



Dim Sum Platter \$16

shrimp dumplings, pork & shrimp siu mai, BBQ pork buns and lotus wrapped pork sticky rice

Vegan Dim Sum Platter \$16

shiitake mushroom siu mai, bean curd bun, fried spring roll and taro dumpling

General Chicken Rice \$16

served with fried chicken potsticker

Vegetable Chow Mein \$15

served with vegan fried spring rolls

Sides

Fried Vegan Spring Rolls \$6
Popcorn Chicken \$9
Crab Rangoons (3) \$8
Sesame Balls \$6
(filled with red bean paste)
Spicy Beef Meat Pies \$6

Drinks

Thai Tea with Agar Boba \$7
Passionfruit Lemonade \$5
Oolong Lemonade \$5
Apple Chrysanthemum Cider \$7

Desserts

Chocolate Dipped Chinese
Churros \$8
Pumpkin Fried Bao Bites \$8
filled with salty egg yolk &
topped with powdered sugar
Apple Pie Eggrolls \$8

Specializing in dim sum, WoKitchen has been “working on keeping it true Chinese” in the Bay Area for a decade. Nikki Ma and Jianfa Ou’s menu items tend to be a combination of childhood food memories and what they enjoy eating. “We like to stick to what we are good at,” she insists. The pillowy shrimp dumplings are not to be missed!

WoKitchen





**The
Waffle
Roost**

Chicken & Waffles \$18

buttermilk fried chicken + Belgian Liege waffle

Fried Chicken Sandwich \$18

toasted brioche, buttermilk fried chicken and Caesar slaw

Smashburger \$18

two all-beef patties, melted cheese and toasted brioche

Sides

Fries \$8

Kids Menu

Mac & Cheese \$7

Chicken Bites \$7

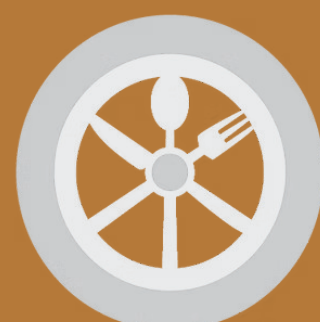
Desserts

Sweet Waffles \$9

churro | caramel & salt
chocolate & almond

Justin Funamura says delivering happiness with each bite and food made with care are core tenets at The Waffle Roost. Specializing in buttermilk fried chicken and Belgian waffles, Funamura uses locally sourced ingredients for menu items that are scratch made and made to order. The spicy & I know it, is a split waffle sandwich stuffed with crispy melted cheddar, serrano peppers, and buttermilk fried chicken is their top-seller.

Waffle Roost





Street Tacos \$4 a la carte/\$17 trio

comes with side of rice and beans, corn tortillas, your choice of meat or veggies, onions, cilantro, guac, choice of hot sauce, lime and radish

Super Burrito/Burrito Bowl \$18

rice, whole beans, lettuce, cheese, choice of protein, pico de gallo, sour cream, guac, and salsa

Super Quesadilla \$17

melted cheese in a grilled flour tortilla, choice of protein, guac, sour cream, and pico de gallo

Papas Locas \$18

choice of protein, melted cheese, sour cream, onions, cilantro, guac, and salsa
served with 2 tortillas

Super Nachos \$18

nacho chips, nacho cheese, refried beans, choice of protein, guac, sour cream, pico de gallo, and jalapeños

Quesabirria + Consome \$19

3 quesabirrias with handmade tortillas, cheese, birria, onions, and cilantro
with a side of consommé

Regular Nachos \$12

Regular Quesadilla \$10

Sides

Rice and Beans \$6

Chips & Guac \$7

Chips & Salsa \$4

El Bombero is a Tijuana-style taco truck adored by the San Jose community. Their handmade tortillas topped with their renowned fundido and fresh fruits are examples of the attention to detail that has propelled the truck's meteoric popularity. Owner Fecund Segura Ceron is in the process of expanding operations to a brick-and-mortar location along with adding another truck to their fleet.

