

OUR KITCHEN

Available after 11am

Macaroni & Cheese

100% cheddar cheese sauce

Grilled Chicken Breast with Demi-Glace ♥

Antibiotic-free chicken breast

Glazed Beef Meatloaf

100% grass fed

Pan-Seared Salmon Fillet

Salt & pepper

Choice of Sauces (to add to proteins):

Vegetarian Brown Gravy ♥

Demi-Glace Sauce ♥

Choice of Sides:

Succulent Green Beans ♥ ...

Sweet Steamed Carrots ♥ ...

Braised Kale ♥

White Roll ♥ ...

Mashed Potatoes ... Dairy-Free Mashed Potatoes ♥ ...



COCINA VERDE

Available after 11am

Cal-Mex Bowl Made with white rice, pinto beans, cheddar cheese, sour cream, pico de gallo. Seasoned chicken optional.

Green Chili Cheese Tamale Corn masa stuffed with green chilies and cheese, wrapped in a traditional corn husk

Quesadilla Flour tortilla filled with a melted blend of shredded monterey jack & cheddar cheese. Seasoned chicken optional

Sides & toppings (all toppings are a la carte)

Shredded seasoned chicken... flour tortilla ♥... whole pinto beans ♥... sour cream... salsa ♥

CONDIMENTS

Salt	BBQ Sauce	Saltines
Pepper	Hot Sauce	Sugar
Butter	Ketchup	Brown Sugar
Margarine	Mustard	Splenda
Lemon Wedge	Mayonnaise	Honey
Herb Seasoning	Jelly (grape)	Breakfast Syrup
Parmesan Cheese	Sugar-Free Jelly	Sugar Free Syrup
Soy Sauce	Peanut Butter	Non-Dairy Creamer

TRI-EN-091625 (PH-QR)

SNACKS & BABY FOOD

Served all day

Applesauce ♥

Greek Yogurt: ♥
(Plain or Strawberry)

Soy Vanilla Yogurt ♥

Cottage Cheese

Avocado (half) ♥

Gel Snack ♥ or Sugar-Free Gel Snack

Uncrustables® Peanut Butter & Grape Jelly Sandwich

Mozzarella String Cheese

Seaweed ♥

Annie's Bunny Crackers: ♥
(cheddar... chocolate chip)

Graham Crackers

Whole Grain Chips ♥

Raisins ♥

Popcorn ♥

Almonds ♥

Baby Food ♥

Banana, Blueberry & Oat

Sweet Potatoes

Beef with Vegetables

Chicken with Gravy

BEVERAGES

Straws available upon request

Peet's Coffee/Decaf Coffee

Black Tea

Chamomile Tea

Green Tea

Unsweetened Iced Tea

Diet Lemon-Lime Soda

Ginger Ale

Sparkling Water

Gatorade

Apple Juice

Orange Juice

Cranberry Juice

Diet Cranberry Juice

Prune Juice

Milk Options: Low Fat, Whole,
Lactose-Free, Chocolate,
Soy, Almond

FOOD FROM HOME

- Ask your nurse if you are approved to bring in food from outside
- Food must be labeled with the patient name & date it was placed in the refrigerator or freezer
- Refrigerated foods (including the container) will be discarded the morning of the second day after it is brought in (ie: if the food is brought in Monday, it will be discarded Wednesday morning). Refrigerated foods with manufacturer's expiration date will be discarded per manufacturer's instructions
- Frozen foods can be kept up to 14 days or per manufacturer's expiration date

Sustainability Tip:
leave recycling and compost on food trays to be sorted by the kitchen

UCSF Health
Nutrition & Food Services

UCSF
FRESH

ROOM SERVICE

Open daily 7am ~ 8pm



CALL 3-1111 (415-353-1111)

to place order. Delivery within 60 minutes

Patients at Mission Bay may order using the bedside tablet

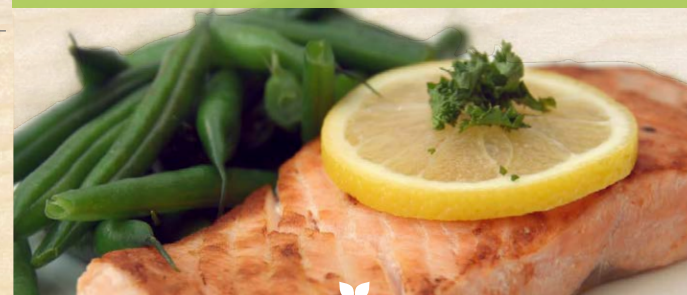
Guest meals available for \$9 per tray (credit card only)

Scan this QR code
for menu guides



translations and
nutritional info

Our kitchen system & clerk know your food allergies and prescribed diet from your health record. There is no charge for this service for patients however there may be limits to the quantity of food you can order daily. The clerk will work with you to find menu items appropriate for your doctor's order and guide you through the meal ordering process.



We Apologize ♥ Substitutions and customizations are not accommodated

To our patients on Insulin for **BLOOD SUGAR CONTROL** while in the hospital: You may order your meals when you are ready to eat. To help us manage your blood sugar, your nurse will check your blood sugar levels several times throughout the day. The nurse needs to check your blood sugar levels before you eat your breakfast, lunch and dinner. In addition blood sugar checks will be done at 9pm and 2am to ensure your baseline blood sugar levels are well controlled.

