



# SAN FRANCISCO FOOD STREET FESTIVAL

AUGUST 20, 2011



# MAP & VENDOR GUIDE

THANK YOU TO ALL OF OUR GENEROUS SPONSORS



**ARTISAN**  
Style Tortillas



WILD TURKEY



GILT CITY



<b>BELMAR LA GALLINITA MEAT MARKET</b>	<b>10</b>
LOCATION: 2989 24th Street	
PHONE: 415-724-4248	
OWNER: Cesar Ogata (El Salvador)	
YEARS IN BUSINESS: 50	
Mmn-mest. The 50-year-old butcher shop/tourist he opened up since 1961. It first opened on 23rd and Bryant, but in 1972, Jose Vasquez decided to hand the business over to his brother Salvador. Salvador then moved it to its current location, where he is still running the business today, side-by-side with his son Cesar. It was recently prizewinner of the Small Business Award and named the oldest continually owned Latino business in the Mission.	
<b>HUMPHREY SLOCOMBE</b>	<b>12</b>
LOCATION: 2790 Harrison Street	
OWNER: Jake Godby	
As far as owner Jake Godby is concerned, he and his wife Marisa Glodes, former street vendors, opened their clothing store G.G. Tukuy on 24th street in 2004. They sell custom made t-shirts, bags and other custom artwork, all reminiscent of their own indigenous background.	
<b>CASA SANCHEZ</b>	<b>3</b>
LOCATION: 2728 24th Street	
OWNER: Martha Sanchez	
Roberto and Isabel Sanchez came to the U.S. in the early 1900's from Mexico. They opened the very first mechanized tortilla factory in Northern California and sold tortillas by the pound, wrapped in paper and string. Through hard work and the help of their three kids, Julian, Robert Jr. and Lupe, the business grew to a wholesale Mexican restaurant. Tortillas were delivered by the hundreds in international diesel station wagons. In the 1960's Club Sanchez, helped pioneer San Francisco's Fillmore District jazz scenes.	
<b>LA PALMA</b>	<b>5</b>
LOCATION: 2884 24th Street	
OWNERS: Castano Ibarra Family	
PROFILE: La Palma opened its doors in 1953. 30 years later it was purchased in 1983 by the Castano Ibarra Family.	
<b>LA TORTA GORDA</b>	<b>4</b>
LOCATION: 2834 24th Street	
OWNER: Armando Macul	
If you've ever read "Blondie" in the funnies, then you should know that her husband, Bagwood, is notorious for late night ridge raids, wherein he builds incredible sandwiches. Paul Araji, who spent 12½ years at Roger Souad's famous Say Cheese in Cole Valley, has struck out on his own with this nice little location in the Mission.	
<b>DE TODO UN POCO</b>	<b>15</b>
LOCATION: 3056 24th Street	
PHONE: 415-647-7597	
OWNER: Tony Lopez	
Local's mission is the Mission. Even though so, it's about 24th Street. Nearly two years ago, Yaron and his family moved from Bryant and 24th. He fell in love with 24th St, where artists, teachers, doctors, day-laborers, and day-traders share the sidewalk, where you see Mexican murals and transgressive art, where you can watch the talent of La Palma and Dynamo Donuts hand make tortillas and donuts, and where Yaron's son plays with his caring neighbors in fanciful parks. Local is for 24th Street.	
<b>DOMINGUEZ BAKERY</b>	<b>7</b>
LOCATION: 2951 24th Street	
PHONE: 415-821-7117	
