

ROOM SERVICE MENU

with Nutrition Facts

for carbohydrate control, and for cardiac and renal diets

Open daily 7am ~ 8pm • Guest meals available for \$9



CALL 3-1111 to place order.

Delivery within 60 minutes. All items are à la carte. Please ask for sides & condiments. Patients at Mission Bay or on 11 Long at Parnassus may order using the bedside tablet or TV



GUIDELINES FOR COMMON NUTRIENT RESTRICTED DIET ORDERS

Carbohydrate Control/Diabetic

- This diet controls the amount of carbohydrates ordered at one time as well as the daily total of carbohydrates
- The phone clerk will allow you to order a maximum of 80 grams of carbohydrate per meal, 240 grams of carbohydrates for the full day

Patients on Insulin for Blood Sugar Control

To help us manage your blood sugar, your nurse needs to check your blood sugar levels before you eat your breakfast, lunch and dinner. Additional 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 things:

- Eat 3 times per day & do not skip meals
- Order meals at consistent meal times and space meals at least 3-4 hours apart. Each meal-time insulin dose is active in your body for approximately 4 hours
- Most Important: Wait for your nurse to check your blood sugar before eating your meal

Cardiac

· This diet restricts the sodium and saturated fat

- ordered at one time, as well as the daily total
- This icon [♥] indicates menu items that are lower in sodium and saturated fat
- The phone clerk will allow you to order a maximum of 800mg of sodium and 4.5g of saturated fat at one time, 2500mg of sodium and 13.5g saturated fat for the full day

Renal

- This diet restricts the sodium and potassium ordered at one time, as well as the daily total. You can also order a maximum of 2 servings of dairy daily
- The phone clerk will allow you to order a maximum of 800mg of sodium and 800mg of potassium at one time, 2500mg of sodium and 2500mg of potassium for the full day

Gestational Diabetes

- This diet does not allow sweets, and restricts the quantity and timing of dairy and fruit
- You must order 3 meals and 3 snacks daily. Snacks are ordered at the same time as meals
- The diet clerk will work with you to meet the carbohydrate goals set by your doctor

All items are served a la carte. Please ask for sides & condiments.								
nutritional info listed in grams (g) or milligrams (mg)								
O1. Signature Breakfast Sandwich Egg & American cheese on an English muffin	250	13	26	10	4	543	137	
02. Classic Pancake	93	2.7	18	1.2	0.4	319	86	
one fluffy pancake (syrup optional)								
03. Chocolate Chip Pancake	155	3.3	25	4.5	2.3	320	120	
lot and Cold Cereals								
05. Organic oatmeal ♥	105	3.7	18.7	1.8	0.3	7	102	
06. Cream of wheat ♥	90	3	17	0	0	69	30	
07. Organic corn flakes ♥	80 105	1.3 1.5	16 24	0.5	0	112	135 49	
Organic multigrain with raisins ♥Organic granola ♥	173	1.5	25	6.7	1	30	123	
10. Organic cocoa koala crisps ♥	73	1.3	17	0.7	0.2	68	53	
	/5	1.5		0.7	0.2	00	33	
20. Scrambled eggs ♥	117	8.9	0.5	0.5	2.4	101	98	
21. Scrambled eggs with cheese	238	16	0.5	8.5	7.9	271	121	
22. Hard-boiled egg (served chilled) ♥	72	6.3	0.7	4.8	1.6	71	69	
23. Scrambled Eggbeaters ♥	70	7.7	0.5	3.5	0.3		114	
ides	,0	7.7		3.3	0.5	140		
Fresh Cut Fruit ♥	00	0.5	02.5	0.2	0.1		100	
31. Apple	88 61	0.5	23.5	0.3	0.1	2 31	182 388	
32. Honeydew melon 33. Pineapple	85		16 22.3	0.2	0.1	2	185	
	0.5	0.9	22.5	0.2	O		103	
Whole Seasonal Fruit ♥ 40. Organic banana	137	17	35.2	0.5	0.2	2	551	
	157	1.7	33.2	0.5	0.2		331	
Freek Yogurt ♥ 51. Plain	90	14	7	0	0	70	212	
52. Vanilla	106		14.6	0	0	53	198	
53. Strawberry	120	12	1000	0	0	53		
60. Hashbrown triangle	118	1	11	7.6	1.2		199	
61. Bacon (two strips)	65	4.4	0.2	5	1.6		67	
62. Impossible® sausage patty	100	6	4	7	2.5		180	
Breads								
65. Bran muffin	219	4	31	9	2	209	323	
66. White roll ♥	100	3	20	2.5	0	160	50	
	19 10 10 10 10 10 10 10 10 10 10 10 10 10							
				A				
	No.							
						WALL TO SERVICE STREET		

