

NOSH

REUBEN FRIES

french fries*, beef pastrami, Russian dressing, swiss cheese, sauerkraut, caraway seeds
sub mushrooms for pastrami (veg)

17

CRAB TOAST

local Dungeness crab, sliced avocado, pickled red onion, crab butter vinaigrette, on sourdough toast

22

FRIED GREEN TOMATOES

cornmeal crusted and fried golden*, with pimento cheese served with sweet corn aioli (veg)

13

ARTICHOKES

steamed and chilled, served with dynamite dipping sauce (contains fish)

12

POTATO CHIPS

housemade potato chips* with Parmesan cheese and black pepper (veg)

6

CAVIAR PIE

tower of finely chopped hard boiled eggs mixed with crème fraîche, cream cheese, chives, topped with a half ounce American caviar, served with Ritz crackers

32

HOUSE PICKLED VEGETABLES

cucumber pickles, cauliflower, and green beans (vegan/GF)

8

ASPARAGUS

grilled large asparagus, dashi mayonnaise (contains fish) with a poached egg and Oaktown Spice Shop shichimi togarashi

12

DONUTS

warm housemade mini donuts dusted in nutmeg, and cinnamon sugar (veg)

FOUR 6 | DOZEN 18

SOUP

MATZOH BALL SOUP

rich chicken soup with a matzoh ball dumpling, carrots, onions, celery, chicken, dill

12

SOUP OF THE DAY

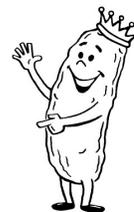
CUP

6

BOWL

10

always vegetarian!



SIDES

CREAMY POLENTA

stone ground polenta, goat cheddar cheese (veg/GF) cup \$6 | bowl \$10

JEAN'S PERSIAN CUCUMBERS

marinated in Bragg's Liquid Aminos, garlic, sesame (vegan/GF) cup \$6 | bowl \$10

GARLICKY SPINACH

sauteed spinach with shallots, garlic, olive oil (vegan/GF) cup \$6 | bowl \$10

CRISPY FRIED POTATOES*

(veg) \$7

FRIED BRUSSELS SPROUTS*

lemon, parmesan, Aleppo chile (veg/GF) cup \$6 | bowl \$10

FRENCH FRIES*

(veg) \$6

"*" indicates that this item is prepared in our fryer which may contain traces of gluten, dairy, meat including pork, soy, alliums, and other things.

As always, you must let us know if you have an allergy or dietary restriction if we are to help keep you safe!

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SALADS

add scoop of tuna salad \$4.50
add chicken \$7

VICIOUS SALAD

18

romaine lettuce, radicchio, arugula, walnuts, crispy prosciutto*, Parmesan cheese, chickpeas, black olives, balsamic dressing (GF)

SANDOS



gluten free bread available for \$1
add mixed greens with lemon vinaigrette \$5
add fries \$6

OYAKO

16

GLK's signature open-faced egg salad sandwich served on hand-sliced NY rye toast, garnished with crispy chicken skin, grain mustard vinaigrette and fresh dill

ROASTED PORK BELLY

19

slow roasted porchetta, broccoli rabe pesto, pickled fennel, fontina cheese and Calabrian chile aioli on an Acme roll

CALI MIXED BOWL

18

arugula, parmesan cheese, avocado, pickled red onions, lemon vinaigrette, pita bread, with your choice of hummus or tuna salad

CLASSIC CAESAR

15

romaine hearts, creamy caesar dressing, sourdough croutons, parmesan cheese, black pepper (contains anchovy, raw egg, Worcestershire, beef)

add salt cured anchovies \$3

ALYSA LIU LLAMA

15

hummus, avocado, lettuce, tomatoes, and pickled red onions on an Acme roll (VEGAN)

SMOKED TOFU BANH MI

16

chilled smoked tofu, spicy cashew butter, daikon radish slaw, pickled jalapeños, and cilantro on an Acme roll (VEGAN)

BRISKET FRENCH DIP

19

slow braised tender beef brisket, swiss cheese, caramelized onions, and creamy horseradish sauce on an Acme roll

GRILLED CHEESE

12

hand-sliced Acme sourdough and cheddar (veg)

BURGER

thick ground, Cream Co. Meats Angus beef on a brioche bun and served with french fries*
cooked medium unless otherwise specified

GLK STYLE

21

bleu cheese, caramelized onions, sauteed mushrooms

AMERICANA STYLE

20

cheddar cheese, pickles, lettuce, pickled red onions, tomatoes, mayonnaise

ADD-ONS

avocado \$4.50 | bacon \$7 | grilled onions \$3 | sauteed mushrooms \$3 | sub swiss or jack \$0

"SF Surcharge" of 5.5% is to help offset the cost of taking care of deserving employees and staying afloat as a business in an expensive city and state.