OWNER: Concepcion & Sebastian Dominguez (Mexico)	
YEARS IN BUSINESS: 46	
After emigrating to the United States in 1953, the late Concepcion and Sebastian Dominguez opened La Flor de Jalisca with dreams of becoming the best Mexican bakery. Their dream lives on and seeks to be fulfilled by the current management.	
<b>EL CHICO PRODUCE #4</b>	<b>8</b>
LOCATION: 2965 24th Street	
PHONE: 415-643-4550	
OWNER: Ricardo Hernandez	
YEARS IN BUSINESS: 1	
Ricardo Hernandez opened this location, El Chico Produce #4 once the space was up for rent. Don't be fooled by the narrow aisles, they have everything you'll never need.	
<b>EL DELFIN</b>	<b>16</b>
LOCATION: 3100 24th Street	
PHONE: 415-643-0102	
OWNER: Rick Jweinat (Jordan)	
YEARS IN BUSINESS: 4 months	
After only four months in business, Mike's Mediterranean Deli has already garnered its fair share of regulars. This family run deli features several dishes from their native Jordan but also has a large selection of cold cuts. Mike's signature sandwiches are made to order and their loyal patrons rave about the pastrami.	
<b>MISSION EDUCATION PROJECTS INC.</b>	<b>14</b>
LOCATION: 3049 24th Street	
PHONE: 415-282-9898	
OWNER: Jene Rita Alvar	
YEARS IN BUSINESS: 50	
MEPI is a non-profit that seeks to provide at-risk youth and their families access to quality education and quality life experience. The executive director, Jene Rita Alvar, is present daily in the classroom/office, and oversees all the MEPI programs. She is a long time Mission resident, who has designed, implemented and supervised the MEPI programs for almost 30 years.	
<b>EL NUEVO FRUTILANDIA</b>	<b>17</b>
LOCATION: 3077 24th Street	
PHONE: 415-648-2958	
OWNER: Ines Blanco (El Salvador)	
YEARS IN BUSINESS: 23	
Ines Blanco began working as a waitress at this restaurant after moving from El Salvador 23 years ago. She soon learned to cook traditional Puerto Rican food, gained a legion of fans, became the owner, and the rest is history.	
<b>PAL'S TAKEAWAY</b>	<b>2</b>
LOCATION: 2751 24th Street	
OWNER: Jeff Mason	
The idea for Pal's started a couple of years ago when I thought of opening a small take out sandwich counter that serves clean, great tasting new twists on old favorites at a reasonable price using all fresh, organic local ingredients from my grower friends and neighborhood backyard gardens. Special thanks to Kasa, who owns the corner store.	
<b>EL PARAISO</b>	<b>13</b>
LOCATION: 1198 Treat Avenue	
PHONE: 415-824-2535	
OWNER: Gloria Najaro (El Salvador)	
YEARS IN BUSINESS: 4	
Originally from El Salvador, Gloria Najaro has always loved to cook. Her specialty? Comida casera, the kind of food that fills your belly, warms your soul and makes you feel right at home. Mi pupusa es su pupusa.	
<b>PANADERIA LA REYNA</b>	<b>23</b>
LOCATION: 2950 24th Street	
PHONE: 415-824-9968	
OWNER: Marta Flores (El Salvador)	
YEARS IN BUSINESS: 5	
True to her past as a dental hygienist, Marta Flores had always dreamed of owning a nice-looking, clean, tasty restaurant! Enter Usulutan, serving up top-notch Salvadorian food alongside Marta's winning smile.	