OUR KITCHEN	CALORIES	(G) PROTEIN	(G) CARBS	(G) FAT	SATURATED FAT	MUIGOS (mg)	a POTASSIUM
Available after 11am		(9)	(9)	(g)	(9)	(ilig)	(iiig)
Greens & Vegetables 800. Green beans ♥ 801. Braised chard, kale & collard greens ♥ 802. Steamed carrots ♥	60 53 46	2 3.1 1	8 8 10.9	3.1 2 0.2	0.5 0.1 0	46 122 78	240 144 363
Grains & Potatoes 810. Mashed potatoes 811. Jasmine rice ♥ 812. Organic brown rice ♥ 813. Dairy free mashed potatoes ♥	134 107 108 70	2.1 22	21.9 23.5 22.4 16.3	4 0.2 1 0.1	2.37 0 0.2 0	220 3 3 100	420 34 74 296
MAIN SELECTIONS 825. Macaroni & Cheese	383	19.5	32.4	19.4	10.8	930	217
826. Seared Chicken Breast ♥ Antibiotic-free chicken breast	114	22.1	0	2.5	.64	88	89
827. Meatloaf 100% grass fed beef meatloaf	200	18	3	13	5	230	255
828. Pan-Seared Salmon ♥	273	26.7	0.5	17.5	4	297	482
Sauces (add to any dish above) 820. Vegetarian brown gravy ♥ 821. Side of demi glace sauce ♥	13 13	0.2	1.8	0.5 0.5	0.3	57 123	6 2

SUTRO Available aft		CALORIES	(a) PROTEIN	© CARBS	(G) FAT	SATURATED FAT	MNIGOS (mg)	(m) POTASSIUM
Sunday	705. Egg drop soup ♥	56	3.3	3.3	3.2	0.76	444	50
Monday	706. Vegetarian minestrone ♥	69	2.6	13	0.9	0.	335	263
Tuesday	707. Vegetarian lentil ♥	126	6	22.2	2	0.2	361	308
Wednesday	708. Italian ribollita ♥	65	2.8	12.9	0.8	0.1	367	339
Thursday	709. Butternut squash ♥	134	2.9	21	5.4	1	340	488
Friday	710. Mushroom barley ♥	72	2.2	13	1.1	0.1	360	123
Saturday	711. Southwest black bean ♥	94	3.3	16.5	1.6	0.1	274	220
Daily	712. Chicken noodle ♥	76	4.8	10	1.9	0.5	348	105
Every Day, All Hours	700. Chicken broth 701. Vegetable broth	7 10	0.5 0.5	0.5	0.5	0.2	365 173	6 41

PASTA FRESCA	CALORIES	(a) PROTEIN	(a) CARBS	(a) FAT	SATURATED FAT	WOLGOS (mg)	(mg) POTASSIUM
Available after 11am		(g)	(9)	(9)	(9)		
BUILD YOUR PASTA							
Choose a Sauce:							
400. Classic meat sauce with mushrooms, ground turkey ♥	68	5.8	6.5	2.4	0.7	263	351
401. Vegetarian marinara ♥	30	1.7	6	0.2	0	351	385
402. Cheese sauce	252	15	6	19	11	914	133
Match your Pasta:							
405. Spaghetti ♥	128	4.3	26	0.6	0	8	58
406. Gluten-free elbow macaroni ♥	140	2.7	23	3.6	0.5	8	214

