DRINKS, SNACKS & CONDIMENTS

BEVERAGES

Peet's coffee/decaf coffee Black tea Chamomile tea Green tea Unsweetened iced tea Diet lemon-lime soda Ginger ale Sparkling water Juice options: Apple juice, Orange juice, Cranberry juice, Diet cranberry juice, Prune juice Milk options: low fat, whole, lactose-free, chocolate, soy vanilla, almond

SNACKS

Whole fruit 🕈 Cottage cheese Raisins • Almonds • Chocolate or diet vanilla pudding Greek yogurt ♥: plain ...vanilla ...strawberry Pretzels Uncrustables® PB&J sandwich Chocolate chip cookie Whole grain chips 🛡 LAY'S® baked potato crisps Mozzarella string cheese ♥ Gel snack 🛡 Fresh cut fruit . apple... honeydew... pineapple

CONDIMENTS

Salt... pepper... herb seasoning... Lemon wedge Cholula® hot sauce Soy sauce Sugar... brown sugar... honey... Splenda® Jelly or sugar-free jelly Breakfast syrup Sugar-free syrup Peanut butter Butter... Margarine Parmesan cheese Ketchup... Mustard... Mayo

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.

MZ-B-EN010824-5N

SPECIAL DIET INSTRUCTIONS WHILE IN THE HOSPITAL

This Icon: [♥] indicates the menu item is approved by the UCSF dietitians as a good choice for sodium & fat restricted diets. You can order your meals when you are ready to eat. Your daily diet order goals are to aim for 2,000-2,400 milligrams (mg) of sodium & 13 grams of saturated fat.

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 & 2am to ensure your baseline blood sugar levels are well controlled. For best blood sugar management with room service dining, **please do these things**:

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



ROOM SERVICE

Phone lines open 7:00am to 7:30pm Last order taken at 7:30pm Call 3-1111 (415-353-1111) to place order Delivery within 45 minutes

Guest meals available for \$9

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.

> All items on the menu are à la carte. Please ask for sides & condiments.



MORNING GLORY

Auailable for Breakfast Served from 7am to 10:30am

Signature Breakfast Sandwich

Egg & American cheese on an English muffin (ham optional)

Classic Pancakes One or two fluffy pancakes. (regular or sugar-free syrup available)

Hot and Cold Cereals:

Organic oatmeal 🕈 ... cream of wheat 🕈 ...corn flakes 🕈 ...organic multigrain flakes 🛡 ... organic granola 🛡

Cage Free Eggs: Scrambled eggs or egg beaters ♥... scrambled eggs with cheese ...

Hard-boiled egg (served chilled) • Sides

Greek yogurt: • plain ...vanilla ...strawberry Bacon or sausage (two pieces) Hashbrown triangle

Breads White roll • Raisin bran muffin

> All items on the menu are à la carte. Please ask for sides & condiments.

GREEN FIELDS

SALADS

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

Caesar Salad Organic lettuce, parmesan, garlic croutons, caesar dressing, lemon wedge. Grilled chicken, tofu or seared salmon optional

Kale & Quinoa Salad (vegan) Mixed greens, quinoa salad, garbanzo beans, tomato, sunflower seeds, pumpkin seed dressing

SANDWICHES

UCSF dietitian-approved choice for sodium or fat

about the diet that is prescribed for you.

Mozzarella Fresca Sandwich

with sundried tomatoes on herb focaccia

Available all day

Served from 7am to 7:30pm

Turkey Sandwich with romaine lettuce on country white

Chicken Sandwich with romaine lettuce and basil aioli on cracked wheat

SUTRO SOUP CO.

Sunday	Hot & sour
Monday	Minestrone 🕈
Tuesday	Lentil •
Wednesday	Italian ribollita 🛡
Thursday	Butternut squash 🕈
Friday	Mushroom barley •
Saturday	Southwest black bear

Lunch/Dinner every day Chicken noodle •

PASTA FRESCA

Spaghetti with Meat Sauce Classic meat sauce with ground turkey and mushrooms

Pasta Primavera Fresh pasta, seasonal veggies, olive oil & herbs. Grilled chicken, tofu or seared salmon optional

CORNER GRILL

BURGERS Turkey Burger ♥ (pictured) 70% Diestel turkey, 30% mushrooms

Beyond® Vegan Burger ♥

Wild-Caught Salmon Burger 🛡

Grilled Antibiotic-Free Chicken Sandwich 🕈 **GRILLED PROTEINS**

Salmon Fillet ... Meatloaf... Chicken Breast Tofu 🕈

Chicken Tender **French Fries**

Available for Lunch and Dinner Served from 11am to 7:30pm

> Everyday, all hours Vegetable broth Chicken broth Plain rice porridge (green onions optional)





Available for Lunch and Dinner Served from 11am to 7:30pm

Sides

1 9

French fries... Green beans... Whole pinto beans Mashed potatoes (gravy optional) ... White rice... Brown rice White roll

Toppings

Tomato, lettuce & onions ♥... Bacon... Ketchup... Mustard... Mayo... American or Swiss cheese...

MEITS **Grilled** Cheese (ham optional) Tuna Melt Mushroom, Cheese or Chicken Quesadilla

TENDERS + FRIES