For the best blood sugar management with room service dining, please do these **5 THINGS**:

- 1) Eat 3 times a day
- 2) Do not skip meals
- 3) Order meals at consistent meal times & space meals at least 3 to 4 hours apart. Each meal-time insulin dose is active in your body for approximately 4 hours
- 4) The diet clerk will help you make sure your carbohydrate choices fit within your diet order
- 5) **Most Important:** Wait for your nurse to check your blood sugar before eating your meal.

MORNING GLORY

Enjoy breakfast all day
All items are served a la carte
Please ask for sides and condiments

* Hashbrowns, french fries, and chicken tenders are fried in a shared fryer and may not be suitable for patients with **severe allergies**

Signature Breakfast Sandwich

Egg & American cheese on an English muffin

Classic Pancake (one piece)

One fluffy pancake. Syrup optional

Chocolate Chip Pancake (one piece)

Hot and Cold Cereals:

Organic Oatmeal ♥ ... Cream of Wheat ♥ ... Organic Corn Flakes ♥
... Organic Multigrain Flakes ♥ ... Organic Granola ♥ ... Honey Nut Cheerios ♥

Cage Free Eggs:

Scrambled Eggs or Egg Beaters ♥ ... Scrambled Eggs with Cheese ...
Hard-Boiled Egg (served chilled) ♥

Sides

Banana
Fresh cut ♥: Apple ... Pineapple
... Honeydew
Fresh Seasonal Whole Fruit ♥
Hashbrown Triangle*
Bacon (two strips)
Impossible®
Sausage Patty

Breads

Bran Muffin
White Roll ♥
Gluten-Free White
Bread (served chilled) ♥



BLUE BEAR BAKERY

Available all day

Desserts:

Chocolate Chip Cookie
Vanilla Cream Puffs
Ice Cream: Chocolate ... Vanilla
Chocolate Pudding ♥
Diet Vanilla Pudding ♥

Shakes and Smoothies (straw available upon request)

Vanilla Shake: Made with ice cream, milk & vanilla, 600 cal.

Chocolate Shake: Made with ice cream, milk,
avocado & cocoa, 512 cal.

Vegan-Banana Berry Smoothie: Made with raspberry sorbet,
strawberries, organic bananas, soy milk 379 cal. ♥

CORNER GRILL

Available after 11am
All items are served a la carte
Please ask for sides and condiments

* Chicken tenders, fries and hashbrowns are fried in a shared fryer and may not be suitable for patients with **severe allergies**

Turkey Burger ♥ (pictured)

70% Diestel turkey,
30% mushrooms,
100% delicious on a
pretzel bun with your
choice of toppings

Beyond Burger

Vegan patty with
choice of pretzel bun
or whole wheat bun
with your choice
of toppings

Grilled Sandwiches

Choice of white or wheat bread...

Grilled Tuna Sandwich

Tuna Melt (American or Swiss cheese)

Grilled Cheese (American or Swiss cheese)

Chicken Tender* (one piece)

Breaded chicken strip with your choice of sides and condiments

Choice of sides/condiments:

French fries* ... tomato, lettuce & onion ♥ ... bacon ... ketchup ...
mustard ... mayo ... American or Swiss cheese



SUTRO SOUP CO.

Available after 11am

Sunday	Hot and Sour
Monday	Minestrone ♥
Tuesday	Lentil ♥
Wednesday	Italian Ribollita ♥
Thursday	Butternut Squash ♥
Friday	Mushroom Barley ♥
Saturday	Southwest Black Bean ♥

Lunch/Dinner every day Chicken Noodle ♥

Everyday, all hours Vegetable Broth ... Chicken Broth ...

this ♥ means...

UCSF dietitian-approved choice for sodium or
fat restricted diets. Please call 3-1111 with questions
about the diet that is prescribed for you.



GREEN FIELDS

Served Chilled
Available all day

Mozzarella Fresca Sandwich With tomatoes,
romaine lettuce, basil and sundried tomatoes
on herb focaccia

Turkey Sandwich With romaine lettuce on country white

Chicken Sandwich With romaine lettuce and basil aioli
on cracked wheat

Entrée Kale and Quinoa Salad ♥ Kale, quinoa salad,
lettuce, garbanzo beans, tomato, sunflower seeds,
pumpkin seed dressing

Side Salad ♥ Mixed greens, tomatoes, cucumber.
Choice of dressings: balsamic vinaigrette, ranch

Side of Tuna Salad ♥ Tuna fish, mayonnaise,
celery, onion

Baby Carrots ♥ Snack-sized raw carrots

Broccoli ♥ Snack-sized raw florets



RICE + SPICE

Available after 11am

Rice Porridge ♥ (available all day) Jasmine rice porridge.
Green onion optional

Chicken Porridge ♥ (available all day) Jasmine rice porridge
with chicken, ginger and garlic. Green onion optional

Teriyaki ♥ Choice of: organic tofu teriyaki, salmon teriyaki,
or chicken breast teriyaki

Add a side of teriyaki sauce: made with tamari, ginger,
rice vinegar, sesame seeds

Punjabi Saag Paneer Indian paneer cheese, spinach, tomato,
onion, spices, cream

Chana Chaat Masala Garbanzo beans, tomatoes, onions, spices

Rice: Jasmine rice ♥ ... brown rice ♥ (optional)

PASTA FRESCA

Available after 11am

BUILD YOUR PASTA

Choose a Sauce:

Meat Sauce with Mushrooms
& Ground Turkey ♥
Cheese Sauce
Vegan Marinara ♥

Match your Pasta:

Spaghetti ♥
Gluten-Free Macaroni ♥