Join us for Brunch on Saturday & Sunday ~ Hours and menu @ JustForYouCafe.com

All major credit cards accepted.

Did someone say **Beignets?**

Fluffy, New Orleans-style donuts, made from scratch

- Classic, smothered in powdered sugar
  2.50 each / 3 for 6.75
- Cinnamon-sugar
  2.50 each / 3 for 6.75
- Homemade dark chocolate sauce & powdered sugar
  2.95 each / 3 for 7.25
- Can’t decide? One of each!
  3 for 7.25

We cater!

Call us for events large & small:

- Team Breakfasts
- Office Lunches
- Staff Appreciation Dinners
- Birthday Parties
- Weddings

Show your style

Choose from 2 t-shirt designs.

- the blue marlin
- our 25th anniversary shirt

Ask for available sizes.

Spice it up

Homemade sauces by the pint.

- Hatch, NM Green Chili Sauce
  (made with chicken stock) 6.25
- Carnitas Red Chili Sauce 5.25
- Vegetarian Red Chili Sauce 4.95

Share the love

Give the gift that truly says “it’s just for you!”
Available in any amount.

Order to go?
Call ahead
(415) 647-3033

Daily Specials
online at
JustForYouCafe.com

MON – THU  7:30 am – 3:00 pm
FRI  7:30 am – 8:00 pm

732 22nd Street
San Francisco
(just off the T-Third Muni)
Good morning! or is it afternoon?

MEXICAN ESPECIALIDADES

Chorizo Con Huevos
2 eggs scrambled with Mexican sausage, served with tortilla or toast and home fries or grits 10.95

Carnitas Tacos
Roasted pork carnitas & cheddar-jack on 2 soft corn tortillas, topped with pico de gallo & lemon cabbage, plus a small green salad 12.95

Fish Tacos
Dee-lish fried catfish on 2 soft corn tacos, topped with pico de gallo & cabbages and served with a small green salad 12.95

Huevos Rancheros
2 eggs any style on a flour or corn tortilla, smothered in special sauce, black beans, and melted cheddar-jack. Choose yer poison:
- Carnitas red chili sauce 10.95
- Vegetarian red chili sauce 10.95
- Hatch, New Mexico green chili sauce (with chicken stock) 11.75

Add a side – we don’t judge
+ Home Fries 2.75
+ French Fries 2.75
+ Grits or Cheesy Grits 2.50 / 3.00

EGGS, EGGS, EGGS
Two Eggs any style 9.95
with bacon 12.25
with link sausage 11.25
with chicken-apple sausage 12.25
with Longanisa (Filipino sausage) 12.25
with Louisiana hot sausage 12.25
with a grilled catfish filet 12.25
with a Creole crab cake 12.95
with ham 12.25
with a pork chop 11.95

Hangtown Fry
3 eggs scrambled with bacon, oysters & onions. If this doesn’t cure your hangover, you’d better just go back to bed. 15.95

Greg Scramble
3 eggs scrambled with spinach, onions, garlic, and your choice of 1 item below, topped with grated parmesan 12.50
- bacon
- chicken-apple sausage
- chorizo
- ground beef
- mushrooms & zucchini

Chili Scramble
3 scrambled eggs, topped with chili con carne, cheddar cheese, and diced onions, served on cornbread 12.25

Frittata of the Decade
A pan-fried Italian omelette with zucchini, onions, mushrooms, spinach, tomato, garlic, topped with provolone 12.25

Salad dishes served with your choice of bread and a side.

Homebaked by us:
- white, whole wheat, cinnamon-raisin, or rye toast
- biscuits
- cornbread
- scone of the day

Made by someone else (still good!):
- Young Kobra’s gluten-free toast
- sourdough english muffin
- plain or everything bagel
- flour or corn tortilla

And don’t forget a side:
- home fries ~ coleslaw
- grits ~ green salad +2.00
- cheesy grits +.50 ~ cup of fruit +2.00
- french fries ~ sliced tomatoes
- steamed broccoli ~ sautéed vegetables
- sautéed mushrooms ~ black beans

Mexican Fried Chicken Plate
Our house buttermilk fried chicken breast over french fries, with ranch dressing and a side of coleslaw 11.75

Still looking?

