

# Lou & Herbert's

CAFE  
PALO ALTO

## SNACKS

WHOLE ORGANIC FRUIT . . . \$3

DAILY VEGGIES . . . . . \$14

two local vegetables and smokey eggplant dip

MARINATED MANZANILLA  
OLIVES . . . . . \$6

SPICED MARCONA  
ALMONDS . . . . . \$7

## SEA

WEST COAST OYSTERS\* . . . . \$3.50 EACH | \$20 FOR 6 | \$36 FOR 12

TUNA TARTARE\* . . . . . \$24

matsutake shoyu, baguette

CHILLED SOBA NOODLE  
SALAD . . . . . \$12

shiitake mushrooms, nori, radish, scallion,  
soba dipping sauce

## LAND

BREAD AND "BUTTER" . . . . \$14

Manresa Bread's levain sourdough, whipped  
bone marrow "butter"

PRIME BEEF TENDERLOIN  
TARTARE . . . . . \$22

Manresa Bread's levain sourdough,  
caper, shallot, olive oil, asian pear  
and black garlic

ROAST BEEF SANDWICH . . . \$17

baguette, arugula, horseradish mayo,  
local chips

AVOCADO TOAST . . . . . \$13

Manresa Bread's levain sourdough, herbs,  
citrus | add smoked salmon +6

WARM ROASTED  
CAULIFLOWER . . . . . \$17

sumac raita, pomegranate molasses, pistachio

KALE CAESAR  
"GOES VEGAN" . . . . . \$15

organic kale, nori dressing, umami spice

BROILED SEA SCALLOP . . . \$15

spicy peppers, almonds, herbs

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## DRINKS

SAINT FRANK'S DRIP . . . . . \$4  
ESPRESSO . . . . . \$4  
AMERICANO . . . . . \$5  
LATTE . . . . . \$6  
CAPPUCCINO . . . . . \$5  
FLAT WHITE . . . . . \$5  
MACCHIATO . . . . . \$4  
MOCHA . . . . . \$7  
MATCHA LATTE . . . . . \$7

ALTERNATIVE MILK . . . . . +\$1  
oat milk  
almond milk

TEA . . . . . \$4  
breakfast  
bergamot  
jasmine green  
peppermint  
herbal

ORANGE JUICE . . . . . \$6  
GRAPEFRUIT JUICE . . . . . \$6  
GREEN JUICE . . . . . \$10

WATER . . . . . \$9  
Mountain Valley still  
Mountain Valley sparkling

## SWEETS

IT'S IT ICE CREAM SANDWICH . . . . . \$3 EACH | \$8 BOX OF 3

REALLY GOOD COOKIE . . . \$4  
dark chocolate mousse, seasonal fruits

COCONUT RICE PUDDING . . \$7  
cinnamon streusel and berries