El Bombero 408



Iced/Hot Coffee

	Regular/Large
Americano	\$3.25/\$4.25
Latte	\$4.25/\$5.50
Caramel Macchiato	\$5.25/\$6.50
Chocolate Mocha	\$5.50/\$6.50
White Mocha	\$5.50/\$7.25
Matcha Tea Latte	\$6.25/\$7.25
Chai Latte	\$6.25/\$7.25

Winter Lattes

	Regular/Large
Peppermint Mocha	\$5.50/\$6.50
Gingerbread Latte	\$5.50/\$6.50
Pumpkin Spice Latte	\$5.50/\$6.50
Hot Chocolate	\$3.00

Blended

	Regular/Large
Chai Latte	\$5.25/\$5.75
Caramel Frappe	\$5.50/\$6.00
Chocolate Mocha	\$5.50/\$6.00
White Mocha	\$6.00/\$6.50
Matcha Tea Latte	\$6.00/\$6.50

Add Ons

Non-Dairy Milk	\$0.50
oat almond soy	
Syrups	\$0.50
hazelnut vanilla sugarfree vanilla	
Sauces	\$0.50
caramel chocolate white chocolate	
Extra	\$0.50
whipped cream espresso shot	
Printable Latte Art	\$0.75
10 sec print time	

Beverages

Bottled Water	\$2.00
Chocolate Milk	\$2.00
Sprite	\$2.00
Coke Zero	\$2.00
Monster Energy	\$3.00
Orange Juice	\$3.00

Mini Donuts

6	\$7.75
up to one topping	
12	\$13.25
up to two toppings	
24	\$23.99
up to three toppings	
Toppings	
cinnamon sugar powdered sugar	
glaze churro glaze	

Jess Orfin was no stranger to the donut business. From 1987 to 1990, he ran Yum-Yum Donuts before closing it to focus on raising his young family. In 2021, Jess and his now-grown son Alex revived the family business as Baby O's, serving buckets of freshly made, still warm mini donuts. Powdered sugar, glazed, cinnamon sugar, these Baby Os are bursting with flavor.

Baby O's





Classic Kettle Corn

Small \$9 | Medium \$12 | Large \$15

our fan favorite, made with corn oil and seasoned with sea salt and sugar

Sea Salt Caramel Kettle Corn

Small \$12

specialty item made in a smaller sized bag with corn oil, caramel seasoning and sea salt

Garlic Parmesan Kettle Corn

Medium \$16

specialty item made with corn oil, garlic powder, parmesan cheese powder, spices and sea salt

Timbo's Licorice Ropes

\$5 each | 3 for \$12

our 24 licorice ropes are imported from Spain and are organic, contain no preservatives, and come in a variety of flavors from rainbow to sour blue raspberry and cotton candy

Drinks

Hot Chocolate \$6

served with whipped cream

Hot Coffee \$5

Cal Coast Kettle Corn was started in 2015 by Joe & Bev Locsin. They were inspired by the Shark Tank program and their then-two teenagers. Ten years later, who would have guessed that this crazy idea would have them both retiring from their corporate jobs? Now they're having fun working together with their adult children, traveling all over the Bay Area and the California coast!

Cal Coast Kettle Corn





CELEBRATION MENU



Signature Cocktail \$15

Pom Mule

Cocktails \$14 / \$15

Hard Seltzer \$10

High Noon

Draft Beer/ Cider \$10

Mind Dust Hazy IPA, Space Dust IPA, Stella Artois, Golden State Cider

Draft Cocktails \$13

Margarita, Mojito, Paloma

Hot Drinks

Bulleit Hot Toddy \$14, Hot Chai \$7, Spiked Chai \$13

Wine

Sparkling- Chandon Brut, Josh Prosecco \$15

White- Josh Chardonnay, Josh Sauvignon Blanc \$12

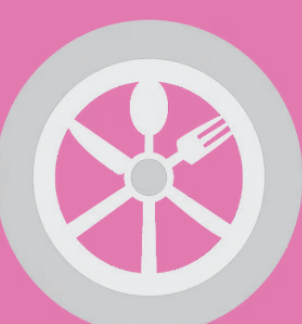
Red- Josh Cabernet, Josh Pinot Noir \$12

