

WE SERVE A PURE
HEALTHY ORGANIC BREAKFAST
EACH & EVERY MORNING



LES  VINS

WINES LISTED
ON BACK PAGE

Holiday Menu, 2014 * 445 Railroad Avenue * Danville * Ph. (925) 838-4510 * cm 11.7.14

KID'S BAR

choice... 3.95
MONKEY TIME
Pineapple, orange, primates
LITTLE REBEL
Orange, sweet ginger, pomegranate
APPLE ORCHARD
Apple, vanilla, spiced maple

ICY BLENDS

Malteds, 5.95
Milk Shakes, 5.95
Boston Cooler, 6.50
Root Beer Float, 6.50
Blushing Dream, 6.50

DRINKS



Btl. Coke, 3.25 / Diet Coke, 7-Up, 2.50
Fizzy Water, Lrg. / 4.50, Sm. / 2.50
Artisanal Sodas, (Selection) 3.50
Ginger Ale or Root Beer, 3.25
Coconut Water, (8oz bottle) 3.50

ORGANIC DRINKS

Iced Tea or Iced Coffee, 2.95
Lemonade or A. Palmer, 4.25
Raspberry Lemonade, 4.75
Hibiscus Cooler, 4.50
Straus Egg Nog, 4.95

WINE COCKTAILS



MIMOSA 7.95
Prosecco, orange juice
POMEGRANATE ROYALE 8.25
Bubbly, persimmon, pomegranate
WINE MOJITO 7.50
Albariño, lime, mint
FRENCH WILDFLOWER 8.25
Lillet, wildflower honey, prosecco

ORGANIC DELICIOUS JUICES



reg. 6.25 / sm. 4.95

APPLE, ORANGE,
CARROT, GRAPEFRUIT
(Special vegetable mixes ... A.Q.)

SQUEEZED TO ORDER !!!

COFFEE & TEA



Teas, organic 3.50
*Black ~ Morning Rise, Earl Grey, Chocolate,
Darjeeling Berry, De-Caf Earl Grey*
Green /White ~ Gunpowder Green, Orange Spice
Herbal ~ Moroccan Mint, Chamomile Lemon
Chai BaBa Chai, coconut or organic milk 4.50
Organic Coffee, Straus organic ½ & ½ 3.50

CRAFT BEER



Short (half-pint) 4.75

BOTTLED BEER

Formidable ! 5.95

PILSNER, Trumer Brauerei, Berkeley
German-style pilsner, spicy noble hops, clean finish
WHEAT ALE, Blue Star, North Coast Br., Fort Bragg
Smooth toasted malts, notes of bitter lemon, mild hops
IPA, Racer 5, Bear Republic, Healdsburg
Golden amber, citrus, breadly malts & bitter finish
BROWN ALE, Get Up Offa That Brown, Golden Rd., LA
Roasted smoky malts, caramel notes, dry finish
ROTATING HANDLE, quoted

BUD / BUD LIGHT 3.75
ERDINGER WEISSBRÄU, Non-Alcoholic 5.75
OMISSION PALE ALE, Gluten-Free, OREGON 5.95
PACIFICO, MEXICO 4.25
STELLA ARTOIS, BELGIUM 5.25
HOEGAARDEN, BELGIUM 5.25
HARD APPLE HONEY CIDER, RED BRANCH, CA 7.95
BACK IN BLACK, Black IPA, 21ST AMENDMENT, CA 5.50
LE MERLE, NORTH COAST BREWING, CA 6.50
AFFLIGEM, BROUWERIJ DE SMEDT, BELGIUM 7.50

DESSERTS & PIES



(all good for sharing)

Today's Pies, A.Q.
* Organic Apple
* Pumpkin
* Cream Pie of the Day
* Organic Southern Pecan
Apple-Cranberry Cobbler 7.95
Flourless Chocolate Cake, ala mode .. 7.50
Ginger Cake, pumpkin ice cream. 8.25
Organic Ice Cream, scoop 2.95

We are here
to feed you !!!

We use Good Groceries.
Menu changes seasonally.

We reserve our rights.
Try our gift cards !!!

Sales tax is added to
all food & drinks sold.

We recycle & compost.
Thanks for your support for the past 17 years ...

Our goal is to provide a civil food system that is good, clean & fair ...



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Soups,

Organic Chicken Noodle, bowl) 5.95 / cup) 4.75

Organic Winter Vegetable Minestrone, 5.75 / 4.50

Starters, we encourage sharing ...

