

BURGERS

Choose One

BEEF - 100% Grass-Fed

TURKEY - Free-Range

BISON - All-Natural (A.O.)

VEGGIE - House-Made Organic

Choose a Style

CHOICE OF PACIFIC COAST BAKERY TRADITIONAL SESAME SEED BUN, WHOLE GRAIN BUN, OR GLUTEN-FREE BUN* (ADD \$1.00). LETTUCE WRAP ALSO AVAILABLE

The Classic \$8.99

Butter Lettuce, Tomato, Onions, House-Made Pickles, House Sauce
WITH CHOICE OF CHEESE \$9.99

French and Fries \$10.99

Truffle Parmesan Fries, Gruyere, Avocado, Caramelized Onions, Watercress,
Piquant Sauce, Whole Grain Mustard

Tejano \$10.99

Pepper Jack, Jalapeño Relish, Avocado, Tomato, White Corn Strips, Herb Ranch

Sunny Side \$10.99

Organic Free-Range Egg, Fontina, Caramelized Onions, Greens, Tomato, Chili Sauce

Heritage \$10.99

Applewood Smoked Bacon, Fontina, Butter Lettuce, Tomato,
Caramelized Onions, Herb Mayo

Chalet \$10.99

Swiss, Cremini Mushrooms, Watercress, Tomato, House Sauce

Pacific Blue \$10.99

Blue Cheese Spread, Watercress, Tomato, Caramelized Onions, Steak Sauce

BBQ \$10.99

Aged White Cheddar, BBQ Sauce, Caramelized Onions, Jalapeño Relish,
Oil & Vinegar Slaw

A SURCHARGE OF 4.5% WILL BE ADDED TO EACH ORDER AT
OUR SAN FRANCISCO LOCATIONS TO COVER THE COST OF
SAN FRANCISCO EMPLOYER MANDATES.

*NOT PREPARED IN A GLUTEN-FREE ENVIRONMENT.

NOTICE: CONSUMPTION OF RAW OR UNDERCOOKED MEAT, POULTRY, EGGS,
SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Create Your Own

Choose a patty, bun & your toppings \$8.99

CHOICE OF PACIFIC COAST BAKERY TRADITIONAL SESAME SEED BUN, WHOLE GRAIN BUN,
OR GLUTEN-FREE BUN* (ADD \$1.00). LETTUCE WRAP ALSO AVAILABLE

SAUCES:	House Sauce	Organic Heinz Ketchup	Chili Sauce	FREE
	Mayo or Herb Mayo	Jalapeño Relish	Steak Sauce	
	Yellow Mustard	Herb Ranch	BBQ Sauce	
	Whole Grain Mustard	Piquant Sauce		

ARTISAN TOPPINGS:	Butter Lettuce	House-Made Pickles	FREE
	Tomato	Onion	

	Aged White Cheddar	Blue Cheese Spread	Oil & Vinegar Slaw	\$1.00
	Swiss	Gruyere	Caramelized Onions	
	Fontina	Pepper Jack	Watercress	
			Cremini Mushrooms	

	Avocado	Organic Free-Range Egg	\$1.99
	Truffle Parmesan Fries	Applewood Smoked Bacon	

SIDES & SALADS

Russet Fries \$3.99

Sweet Potato Fries \$3.99

Zucchini Onion Haystack \$3.99

The Fry-Fecta (ALL THREE) \$8.99

CUSTOM SEASONINGS:	Truffle Parmesan	Chipotle Maple	75¢
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Farmers Market Salad \$8.99

CHOICE OF RED WINE VINAIGRETTE, HERB RANCH, MISO GINGER OR AVOCADO LIME

Top with Choice of Mini Burger Trio \$5.99

(Three Mini Patties on a Skewer)

Mini Market Salad \$5.99

Seasonal Veggies A.O.

A selection of locally grown vegetables, made fresh daily

*Roam burgers pair perfectly with our lineup of Straus Family Creamery
shakes, house-made sodas, wine and kombucha on tap, and craft brews.*

For information on seasonal items visit **ROAMBURGERS.COM**

DRINKS & SHAKES

Artisan Sodas \$3.49

A selection of house-made sodas

FLAVORS:	Meyer Lemon	Prickly Pear
	Ginger Lime	Caramelized Pineapple

Bottled Sodas \$3.49

Boylan Bottling Co. Cane Cola

Boylan Bottling Co. Diet Cola

River City Root Beer

Tea & Kombucha

Iced Tea \$2.99

Kombucha A.O.

Beer & Wine A.O.

Selection of Microbrews

Selection of Sustainably Produced Wines on Tap

Straus Family Creamery Shakes ^{12 oz} \$6.49

Made with organic ice cream ^{16 oz} \$7.99

Add Bruléed Marshmallow \$1.00

FLAVORS:	Chocolate	Coconut	Strawberry
	Stumptown Coffee	Salted Caramel	Mint Chip
	Tahitian Vanilla Bean		

KIDS

Kids Burger Combo \$9.99

Plain Burger, Fries or Carrots & Cucumbers, Drink

Kids Grilled Cheese Combo \$8.49

Grilled Cheese, Fries or Carrots & Cucumbers, Drink

COMBOS INCLUDE HOUSE-MADE SODA, ORGANIC APPLE JUICE OR ORGANIC MILK

Drinks

Kids Shake \$4.49

Organic Apple Juice \$1.49

Organic Milk \$1.49

MADE FRESH WITH MINDFUL INGREDIENTS

From pasture to plate, we offer delicious burgers, sides, shakes and sodas crafted from fresh ingredients that have been carefully sourced from a select group of purveyors.



AT ROAM ARTISAN BURGERS, OUR...

Meats are are humanely raised on open pastures

100% grass-fed beef is rich in Omega 3s, freshly ground and never frozen

House-made veggie burgers are organic, gluten free and vegan

Artisan burger buns are custom made at a local bakery

Pickles are made in-house

Heritage breed applewood smoked bacon has no added nitrates or nitrites

Fries are cooked in high oleic sunflower oil, which is low in saturated fat

Shakes are made with organic ice cream

Wine on tap eliminates waste and allows for a barrel-to-glass experience

Kombucha is locally produced, raw and served on tap

Menu items contain no corn syrup, no hormones, no antibiotics, no added trans-fats

Seasonal produce is sourced from local farms committed to sustainable practices



MENU

For more information about ROAM and our locations, please visit roamburgers.com

General inquiries: info@roamburgers.com

THIS MENU IS PRINTED ON 100% POST CONSUMER RECYCLED PAPER USING GREEN ENERGY.

ALL PACKAGING IS 100% COMPOSTABLE.

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