce wrap at no charge or a gluten-free bun +2

#### CLASSIC

Crispy chicken, house pickles, shredded lettuce, herb mayo, on a toasted challah bun 10.95

#### CRISPY D'LUX

Crispy chicken, applewood smoked bacon, avocado, house pickles, shredded lettuce, sriracha ranch dressing, on a toasted challah bun 13.95

#### BUFFALO

Crispy chicken, calabrian chili buffalo sauce, savory jalapeño slaw, house pickles, on a toasted challah bun 11.95

#### PARM

Crispy chicken 'parm', grandma's tomato sauce, mozzarella, shaved parmesan, basil, on toasted ciabatta 11.95

#### SONOMA

Roasted chicken, shaved seasonal apples, goat cheese, pickled fennel, arugula, walnut currant spread, on toasted ciabatta 11.95

#### 'CADO

Avocado mash, crispy onions, sunflower sprouts, herbed goat cheese, spiced lemon vinaigrette, on sprouted rye toast 9.95

### SIDES

FRENCH FRIES 3.95

SPLIT FRIES 4.95

Shaved parmesan, fresh herbs, sriracha ranch

SWEET POTATO FRIES 4.95

SPLIT SWEET POTATO FRIES 5.95  
Shaved parmesan, fresh herbs, sriracha ranch

CRISPY BRUSSELS SPROUTS 6.95  
Sriracha ranch

BLISTERED SHISHITO PEPPERS 6.95

Sea salt, spiced lemon vinaigrette, lemon wedge

ROASTED CAULIFLOWER 6.95

Parmesan, lemon salt, chives, chili flakes, sriracha ranch dressing

KALE SALAD 4.95

Carrot, sesame & pumpkin seeds, miso ginger vinaigrette

COOKIES 2.95

### CHEF SALADS

Made with organic greens & seasonal produce

#### BEETBOX

Mix greens, arugula, roasted golden beets, avocado, goat cheese, toasted walnuts, dried cranberries, shaved fennel, savory herbs, balsamic vinaigrette 10.95  
+ roasted chicken 3

#### MANDARIN

Romaine, kale, **crispy chicken**, savory jalapeño slaw, oranges, spicy roasted peanuts, snap peas, jicama, sesame seeds, fresh herbs, miso ginger vinaigrette 13.95

#### GROVE

Mix greens, **roasted chicken**, seasonal apples, toasted walnuts, aged cheddar, currants, celery, savory herbs, balsamic vinaigrette 12.95

#### CALI

Romaine, roasted cauliflower, avocado, cherry tomatoes, mix seeds, sunflower sprouts, seasonal radishes, quinoa, garlic herb croutons, spiced lemon vinaigrette, topped with **crispy carrot strings** 11.95  
+ roasted chicken 3

#### ALAMO

Romaine, **crispy chicken**, avocado, cherry tomatoes, aged cheddar, black beans, jicama, pumpkin seeds, chives, point Reyes blue cheese dressing with a chipotle honey drizzle 13.95

#### SPLIT COBB

Romaine, **roasted chicken**, **applewood smoked bacon**, avocado, cherry tomatoes, blue cheese, 8 minute egg, chives, sriracha ranch dressing 13.95

### BEVERAGES

UNSWEETENED ICED TEA 2.95

FRESH SQUEEZED LEMONADE 2.95

ARNOLD PALMER 2.95

BOTTLED WATER (still / sparkling) 2.50

COKE / DIET COKE 2.50

### BEER & WINE

ANCHOR STEAM LAGER 6

DRAKE'S IPA 6

21ST AMENDMENT SESSION IPA 6

HOUSE WHITE WINE 7.95

HOUSE RED WINE 9.50

### BURGERS

Made from hormone & antibiotic free beef. Customize any burger with a lettuce wrap or homemade veggie burger.

#### SPLIT

American cheese, little gem lettuce, tomato, house pickles, onion, split sauce, on a toasted challah bun 9.95

#### RESERVE

Taleggio cheese, applewood smoked bacon, caramelized onions, arugula, horseradish sauce, on a toasted challah bun 12.95

#### ORIGINAL

Little gem lettuce, tomato, on a toasted challah bun 8.95

#### VEGGIE BURGER

Homemade veggie burger, avocado, savory jalapeño slaw, tomato, smoked aioli, split sauce, on a toasted challah bun 10.95

### EXTRAS

CHEESE 1  
Aged cheddar, american, or blue cheese

GLUTEN-FREE BUN 2

AVOCADO 2

APPLEWOOD SMOKED BACON 2

FRIED PASTURE EGG 2

CARAMELIZED ONIONS 1

SAUTÉED MUSHROOMS 2

RED ONION or HOUSE PICKLES *Just ask*

GOTTA SPLIT?

ORDER AHEAD AT  
**SPLIT EATS.COM**

Split prepares wheat, eggs, soybeans, milk, peanuts, and tree nuts in-house and uses peanut oil. Our operations involve shared cooking and preparation areas and the possibility exists for food items to come in contact with other food products. We are unable to guarantee that any menu item can be completely free of allergens. To help mitigate the costs of San Francisco legislation, a 4.5% surcharge will be added to your bill. We are not responsible for any lost or stolen items. v.07.25.18