		SIES	Z Ņ	CARBS	FAT	TED FAT	SODIUM	MΩIS
CO	NDIMENTS	CALORIES	PROTEIN	υ		SATURATED FAT	SOD	POTASSIUM
			(g)	(g)	(g)	ري (g)	(mg)	(mg)
900.	Salt	0	0	0	0	0	233	0
901.	Pepper	0	0	0.1	0	0	0	1
902.	Herb seasoning	0	0	0	0	0	0	9
903.	Lemon wedge	2	0.1	0.7	0	0	0	10
904.	Parmesan cheese	25	1.7	0.8	1.7	1	108	11
905.	Soy sauce	3	0.5	0.3	0	0	357	28
906.	Bbq sauce	41	0	10	0	0	260	49
907.	Hot sauce	0	0	0	0	0	154	39
908.	Ketchup	18	0.2	5	0	0	163	51
909.	Mustard	3	0.2	0.3	0.2	0	61	8
910.	Mayonnaise	84	0.1	0.1	9.3	1.5	79	2
911.	Reduced Fat Mayonnaise	40	0	0.5	4	0.5	85	8
912.	Sugar (2pkt)	22	0	5.7	0	0	0	0
913.	Brown Sugar (1pkt)	49	0	12.8	0	0	4	17
914.	Splenda (1pkt)	0	0	0.5	0	0	0	0
915.	Honey	27	0	7.4	0	0	0	5
916.	Pancake syrup	155	0	40	0	0	7	126
917.	Sugar free pancake syrup	15	0	4	0	0	30	5
918.	Non-dairy creamer	14	0	1.4	0.9	0.2	5	4
919.	Jelly	37	0	9.8	0	0	4	8
920.	Sugar-free jelly	10	0	4.9	0	0	0	10
921.	Peanut butter	127	5	5	11	2.2	91	119
922.	Saltines	25	1	5	0.5	0	45	32
923.	Butter	72	0	0	8	5	64	2
924.	Margarine	30	0	0	3	1	30	0

RICE + SPICE Available after 11am	CALORIES	(a) PROTEIN	© CARBS	(G) FAT	SATURATED FAT	MNIGOS (mg)	g POTASSIUM	
Rice Porridge (all day) ♥ 450. Jasmine rice porridge 451. Green onion optional	66	1.3	14.5	0	0	5	22	
Teriyaki Sauce ♥ Tamari, ginger, rice vinegar, sesame sauce								
Protein choice: 452. Organic Tofu 453. Chicken Breast 454. Salmon	147	23.5 23 27.4	12.6 7.2 7.2	2.9	2.06 0.7 4.03	439 481 470	185 126 511	
460. Side of teriyaki sauce	34	0.8	7.2	0.4	0.1	393	38	

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.

prescribed for you.									
All items are served à la carte. Please ask for sides and condiments.	CALORIES	(6) PROTEIN	(a) CARBS	(a) FAT	SATURATED FAT FAT	WOIGOS (mg)	m POTASSIUM		
Available after 11am		(9)	(9)	(g)	(9)	(III.g)	(iiig)		
BURGERS 601. Turkey Burger 602. on Pretzel Bun 603. on Pretzel Bun with American cheese 604. on Pretzel bun with Swiss cheese 605. Beyond Burger 606. on Pretzel Bun	112 272 321 384 290 450	11.1 16.1 18.5 24 20 25	0.6 28 28 28 6 33	7.4 11 15.3 20 22 25	1.92 4 6.4 9 8 10	37 407 658 460 460 830	173 233 256 254 281 342		
607. on Pretzel Bun with Swiss cheese	506	29	33	30		857	352		
GRILLED SANDWICHES 615. Grilled Tuna Sandwich on white 616. Tuna Melt on wheat with Swiss cheese 617. Grilled Cheese on white with American Cheese	381477322	29 29 34.8	4333.741.931	28 17 22.2 19	4 6.4	619 695 1006	512400544134		
FRIES & TENDERS 620. Chicken tenders (2pc) 621. French fries	307 358	16 3.4	17 38.8	20 21.2		595 523	212 579		
Toppings 625. Lettuce, Tomato, Onion ♥ 630. Bacon (2 strips) Ketchup Mustard Mayonnaise	13 65	0.6 4.4	2.8 0.2		0.02 1.57	4 276	133 67		
			2/6	00					