Non-Alcoholic Beverages \$3

Juices, Sodas, Fiji Water, Pellegrino

In business since 2005, small and large businesses, event planners, venues, museums, non-profit organizations, and many other client types have continued to count on PME to perfect details beyond their beverage needs in order to execute successful, memorable events. Our services are completely flexible to match your vision and budget. Ready to add something truly special to your next big event? Give us a call, and your guests will thank you for it.

Polly Martini





REDWOOD MENU



Signature Cocktail \$15

Pom Mule

Cocktails \$14 / \$15

Whiskey- Bulleit Bourbon, Bulleit Rye, JW Black

Tequila- Espolon Blanco, Espolon Reposado

Everything Else- Bombay Gin, Ketel Vodka, Hennessy VS Cognac

Hard Seltzer \$10

High Noon

Draft Beer \$10

Fort Point Animal IPA, Fort Point Lobos Hazy IPA, Fort Point KSA Kolsch,
Fort Point Sfizio

Hot Drinks

Bulleit Hot Toddy \$14, Hot Chai \$7, Spiked Chai \$13

Wine

Sparkling- Chandon Brut, Josh Prosecco \$15

White- Josh Chardonnay, Josh Sauvignon Blanc \$12

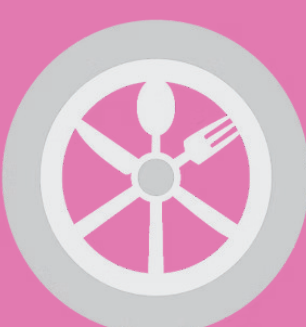
Red- Josh Cabernet, Josh Pinot Noir \$12

Non-Alcoholic Beverages \$3

Juices, Sodas, Fiji Water, Pellegrino

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FOUNTIAN MENU



Signature Cocktail \$15

Pom Mule

Cocktails \$14 / \$15

Whiskey- Bulleit Bourbon, Bulleit Rye, JW Black

Tequila- Espolon Blanco, Espolon Reposado

Everything Else- Bombay Gin, Ketel Vodka, Hennessy VS Cognac

Hard Seltzer \$10

High Noon

Draft Beer \$10

Fort Point Animal IPA, Fort Point Lobos Hazy IPA, Fort Point KSA Kolsch,
Fort Point Sfizio

Artisanal Mulled Wine \$15

Wine

Sparkling- Chandon Brut, Josh Prosecco \$15

White- Josh Chardonnay, Josh Sauvignon Blanc \$12

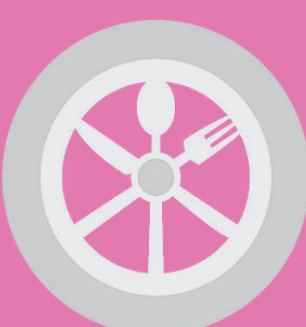
Red- Josh Cabernet, Josh Pinot Noir \$12

Non-Alcoholic Beverages \$3

Juices, Sodas, Fiji Water, Pellegrino

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Traditional S'Mores \$12

Graham crackers with chocolate and toasted marshmallows

S'Moreo \$13

Oreo cookies filled with melted chocolate and marshmallow

Ube S'Mores \$13

Ube cookies or Ube brownie with dark chocolate chips,
graham cracker crumbs and toasted marshmallows

Nutella S'Mores \$13

Graham crackers with nutella and melted marshmallows
(starberries optional)

Matcha S'Mores \$13

Matcha graham crackers with melted chocolate and marshmallows
(raspberries optional)

Combo \$20

S'more + Hot Chocolate

Hot Chocolate \$9

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