**15 ROMOLO** B9  
MENU: Biscuit & Gravy \$3; Jambalini \$5; Shrub 'n Soda \$5  
CHEF/PROPRIETOR: Aaron Gregory Smith  
ORIGIN: North Beach  
WHERE TO FIND US: 15 Romolo Place  
WEB: 15romolo.com  
EMAIL: bar@15romolo.com  
TWITTER: @15romolo

**4505 MEATS** B11  
MENU: Chicharrones Bag \$4; Cheesburger \$6; Lime and Mint Ice Tea \$3  
CHEF/PROPRIETOR: Ryan & Cesalee Farr  
ORIGIN: Midwest  
WHERE TO FIND US: Ferry Plaza Farmers' Mkt (Thurs & Sat)  
WEB: 4505meats.com  
TWITTER: @chicharrones  
EMAIL: meats@4505meats.com

**A16** B42  
MENU: Durco Pork Meatball \$3; Cannoli with Chocolate & Pistachio \$3  
CHEF/PROPRIETOR: David Taylor  
ORIGIN: Italy  
WHERE TO FIND US: 2355 Chestnut St  
WEB: a16sf.com  
PHONE: 415-771-2216

**ANDA PIROSHKI** B47  
MENU: Piroshki \$3; Blinis & Red Caviar \$8; Kompot \$2  
CHEF/PROPRIETOR: Anna Tsvetova  
ORIGIN: Russia  
WHERE TO FIND US: 331 Cortland Ave  
WEB: andapiroshki.com  
TWITTER: @andapiroshki

**THE AREPA LADY** B8  
MENU: Arepas de Queso \$4; Arepas de Choclo \$4  
CHEF/PROPRIETOR: Maria Piedad Can  
ORIGIN: Colombia via Queens, NY  
WEB: myspace.com/arepalady  
TWITTER: @arepalady

**AZALINA'S MALAYSIAN** B1  
MENU: Malaysian Fried Peanut Taco (V) \$3; Penang Curry Bomb Bun \$8; Sharbat \$3  
CHEF/PROPRIETOR: Azalina Eusope  
ORIGIN: Malaysia  
WHERE TO FIND US: Off the Grid: Fort Mason (Fri 10PM); Whole Foods & Bi-Rite; La Cocina Kiosk in the Ferry Building  
WEB: azalinamalaysia.com  
TWITTER: @azalinamalaysia

**BACK TO THE ROOTS** B6  
CHEF/PROPRIETOR: Alejandra Velez & Nikhil Arora  
ORIGIN: Bay Area  
WEB: backtotheroots.com

**BEIJING** B37  
MENU: Grilled Beijing Skewers \$3; Rou Jia Mo/Chinese Hamburger \$8; House made Plum Juice \$2  
CHEF/PROPRIETOR: Sandy & Jin  
ORIGIN: Beijing  
WHERE TO FIND US: 1801 Alemayn Blvd, 3925 Irving Street  
WEB: beijingrestaurant.us  
PHONE: 415-333-8182

**BERETTA** B15  
MENU: Marinara Meatball Sliders \$3; Vegetable Fritto Misto w/ Capri Aioli \$7; Mint Ginger Lemonade \$3  
CHEF/PROPRIETOR: Ruggero Gadaldi  
ORIGIN: Italy  
WHERE TO FIND US: 1199 Valencia St  
WEB: berettasf.com  
PHONE: 415-695-1199

**BIG-ASS CREAMERY** C2  
MENU: Fresh Fruit Parcels \$2; Cup of Salted Caramel Ice Cream \$4  
CHEF/PROPRIETOR: Anne Walker, Kris Hoogherde & Sam Mogannam  
ORIGIN: San Francisco  
WHERE TO FIND US: 3692 18th Street  
WEB: bigasscreamery.com  
PHONE: 415-626-5600

**BIG-ASS SANDWICHES** T13  
MENU: ½ Big-Ass Roast Beef Sandwich \$4; Full Big-Ass Roast Beef Sandwich \$8  
CHEF/PROPRIETOR: Brian & Lisa Wood  
ORIGIN: Pacific Northwest  
WHERE TO FIND US: SW 3rd & Ash St, Portland, Oregon  
WEB: bigasssandwiches.com

**BLUE BOTTLE COFFEE** T11  
MENU: Americano \$2; New Orleans Style Iced Coffee \$4; Cappuccino \$3  
CHEF/PROPRIETOR: James Freeman  
ORIGIN: San Francisco  
WHERE TO FIND US: 300 Webster Street, Oakland, California  
WEB: bluebotlecoffee.net  
TWITTER: @bluebotlerost

**CHAAC MOOL** T8  
MENU: Taco de Cochinita Pibil \$3; Nachos de Barbacoa \$8; Agua Fresca \$2  
CHEF/PROPRIETOR: Luis & Maria de la Luz Vasquez  
ORIGIN: Yucatan, Mexico  
WHERE TO FIND US: Dolores Park (daily); Off the Grid: Fort Mason (Fri 5-10PM)  
WEB: chaacmoool.com  
TWITTER: @chaacmoools

**EMBRACE SWEETS** U7  
MENU: Assorted Cookies \$2; Assorted Brownies and Blondies \$3  
WEB: embracesweets.com  
TWITTER: @embrace5weets

