

wines by the glass

champagne and sparkling

la marca prosecco italy 9

roederer estate brut rosé 14

anderson valley nv

white wines

rousanne wellington 10
sonoma county 2009

chardonnay speare sonoma 2009 7

chardonnay sonoma-cutrer 12
russian river 2008

sauvignon blanc pushback 10
napa valley 2009

pinot grigio laird cold creek ranch 10
carneros 2009

rosé chateau de campuget 9
rhone blend france 2010

red wines

speare red wine blend napa 2009 7

pinot noir acrobat 12
oregon 2009

cabernet sauvignon textbook 13
napa valley 2009

syrah meyer family cellars 12
mendocino county 2006

zinfandel plungerhead 10
dry creek valley 2008

firsts

today's soup 6
garnished seasonally

caesar salad 8
parmesan, roasted garlic croutons

organic field greens salad 8
baby beets, toasted pecans, laura chenel
goat cheese, sherry vinaigrette

little gem "wedge" 9
smoked bacon, pt. reyes blue cheese

albacore tuna niçoise 14
organic mixed greens, haricots vert, niçoise olives,
cherry tomatoes, yukon gold potatoes, boiled egg

balboa chopped salad 11
apple wood smoked bacon, pt. reyes bleu cheese,
red beets, sliced red onions,
roasted tomato-sherry vinaigrette

robert h. cobb salad (1926) 13
roasted chicken, avocado, bacon, tomatoes,
egg, blue cheese, sherry vinaigrette

crabcakes 12
chipotle harissa, english cucumber salad

calamari fritti 10
spicy remoulade, bloody mary cocktail sauce

entrees

today's pasta aq

omelette of the day 9

fish sandwich 12
red and green cabbage slaw, ciabatta roll,
mixed greens

roasted pacific king salmon 17
whole grain mustard vinaigrette,
sauteed broccolini

fulton valley chicken paillard 14
toy box tomatoes, wild baby arugula,
marsala sauce

grilled fish tacos 13
pico de gallo, pickled cabbage,
rancho gordo beans

french dip sandwich 13
french fries, natural jus

marinated chicken breast sandwich 11
smoked bacon, avocado, jack cheese,
pickled vegetable relish, mixed greens

vegan 3 bean chili and salad 10
tofu, roasted peppers, portabella mushrooms

balboa burger

balboa cafe's classic 12.50
served on a baguette with
housemade pickles and french fries

*add jack, swiss, blue, cheddar cheese,
grilled onions, sautéed mushrooms,
bacon or avocado, 1.00 each*

sides

roasted winter vegetables 6

sautéed broccolini 5

sauteed swiss chard 5

kennebec french fries 5

good mother stallard beans 7

executive chef rick edge

balboa cafe mill valley uses local,
organic and sustainable ingredients
whenever possible.

18% gratuity may be added to parties of
six or more.

we thank you for dining with us.



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BALBOA CAFE MILL VALLEY 38 MILLER AVENUE MILL VALLEY, CA 94941 415.381.7321 BALBOACAFE.COM