*Spicy Winter Root Vegetables, 4.95

Baked Goat Cheese, tomato, walnut toasts, 6.50

Wontons, shrimp, pork, ginger, chilis, 7.95

*Wood-Roasted Mussels on Rock Salt, butter, 8.95

*Wine-Steamed Mussels, herbs, grilled garlic toast, 9.50

Chow-Style Nachos, guajillo, crema, avocado, 6.50

Sandwiches, choice of Salad, Fries or Minestrone

½ Picnic-Style Sandwich, (Quoted daily) 6.95

Organic Veggie Burger, tzatziki, avocado, 11.95

Asian-Style Grilled Fish, voted #1 in Bay Area! A.Q.

Local Albacore Tuna Melt, cheddar, avocado, 12.95

Organic Pork Loin Cutlet, swiss, ham, coleslaw, 13.25

*Sustainable Fish or Veg Tacos, avo, salsa, 13.95 / 12.50

Organic Grilled Chicken BLT, avocado, mayo, 13.95

Organic Fried Egg, country ham, tomato, gruyère, 10.95

*Local Lamb Burger, yogurt, cucumber, mint, 14.25

*Organic Burger on Organic Baguette or Bun, 13.50

Healthful Salads,

Organic Greens, winter vegetables, lemon-shallot vinaigrette large 9.95 / medium 8.25 / petite 5.95

*Caesar, romaine hearts, reggiano, croutons, caesar dressing 10.95 / 9.25 / 6.50

Iceberg Wedge, tomato, radish, creamy blue cheese dressing 11.25 / 9.50 / 6.75

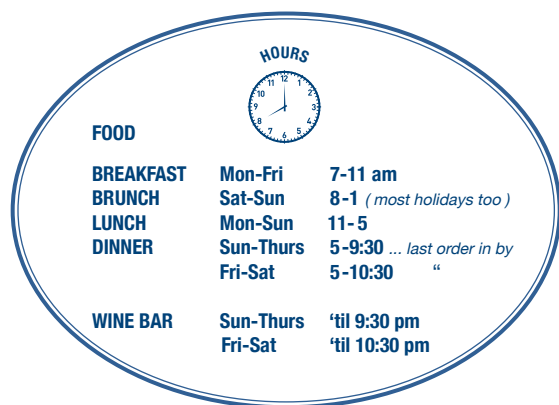
Organic Spinach Salad, apples, feta, spiced walnuts & currants 11.95 / 9.95 / 6.95

Red & Golden Beet Salad, greens, citrus, goat cheese, avocado, walnut toast 12.50 / 10.95 / 7.50

Thai-Style Organic Chicken Breast Salad, chili, lime, mint, herbs, peanuts 13.25 / 11.95 / 7.95

*Grilled Prawn Louis, iceberg, avocado, tomato, organic egg & olives 15.95 / 13.95 / 11.50

Cobb Salad, organic chicken breast, bacon, blue cheese, avocado, tomato, egg 14.50 / 12.75 / 8.95



We have a "same day" table reservation system. This is a quick and easy solution... without the hassle of traditional systems.

For impromptu dining during busy hours... you can save yourself a wait by calling in ahead. We will quote the wait (if any) and give you the time that your table will be ready.

For parties of 8 or more, we take advanced reservations.

When in doubt... call Chow @ (925) 838-4510

Pasta & Noodles,

Farfalle, vegetables, tomatoes, olives & breadcrumbs	entree 11.50 / medium 9.50
Rose's Old-Fashioned Spaghetti with Organic Meatball(s)	12.95 / 10.75
Wood-Baked Lasagna, fresh ricotta, tomato / Winter Lasagna, squash, greens, hazelnuts	15.50 / 12.95
Linguini with Seafood, clams, prawns, squid, mussels, garlic & lemon	16.25 / 13.50
Fusilli of Chicken & Sausage, mushrooms, tomato & cream	14.50 / 12.50
Organic Garden Noodles, tofu, winter veggies, chili-citrus-miso-sesame	10.50 / 8.50
Thai-Style Noodles with Steak & Chicken, peanuts, spicy lime-chili-garlic broth	14.50 / 12.50
Smiling Noodles of Chicken & Shrimp, bok choy, mushrooms, spicy ginger-garlic sauce	13.25 / 11.25

Pizza, 9" Wood-Oven Fired

Cheese, tomato, 9.95 / Pepperoni, 10.95
Mushroom, tomato, fresh mozzarella, 12.50
Steak, potato, arugula, tomato, mozzarella, olives, 13.50
Greens, ricotta, mushroom, tomato sauce-topped, 12.95
Prosciutto, ricotta, tomato, fennel, arugula, 13.50
Fennel Sausage, peppers, onions, mozzarella, tomato, 12.75

