

the bike shop.

mojo bicycle café is a full service bicycle sales and repair shop.

we have more than 40 combined years in the bicycle industry, and pride ourselves on not having the bikier-than-thou attitude that too often permeates bike shop culture.

our aim is to provide a friendly, informative and no-pressure experience whether you're shopping for a new bike or pulling your dusty clunker out of the garage for repair.

we specialize in bikes, clothing and accessories that meet the demands of the urban rider. Our space may be small, but we are always happy to special order anything you don't see on the floor.

please see the other side for a complete list of the brands and services we offer.

cheers and thanks for your business!

brands & services.

our bikes:

- kona
- swobo
- jamis
- felt
- surly
- various manufacturers

our services:

- tune-ups starting at \$40
- custom wheel builds
- custom bike builds

our parts and accessories:

WTB, vittoria, michelin, giro, bern, chris king, phil wood, velocity, mavic, kryptonite

our clothing:

chuey brand, swobo, sheila moon, defeet

Mojo Bicycle Cafe

639-A Divisadero Street, San Francisco, CA
94117. 415-440-2338



Cafe Hours:

Mon-Wed. 7am-10pm. Thu and Fri. 7am-12pm
Saturday. 8am-12pm. Sunday. 8am-5pm

Shop Hours:

Mon-Sat. 10am-6pm. Sun 12-5pm

www.mojobicyclecafe.com

breakfast.

bagels		1
spreads	toppings	
cream cheese	1	tomato .60
hummus	.40	red pepper .75
peanut butter	.40	cucumber .30
jam	.35	red onion .30
pesto	.50	lox 2.6
egg breakfast bagel		2
with ham		3
with sharp cheddar		3.5
with egg, cheddar and sausage patty		5
tartine breakfast		3.25
<i>toasted baguette with butter and jam.</i>		
oatmeal		
<i>served with brown sugar, cinnamon, almonds and raisins.</i>		
bowl		5.3
cup		3.75
fruit bowl		6
<i>plain or vanilla brown cow yogurt served with granola & seasonal fruits.</i>		

lunch and dinner.

sandwiches		7.4
<i>served with kettle chips or organic mixed greens.</i>		
croque-mojo		
<i>open-face sandwich with french ham, gruyère cheese and béchamel. with mustard, thyme and black pepper.</i>		
le marocain		
<i>harissa aioli, turkey, melted swiss cheese, tomato, cucumber and romaine hearts.</i>		
mozzarella, tomato & pesto		
<i>mozzarella, tomato and fresh basil from Plant It Earth. with pesto, balsamic vinegar and olive oil.</i>		
the house		
<i>french ham, Molinari salami or turkey, with swiss cheese, tomato, red onion, lettuce, mustard and butter.</i>		
tuna melt (no side)		6
<i>albacore tuna, mayonnaise, black cured olives, red onion, celery and melted swiss cheese.</i>		
cheese plate		12
<i>talleggio, manchego and chèvre.</i>		
salad		6.75
soup		5
sides		
mixed olives		3
mixed greens		3
basket of kettle chips		2.5

drinks.

red		glass	bottle
syrah blend, chtx galtier, france 2005	6		22
malbec, gascón, argentina 2007	8		30
malbec, llama, argentina 2005			34
white & rosé			
albariño, martín códax, españa 2006	8		30
chard, alma rosa, sta barbara 2007	8		30
malbec rosé, rosa de argentina, 2008	8		34
bubbly			
crémant, baily-lapierre, bourgogne (375ml)			12
sharffenberger, brut, anderson valley			25
mimosa (glass or half/full liter)	4		11/20
beer			
draft		4	
red stripe			3
stella artois			4
lagunitas pale ale			3.5
duvel			6
sangria			
glass or half/full carafe	4		8/16