GREEN FIELDS Available all day	CALORIES	(6) PROTEIN	© CARBS	(a)	SATURATED FAT	WNIGOS (mg)	mg) POTASSIUM
COLD SANDWICHES		(3)	(3)	(3)	(3)		
500. Chicken Sandwich on cracked wheat bread with romaine lettuce and basil aioli	310	19	34	12	2	995	575
501. Turkey Sandwich on country white bread with romaine lettuce	213	17	27.7	3.2	1	928	300
502. Mozzarella Fresca Sandwich with sundried tomatoes on herb focaccia	668	28	54	40	13	1095	126
SALADS							
515. Entrée Field Salad mixed greens, carrot, quinoa, tomato, kidney beans, currants, pumpkin seeds, creamy vegan cilantro dressing	290	9	30	15	1	600	550
516. Side Salad ♥ Field greens, tomatoes, cucumber	18	1.3	3.7	0.2	0	15	242
517. Snack Veggie Box ♥ snack size serving of baby carrot, cauliflower, celery sticks, sliced cucumber, grape tomatoes	63	1.8	13.9	0.4	0	89	523
518. With optional Ranch dressing	70	0	0	8	1	110	8
525. Side of Tuna Salad ♥	207	24.9	3.7	11.2	1.43	368	333
DRESSINGS							
530. Ranch	70	0	0	8	1	110	8
531. Balsamic vinaigrette	86	0	2	9	1.2	3	11

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	RIES		CARBS	FAT	ATED FAT	SODIUM	SIUM	
COCINA VERDE	CALORIES	PROTEIN	ς V		SATURATED FAT	SOD	POTASSIUM	
Available after 11am		(g)	(g)	(g)	(g)	(mg)	(mg)	
850. Chicken Tamale Corn masa stuffed with green chilies, chicken and a blend of cheeses	270	9	30	13	3	840	216	
851. Quesadilla Flour tortilla filled with a melted blend of shredded monterey jack & cheddar cheese.	454	22	32	27	15	815	146	
852. with optional chicken	614	51.5	33	30	16	1242	453	
Sides & toppings (all à la carte)								
860. Flour tortilla ♥ 861. Whole pinto beans ♥	85 122	2.5 5.6	13.5	2.3	1 0	160 178	37 261	
862. Sour cream	61	1	1	5.1	3	178	40	
863. Salsa ♥	5	0	1	0	0	140	38	

BLUE BEAR BAKERY	CALORIES) PROTEIN	(G) CARBS) FAT	SATURATED FAT	SODIUM	(g POTASSIUM
Available all day		(g)	(9)	(g)	(g)	(mg)	(IIIg)
Desserts 200. Chocolate chip cookie	190	2	24	10	6	190	74
201. Vanilla cream puffs	144	2.4	8.1	12	8.1	18	42
202. Chocolate ice cream	230	4	20	15	9	52	219
203. Vanilla ice cream 204. Chocolate pudding ♥	220 130	4 3	18	15	9 1.5	45 142	156 239
205. Diet Vanilla pudding ♥	90	3	13	2	1.5	125	144
Shakes & Smoothies (straw available upon request)							
210. Vanilla Shake ice cream, milk, vanilla	600	15.3	49.6	38	22.5	180	600
211. Chocolate Shake ice cream, milk, avocado, Ghirardelli cocoa	512	14	55	29	15	200	1049
212. Vegan Banana Berry Smoothie ♥ Raspberry sorbet, strawberries, organic bananas & soy milk	379	3.8	60	15	1.1	60	618