Mains, most served with a different seasonal side

*Char-Grilled Squid, beans, polenta, greens	15.95
Organic Chicken Enchiladas Verdes	14.50
*Organic ½ Chicken, char-grilled	18.95
*Organic Pork Chop, char-grilled	16.50
*Char-Grilled Flank Steak Frites	17.95
Organic "Pot Roast" of Beef, winter vegetables	15.95

Kid's Menu / Organic Vegetables & Sides,

Mac n' Cheese,*Organic Tiny Burger, Sustainable Tuna Melt, Organic Chicken Fingers, ... includes fries or vegetable choice, 8.50
Assorted Vegetable sides, a la carte, 4.95 / Winter Garden-Party Veggie Platter, 12.50 ... add grilled protein of choice, A.Q.

WINES



SPARKLING, WHITE, ROSÉ ...

HOUSE WINES & REDS

Stars (in a bottle)	Glass / Btl	
Bortolotti, Prosecco, Valdobbiadene, NV	8	38
Billecart-Salmon, Brut Reserve, Champagne, NV, 375 mL	15	29
*Schramsberg, Blanc de Noirs, Napa Valley, '10	12	55
Bruno Paillard, Rosé Première Cuvée, Champagne, NV	76	

Sauvignon Blanc / Loire Varietals	Glasses / Btl	
	4.5 oz / 7 oz	
Simonsig, Chenin Blanc, Stellenbosch, S. Africa, '13	6	9 32
Domaine Cailbourdin, Pouilly-Fume, '12	10	15 53
Mount Fishtail, Sauv Blanc, New Zealand, '14	7	10 35
Champalou, 'Sec Tendre', Chenin Blanc, Vouvray, '13		37

Chardonnay / White Burgundy		
Dom. Gandines, Mâcon-Péronne, Burgundy, '13	6	9 32
*Barnett Vineyards, 'Sangiacomo', Carneros, '12	9	12 43
*Davis Estates, 'Hungry Blonde', Napa, '12	11	16 56
*Navarro, Mendocino, '12	7	10 35
Dom. Romain Collet, 'Les Pargues', Chablis, '11		53
*Gregory Graham, Carneros, '12		51

European Varietals		
Laurenz, Singing Grüner Veltliner, Austria, '12	6	9 32
*Laird, 'Cold Creek Ranch', Pinot Grigio, Carneros, '13	8	11 38
Lafken, 'Single Vineyard', Riesling, Casablanca, '13	7	10 35

Rosé		
Château Jean-Pierre Gaussen, Bandol, Provence, '12	10	15 53
*Botasea, Rosato di Palmina, Lompoc, '12	7	10 35
Château du Rouët, Rosé, Côtes de Provence, '13		34

House Wines	Glasses / Btl		
	4.5 oz	7 oz	
White, Mi Terruño, Chardonnay, Argentina, '13	5	8	27
Red, Antawara, Cabernet Sauvignon, Chile, '12	5	8	27
Special Wine of the Day	A.Q.	A.Q.	A.Q.

Pinot Noir / Burgundy

Espino, Maipo Valley, Chile, '13	7	10	35
Radio-Coteau, 'La Neblina', Sonoma Coast, '12	10	15	53 *
Iota Cellars, Willamette Valley, Oregon, '11	12	17	61 *
Pisoni Family, 'Luli', Santa Lucia Highlands, '13	9	12	43 *
Monticello Vineyards, 'Estate Grown', Napa, '11			49 *

Cabernet / Merlot / Bordeaux

Pope Valley, 'Single Vineyard', Merlot, Napa, '10	7	10	35 *
Ramsay, Cabernet Sauvignon, North Coast, '13	8	11	38 *
Galland Clark, Cabernet Sauvignon, Napa, '09	12	17	61 *
Les Hauts Lastour, Coteaux du Quercy, '12	6	9	32
Rusina, Cabernet Sauvignon, Paso Robles, '10			36 *

Zinfandel

Porter Creek, Zinfandel, Sonoma County, '12	10	15	53 *
Piccolo, Dry Creek Valley, '12	7	10	35 *
Sky, Mt. Veeder, Napa, '11			47 *

Syrah / European Varietals

Famiglia Bianchi, Malbec, Mendoza, '12	8	11	38
Preston, Petite Sirah, Dry Creek Valley, '12	9	12	43 *
El Pedrosal, Tempranillo, Ribera del Duero, '11	7	10	35
Cesari, Ripasso, 'Bosan', Veneto, Italy '08			62

* West Coast Wines

* Eating raw or undercooked fish, shellfish, eggs or meat may increase risk of foodborne illness.