Biscuits & Gravy
Southern-style pork sausage gravy over fluffy, fresh-baked biscuits sm 5.50 / lg 9.25
with 2 eggs sm 7.50 / lg 11.25

Shrimp & Grits
Gulf shrimp in a creamy bacon sauce with peppers & onions, served over cheesy grits with a side of cornbread 13.50

Buttermilk Fried Chicken Plate

Vegetarian & Vegan

Yogurt, Granola & Fresh Fruit 8.95
Oatmeal with brown sugar and/or raisins on the side cup 2.95 / bowl 4.25
+ Strawberries +1.95 Bananas +1.25

Tofu-n-Veggie Stir-Fry
Fresh veggies and fried tofu sautéed with soy sauce 11.95

Cherie’s Home Fry Special
A heaping plate of home fries topped with stir-fried veggies and cheddar-jack cheese 10.50
with 2 eggs any style 12.50

Avocado Toast
Our bread topped with a whipped avocado-sour cream spread, arugula, sliced tomato, cracked black pepper, and a whole fresh avocado 10.50
with 2 eggs any style 12.50

Caprese Sandwich
Fresh mozzarella, sliced tomato, basil & spinach with a balsamic reduction on homemade focaccia bread 10.75
Served warm on request

Veggie Reuben
Spinach, zucchini, mushrooms, asparagus, melted swiss, sauerkraut, thousand island dressing on our toasted rye 10.50

Garden Burger
On our homemade bread or bun, mayonnaise, lettuce, tomato, pickles 9.95
+ cheddar-jack, swiss, provolone, or blue cheese 10.95

Add a side – burgers & sandwiches need love too
+ French Fries 2.75
+ Home Fries 2.75
+ Coleslaw 2.95

Sandwiches & Burgers
On homestyle white, wheat, or rye, french roll, or bun, or gluten-free

Roast Turkey
Just like Thanksgiving, with lettuce, tomato, cranberry-mayo, and pickles 10.25

Reuben
Oy! Such good corned beef on rye with melted swiss, sauerkraut, and thousand island dressing 11.75

Creole Crab Cake Sandwich
lettuce, tomato, mayo, pickles 10.75
+ Make it a Po’Boy! 2 crab cakes on a french roll 14.25

Fried Shrimp or Oyster Po’Boy
Louisiana-style on our french roll with lettuce, tomato, and remoulade sauce 14.25

Fried Egg Sandwich with lettuce, tomato, mayo 7.95

Fried Egg & Cheese 8.50

Fried Egg, Bacon & Cheese 10.95

B.L.T. with mayo 9.95

Grilled Cheese 7.95

Tuna Melt with lettuce, tomato, mayo, pickles 9.95

Nery’s Chicken Salad Sandwich
with toasted sunflower seeds, lettuce, tomato 9.95

Grilled Chicken Sandwich with lettuce, tomato, mayo, pickles 9.95

Buttermilk Fried Chicken Sandwich
honey butter, lettuce, tomato 10.95

The Burger You Crave
Local Leftcoast GrassFed beef with mayo, lettuce, tomato, pickles 10.75
+ cheddar-jack, swiss, provolone, or blue cheese 11.75
+ Bacon Cheeseburger 13.25

Consuming raw or under-cooked fish, meats, poultry or eggs may increase your risk of food borne illness. While we have your attention, try turning off your phone & talking to the people around you. And please, no whining. Thank you.
DESSERT

Beignets
Classic powdered sugar  2.50 each / 3 for 6.75
Cinnamon-sugar  2.50 each / 3 for 6.75
Homemade dark chocolate sauce  2.95 each / 3 for 7.25
Can’t decide? One of each!  3 for 7.25

DRINKS

Coffee  light roast, dark roast, or iced  2.50
Tea  Be nice and we’ll let you choose  2.25
Hot Chocolate with whipped cream  3.00
Odwalla Orange Juice  sm 3.95 / lg 4.95
Our Fresh-Squeezed Grapefruit Juice  sm 4.95 / lg 5.95
Our Fresh, Organic Carrot & Apple Juice
Enjoy carrot or apple or combined  sm 5.50 / lg 6.50
Martinelli’s Apple Juice  2.95
Ocean Spray Cran-Raspberry Juice  sm 2.75 / lg 3.50
Fresh-Squeezed Lemonade  2.95
Homemade Unsweetened Iced Tea  2.95
Coke, Diet Coke, or 7-Up  2.25
Coke in a bottle
hecho en Mexico with real cane sugar  3.95
San Pellegrino  3.00
Abita Root Beer
made with pure Louisiana cane sugar  3.75
Milk (whole milk only)  sm 2.25 / lg 3.25
Chocolate Milk  sm 2.75 / lg 3.50

DRINKY-DRINKS

Served in an elegant pint glass
Mimosa Classic  Odwalla o.j., champagne  8.95
Poinsettia cran-raspberry juice, champagne  8.25
Sunset o.j., cran-raspberry, champagne  8.95
Cypress our fresh-squeezed grapefruit juice, champagne  9.25
Strawberry Mojito Mimosa organic strawberry-mint juice, champagne, fresh strawberries, mint leaf  9.25
Habañero Mango Mimosa organic mango-chili-lime juice, champagne, lime wedge  9.25
Champagne just plain bubbly  5.95

BEER

Lagunitas IPA  6.50  Pacifico  5.95
Abita Amber  6.50  Hard Cider  6.25
Anchor Steam  6.50  Featured brew  AQ