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 uanilla, almond

SNACKS

Whole fruit ♥
Cottage cheese
Cold cereals ♥
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 ♥

CONDIMENTS

melon... pineapple

Fresh cut fruit : apple...

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

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.
- 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.

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.



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 per tray (credit card only)

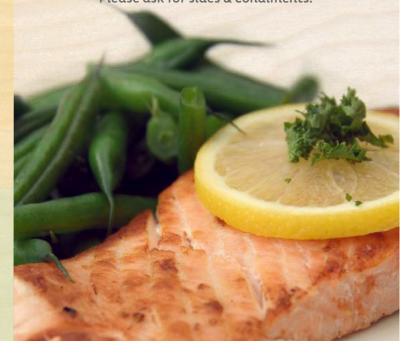
Scan this QR code for menu guides



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.

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



MZ-B-EN083024-5N

MORNING GLORY

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

* Hashbrowns, 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 (ham optional)

Classic Pancakes

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

Hot and Cold Cereals:

Organic oatmeal ♥ ... cream of wheat ♥ ... honey nut cheerios® ♥ ...corn flakes ♥ ...organic multigrain flakes ♥ ... organic granola ♥

Cage Free Eggs:

Scrambled eggs or egg beaters ♥ ... scrambled eggs with cheese ... Hard-boiled egg (served chilled) ♥

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

Available all day Served from 7am to 7:30pm

SALADS

Asian Noodle Salad

Egg noodles, cabbage, bell peppers, snow peas, sesame seeds, Asian vinaigrette dressing

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

Side Salad •

Mixed greens, tomatoes, cucumber. Choice of dressings: olive oil & vinegar, ranch

SANDWICHES

Mozzarella Fresca Sandwich

with sundried tomatoes on herb focaccia

Turkey Sandwich

with romaine lettuce on country white

Chicken Sandwich

with romaine lettuce and basil aioli on cracked wheat

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

SUTRO SOUP CO.

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

Sunday

Hot & sour

Monday Tuesday Minestrone ♥ Lentil ♥

Wednesday Italian ribollita♥

Thursday

Butternut squash .

Friday Saturday Mushroom barley • Southwest black bean •

Lunch/Dinner every day

Chicken noodle♥

Everyday, all hours Vegetable broth Chicken broth

Plain rice porridge (green onions optional)



PASTA FRESCA

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

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

Buttered Penne Pasta

Simple penne pasta with butter sauce



CORNER GRILL

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

* 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

Beyond® Vegan Burger ♥

Wild-Caught Salmon Burger •

Grilled Antibiotic-Free Chicken Sandwich •

GRILLED PROTEINS

Salmon Fillet ♥... Meatloaf... Chicken Breast ♥... Tofu ♥

Grilled Cheese

(ham optional)

Tuna Melt

Mushroom, Cheese or Chicken Quesadilla

TENDERS + FRIES

Chicken Tender* French Fries*

Sides

Side of tuna salad... 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... Salsa... Sour cream



this means...