

WELCOME TO KATIE'S CAFÉ

A small family-owned chain of cafés in San Francisco

Join The Cause

In support of breast cancer awareness, we are selling Katie's Cafe mugs, with 100% of the proceeds going to cancer research. Donate \$20 or more and we'll include free refills in-store topped up with our signature blend!

Delicious Home Baking

Based on Katie's original award-winning recipes, we serve a full menu of baked goods. These items are made fresh each morning to ensure you are getting the best quality possible. [Learn More](#) about Katie's baking secret.

Fresh & Healthy Meals

With an extensive breakfast, lunch, and dinner menu, we do more than your typical café. All of our meals are made to order and contain only the freshest ingredients.

Introducing Our Seasonal Cupcake

For a limited time you can get one of our Maple Walnut Cupcakes. Based on the same ingredients that make all our cupcakes taste so good, plus the rich and decadent flavors of maple and walnut, you won't want to pass these up.
Katie Ricks

About Katies Café

Our Story

Katie's Café is a small family-owned chain of cafés in San Francisco, California, USA. The original Katie's location in Noe Valley opened its doors in the summer 2006 after founder Katie Ricks decided to spread her love of delicious baked goods and quality coffee to the neighborhood she resided in.

Katie's in Noe expanded its menu to include full meals in addition to baked goods in 2007. Soon afterward in spring 2008 Katie's opened a new location in Laurel Heights just north of the University of San Francisco. A third location in Cole Valley opened in winter 2011.

Every item served at Katie's Café is created from Katie's own recipes, painstakingly crafted through years of baking for friends and family.

Awards

Katie's Café has won several awards in the annual San Francisco Times Best of SF competition, most notably Café of the Year in 2010.

Katie's was also recently featured in an episode of No Fear: The Culinary Travels of Andrew Bourdin; Andrew pronounced her Abomination Unto the Lord Cake "a life-changing experience that has ruined me for all other cakes."

Page: menu.html

Title: Katies Café: Menu

Notes: Add images throughout

Add a sub-menu bar that allows users to click on Breakfast, Lunch, Dinner, Dessert and Drinks and it takes them to the section of the corresponding area

Breakfast

The Spike \$9

Breakfast burrito with egg, black beans, guacamole, onion, cilantro, chipotle tomato salsa, and your choice of potato, chicken, or beef

The Dazzler \$7

Hash browns with scrambled eggs and locally sourced bacon

The Nessie \$8

Two hearty buttermilk pancakes with your choice of chocolate chips or blueberries

Fruit \$4.50

Bananas, mandarin oranges, pineapple, mixed berry cup

Bagel \$3

Plain, onion, or Asiago with your choice of butter or cream cheese included

Croissants \$4

Cheese or chocolate

Lunch

The JR \$7

Ham and gruyere cheese on buttered whole grain toast with a pinch of garlic pepper

The Alcazar \$9

A Kobe beef patty on a toasted onion bun with chipotle sauce, onion, lettuce, tomato, and pepper

The Babe \$7

Turkey and swiss cheese with field greens, onion, and tarragon aioli

The Helena \$10

Bacon, spinach, and sundried tomato with mayonnaise and mustard on a French baguette

The Franco \$10

Roast beef and pastrami with double-layered cheddar cheese and barbeque sauce on toasted honey wheat bread

The Spinelli \$11

A veggie patty with swiss cheese, fake bacon, and cucumber-mango salsa

The Zarf \$11

Mixed greens, fried zucchini, sprouts, tomato, red onion, garlic pepper, and red wine vinaigrette on toasted sourdough bread, blueberries

The Soily \$11

Chorizo sausage with chopped onion, spicy chipotle ketchup, and yellow mustard on a cheddar and dill hot dog bun

Dinner

The Charmander \$9

Enchiladas with cheddar jack cheese and spicy red sauce plus your choice of beef, pork, or chicken

Creepypasta \$9

Angel hair pasta with white wine sauce, parmesan, romano, and garlic

The Tuxedo Mask \$10

Grilled pork loin served with a side of mashed potatoes and green beans

Big Kahuna Burger \$10

A turkey patty, veggie patty, and beef patty all layered with bacon, cheddar cheese, lettuce, mustard, and ketchup

The Juggernaut \$11

A barbequed full chicken filled with Katie's own homemade stuffing.

Katie's Favorite Dumplings \$10

Chicken dumplings cooked to perfection in a crock pot with gravy

Moonlight Destiny \$11

A dinner salad with grilled chicken, sourdough croutons, white cheddar cheese, mixed greens, cucumber, sprouts, tomato, red onion, and your choice of chipotle ranch or red wine vinaigrette

Oh Hey Dani \$11

A mixed sushi plate with spicy tuna, California, and salmon avacado rolls, served with miso soup

Dessert

The Fuzz \$6

Peach cobbler made with fresh peaches and topped with homemade biscuits

The Sweet and Sour \$7

A slice of zesty lemon meringue pie

The Apple of my Eye \$6

Apple pie served warm with vanilla ice cream

Scones \$3

Cranberry, coconut, brown sugar, cinnamon, and peanut butter

Bars \$2

Marshmallow Crisp and Puffed Wheat

The Carpe Diem \$6

Classic bread pudding served with caramel sauce

The Rich 'n' Red \$5

One large chocolate raspberry brownie topped with a scoop of vanilla ice cream and fresh raspberries

Cupcakes \$4

Chocolate, vanilla, red velvet, and seasonal

Drinks

The Beans, Small \$3.00, Medium \$4.25, Large \$5.50

Arusha, Tanzania (mild)

Santos, Brazil (mild)

Blue Mountain, Papua New Guinea (medium)

Bourbon, Rwanda (medium)

Caturra, Colombia (medium)

Ethiopian Harar, Ethiopia (dark)

Gesha, Costa Rica (dark)

The Milky Way — Small \$3.50, Medium \$5.25, Large \$6.00

Cappuccino

Latte

Mocha

The Leaves— Small \$3.00, Medium \$4.25, Large \$5.50

Cinnamon

Earl Grey

English Breakfast

Ginger

Jasmine Green

Raspberry Lemon

The Pink Lady \$3

Lemonade with Cranberry Juice

The June Bug \$4

Orange juice and grenadine

Page: gallery.html

Title: Katies Café: Gallery

Notes: Add an image gallery with at least 9 images from the gallery folder in the assets

Gallery

Ever since Katie's Café first opened its doors in 2006 we have been dedicated to sourcing fresh local ingredients and providing the quality finished product to our customers. Founder, Katie Ricks, is passionate about food and customer service. This passion is what inspires every menu item and we are proud of the classics, as well as the new items that we serve.

Page: contact.html

Title: Katies Café: Contact Us

Notes: Add 3 maps for all three locations

Add a form that has a Name, Email, Telephone, and Comment Elements as well as a send button

Contact Us

While each of our bakeries embodies the unique attributes of its neighborhood, they are all bound together by Katie's impeccable attention to detail, commitment to service, and, above all, enjoyment of good food.

Katie's Cafe Noe Valley

123 Elizabeth Street

Monday - Friday 06:00 - 22:00

Saturday - Sunday 07:00 - 22:00

Katie's Cafe Cole Valley

301 Carmel Street

Monday - Friday 07:00 - 22:00

Saturday - Sunday 09:00 - 22:00

Katie's Cafe Laurel Heights

800 Spruce Street

Monday - Friday 05:00 - 22:00

Saturday - Sunday 07:00 - 22:00