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	CALORIES	PROTEIN	CARBS	FAT	SATURATED FAT	SODIUM	POTASSIUM	
SNACKS + BABY FOOD	CAL	PR			SATU	SC		
Available all day		(g)	(g)	(g)	(g)	(mg)	(mg)	
300. Apple sauce ♥	50	0	12	0	0	17	65	
301. Cottage cheese	92	11.9	5.4	2.6	1.4	348	141	
302. Vegan gel snack ♥	100	0	25	0	0	15	0	
303. Diet vegan gel snack ♥	10	0	2	0	0	10	1	
304. Mozzarella string cheese ♥	80	6	0	6	3.5	200	53	
305. Whole grain chips ♥	210	4.5	27	9	0.8	120	98	
306. Uncrustables® PB&J sandwich	320	10	32	17	3.5	320	326	
307. Graham crackers	60	0.5	11	1.5	0	65	7	
308. Annie's cheddar crackers ♥	140	3	18	6	0.5	200	0	
309. Annie's chocolate chip crackers	130	2	20	4	0	85	0	
310. Pretzels	110	2	23	1	0	450	63	
311. Raisins ♥	127	1.4	33.7	0.1	0	11	316	
312. Popcorn ♥	80	2	11	4.5	0	80	38	
313. Almonds ♥	170	5.9	6	15	1.2	1	202	
Organic Baby Food ♥								
340. Apple blueberry oat	80	0	19	0.5	0	5	350	
341. Pear zucchini peas	60	0	14	0	0	0	700	
342. Sweet potatoes	50	1	12	0	0	20	146	
343. Beef vegetable quinoa	60	3	9	1.5	1	40	211	
344. Chicken vegetable quinoa	70	4	10	2	0.5	15	210	

	IES	N N	CARBS	FAT	TED	Σ	WΩIS	
BEVERAGES	CALORIES	© PROTEIN	(g)	(g)	SATURATED FAT	WNIGOS (mg)	ш ротаssiuм	
straw available upon request					13.			
1. Peet's coffee	0	0	0	0	0	5	6	
2. Peet's decaf coffee	0	0	0	0	0	5	6	
3. Black tea	2	0	0.7	0	0	5	2	
4. Chamomile herbal tea	0	0	0	0	0	5	2	
5. Green tea	0	0	0	0	0	5	2	
6. Unsweetened Iced tea	0	0	0	0	0	7	0	
7. Diet lemon-lime soda	0	0	0	0	0	31	9	
8. Ginger ale	70	0	17	0	0	30	2	
9. Sparkling water	0	0	0	0	0	0	0	
10. Gatorade®	80	0	21.1	0	0	161	45	
11. Apple juice	60	0	15	0	0	5	129	
12. Orange juice	60	0	14	0	0	0	203	
13. Cranberry juice	50	0	14	0	0	2	16	
14. Diet cranberry juice	5	0	1	0	0	10	10	
15. Prune juice	91	0.8	22	0	0	5	353	
16. Low fat milk	130	11	16	2.5	1.5	160	480	
17. Whole milk	160	8	13	8	5	130	400	
18. Lactose free milk	101	7.4	12	2.3	1.38	120	369	
19. Chocolate milk	120	9	21	0	0	150	440	
20.Soy milk	150	8	18	4	0.5	80	290	
21. Organic almond milk	30	1	1	2.5	0	170	160	

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

OUR HEALTH & SUSTAINABILITY COMMITMENT:

The UCSF Nutrition & Food Services Team is committed to providing our patients & customers safe, nutritious food that tastes good. We choose food products that are whole & as unprocessed as possible, grown preferably locally, produced & packaged in a manner that is less detrimental to the environment, free from genetic modification when possible, in consideration of animal welfare & in consideration of fair trade standards. Our products are free of trans fats & minimize use of products with high fructose corn syrup. While we are not 100% there, we continuously evaluate & change our products to meet this commitment.

