

COFFEE & TEA

- Coffee (fair trade and organic) . . 2.25
- Tea (per person)3.25
- Looseleaf: English Breakfast,
Earl Grey, Mint, Chamomile, Green;
or Sweet-Touch-Nee tea bags
- Au Lait3.25
- Hot Chocolate 2.25/3.25
- Steamed Milk.....2.95

ESPRESSO DRINKS

(all shots are double)

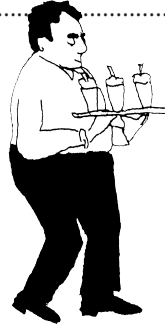
- Cappuccino.....2.95
- Espresso2.00
- Latte3.75
- Mocha3.95

CHILLED BEVERAGES

- Iced Tea2.50
- Arnold Palmer2.75
(lemonade, ice tea)
- Kedemski 3.25
(lemonade and grape juice spritzer)
- Fresh Squeezed OJ 2.25/3.50
- Homemade Lemonade 1.95/2.50
- Milk 2.25/3.25
- Apple Juice 1.75
- V-8 Juice 1.75

SODAS

- (no bottles, cans, aluminum, plastic)
- House Made Sodas 2.95
 - Refills..... 1.95
 - made from cane sugar, spices,
fresh fruits and seltzer water
 - See specials insert for seasonal
flavors
 - Fountain Drinks (bottomless)..... 2.95
 - Coke, Diet Coke, Sprite, Ginger Ale,
Root Beer or Club Soda
 - Phosphate 2.50
 - Chocolate or Vanilla
 - Red Grape Juice™
 - Glass1.95
 - Bottle4.95



BEER & WINE

Beer on Tap, always local
and artisanal
*See Specials insert for
what's on tap*

Wine,
by the glass or bottle
*See wine insert in
your menu*



DESSERTS

please ask your server

- Complaints.....2.00
- Advice50¢



Egg Cream Chocolate or vanilla syrup,
milk and seltzer water . . . 3.75

THE SAUL'S STORY

THE DELICATESSEN

What does it mean to be an authentic, vibrant, relevant delicatessen today?

To us it means providing a cultural and culinary home to those looking for familiar and traditional foods. It means connecting with our roots all long the timeline of Jewish food. At Saul's we are excited about reflecting season, time and place. We reconnect with traditional culinary practices, minimizing, where possible, the impact of the industrial food system. Where possible we try to bring local processing and artisanal culinary experiences back to the diner.

At Saul's the place of vegetables, seafood, legumes, and fruit in Jewish cuisine are celebrated and central. Our meat comes from producers who raise animals with the very highest standards of health, humane treatment, and ecological conservation.

All of our fish is from Monterey Fish Company, whose mission is to support and encourage the use of local sustainable seafood. We serve all organic Acme Breads. Our coffee is fair trade and organic. We serve eggs which are cage free and organic. Our produce comes from among the very best of local and organic fruit and vegetable farmers.

In the 1930's the Saul's building was a produce depot right off the railroad tracks. Since the 1950's, it has housed a delicatessen: First the Pantry Shelf, then Rosenthal's, and finally Saul's, established in 1986, in honor of Saul Lichtenstein.

Saul and his wife Ginny liked to feed people. Saul held forth and Ginny cooked. Friends and family would gather with him to eat, talk with their mouths full, trade stories. We like all that. So come. Eat.