The restaurant is not responsible for lost, stolen, or unattended personal items.

Tables are limited to a 2 hour stay during peak hours

We can split checks up to 4 ways evenly

BRUNCH

SERVED FROM 9AM to 3PM



BRUNCH COCKTAILS

MIMOSA FLIGHT

4oz pour of each mimosa

IRISH COFFEE | 14

ESPRESSO MARTINI | 16

MICHELADA | 13

BLOODY MARY | 14

HANK'S PLATE

21

two eggs (poached or scrambled), bacon, crispy potatoes*, sourdough toast, ketchup

SAVORY FRENCH TOAST

18

rye bread dipped in porcini batter, two eggs (poached or scrambled), wild mushrooms, parmesan cheese, arugula, herb oil (veg)
add prosciutto \$5

WARM POLENTA BOWL

17

creamy polenta with goat cheddar, two poached eggs, parmesan cheese, toasted garlic chili oil, and breadcrumbs (veg)

BREAKFAST SANDO

18

country ham, two fried eggs, jack cheese, avocado, piquillo aioli on an Acme roll

BREAKFAST SALAD

19

2 poached eggs, crispy rice*(contains shrimp), fried shallots, and avocado on a bed of lettuces with lemon vinaigrette
add bacon or chicken apple sausage \$7

FRENCH TOAST

17

hand-cut sourdough, dipped in vanilla custard, topped with fruit, powdered sugar, and maple syrup (veg)

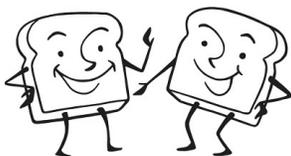
CHILAQUILES VERDES

19

housemade tortilla chips* tossed in tomatillo salsa and topped with black beans, two eggs (poached or scrambled), avocado, queso fresco, pickled red onion, cilantro, and sour cream (GF/veg)

BRUNCH SIDES

BACON OR CHICKEN APPLE SAUSAGE \$7 |
PROSCIUTTO \$5 | CRISPY POTATOES \$7 |
2 EGGS SCRAMBLED OR POACHED \$6 | SOURDOUGH
OR RYE TOAST \$4 | GLUTEN-FREE TOAST (CONTAINS
EGG) \$5 | ONE PIECE OF FRENCH TOAST WITH FRUIT \$8



BENEDICT

two eggs (poached or scrambled) topped with hollandaise on hand-sliced sourdough toast, served with mixed greens tossed in lemon vinaigrette

PASTRAMI

19

on hand-sliced NY rye toast

AVOCADO

16

HAM

18

BACON

18

veg = vegetarian VEGAN = vegan GF = gluten free

DINNER ENTREES

STARTING AT 5PM



EGGPLANT PARMESAN 24

breadcrumb crusted eggplant*, roasted tomato sauce, brick and parmesan cheese, cherry tomatoes, pesto, basil (veg)

CHICKEN BREAST 28

pan seared chicken breast served with mashed potatoes, carrots, snap peas and mustard jus

STEAMED CLAMS 29

1 pound of manilla clams, green garlic, speck prosciutto, white wine, fresh herbs, served with fries* and aioli

SPAGHETTI BURRATA 24

spaghetti with a bright tomato sauce, garlic, basil, and a ball of burrata AND parmesan cheese

STEAK FRITES

Cream Co. Meats Angus steak pan-seared and sliced with red wine demiglace, herbed butter, and french fries*

8OZ HANGER STEAK 34

16OZ NEW YORK STRIP 68

serves 1 1/2 to 2

SPICED CHICKPEA STEW 22

hearty stew of chickpeas, kale, carrots, tomatoes, onions, and harissa served with grilled sourdough bread (VEGAN/omit the bread for GF)

BONE-IN PORK CHOP 33

12oz marinated Berkshire pork chop, sauteed cabbage, curry crispy rice*(contains shrimp), jeow som (contains fish) Cooked medium unless otherwise specified

HAVE A MARTINI

CLASSIC

vodka or gin, shaken or stirred, olive or twist

14

DIRTY WITH A BLEU CHEESE OLIVE

vodka or gin, olive brine, blue cheese stuffed olive

15

VESPER

equal parts gin and vodka, lillet blanc, lemon twist

13

CHEF DAVE'S SPECIAL

bombay sapphire, dry vermouth wash, shaken, anchovy stuffed olive

14

CORPSE REVIVER #1

cognac, apple brandy, orange bitters, sweet vermouth,

15

ESPRESSO

vodka, freshly pulled espresso, coffee liqueur, licor 43, honey

16



DINNER SIDES

cup \$6 | bowl \$10

CREAMY POLENTA
FRIED BRUSSELS SPROUTS*
GARLICKY SPINACH
JEAN'S PERSIAN CUCUMBERS