**KASA INDIAN EATERY** T12  
MENU: Amritsari Fish Fritter \$3; Katli Roll: Chicken Tikka or Spicy Cauliflower \$5; Mango Lassi \$3  
CHEF/PROPRIETOR: Anamika Khan & Tim Volkema  
ORIGIN: India  
WHERE TO FIND US: 4001 18th Street; truck roaming the Bay Area  
WEB: kasanindian.com  
PHONE: 415-621-6940

**ENDLESS SUMMER SWEETS** B36  
MENU: Kettle Corn \$3; Funnel Cake \$8; Lemonade \$3  
CHEF/PROPRIETOR: Antoinette Sanchez  
ORIGIN: USA  
WHERE TO FIND US: Berkeley Flea Market Sat/Sun 10am-5pm; Fairs and Festivals  
WEB: endlesssummersweets.com

**CHIEFO'S KITCHEN** B14  
MENU: Scotch Eggs \$3; Suya Chicken \$8; Beesap \$3  
CHEF/PROPRIETOR: Chiefo Chukwudue  
ORIGIN: Nigeria, Africa  
WHERE TO FIND US: Whole Foods  
WEB: chiefoskitchen.com  
EMAIL: chiefo@chiefoskitchen.com

**ESTRELLITA'S SNACKS** B13  
MENU: Tamales de Vegetables y Pollo \$3; Pupusas: 1 revuelta, 1 frijol con queso \$8; Agua fresca \$3  
CHEF/PROPRIETOR: Claire Keanne  
ORIGIN: Ireland  
WHERE TO FIND US: Whole Foods; Ferry Plaza Farmers' Mkt; La Cocina Kiosk in the Ferry Building  
WEB: clairesquares.com  
TWITTER: @clairesquares

**CLAIRE-SQUARES** B7  
MENU: Clairesquares Ice-Cream Salads & Clairesquares 3-packs Milk & Dark Chocolate \$5  
CHEF/PROPRIETOR: Claire Keanne  
ORIGIN: Ireland  
WHERE TO FIND US: Whole Foods; Retail stores across the bay area; La Cocina Kiosk in the Ferry Building  
WEB: clairesquares.com  
TWITTER: @clairesquares

**FAMILIA DEL SOL** B31  
MENU: 4oz of Mild salsa with chips \$2; 4oz each Medium, Hot and Verde salsas with chips \$5  
CHEF/PROPRIETOR: Arcelia Jose & Hanna Zepeda  
ORIGIN: Mexico City  
WHERE TO FIND US: 224 Mission Street  
WEB: commonwealthsf.com  
PHONE: 415-355-1500

**THE CRÈME BRûLÉE CART** B25  
MENU: Honey Vanilla Bean Crème Brûlée \$4; Yes Please! Crème Brûlée \$4  
CHEF/PROPRIETOR: Curtis Kimball  
ORIGIN: San Francisco  
WHERE TO FIND US: 2401 Harrison Street  
WEB: flourandwater.com  
PHONE: 415-826-7000

**FLOUR + WATER** B34  
MENU: Fried Padron Peppers & Corn \$3; Porchetta \$8; Strawberry, Lime and Longepper Agua Fresca \$3  
CHEF/PROPRIETOR: Jason Fox  
ORIGIN: San Francisco  
WHERE TO FIND US: 224 Mission Street  
WEB: commonwealthsf.com  
PHONE: 415-355-1500

**GOOD FOODS CATERING** B21  
MENU: Pulled Pork Sandwiches \$3; Pork Belly BLT \$7; Strawberry Basil Lemonade \$2  
CHEF/PROPRIETOR: Dentaye Ball  
ORIGIN: Southern USA  
WHERE TO FIND US: Mission & 22nd Street; Wing Wings; Off the Grid  
TWITTER: @crembrulecart

**CURRY UP NOW** T1  
MENU: Samosa (V) \$3; Tikka Masala Burritos \$6; Rose Lassi \$3  
CHEF/PROPRIETOR: Rana Saluja-Kapoor  
ORIGIN: India  
WHERE TO FIND US: Off the Grid: Fort Mason (Fri 10PM); Whole Foods & Bi-Rite; La Cocina Kiosk in the Ferry Building  
WEB: curryupnow.com  
PHONE: 415-845-9537

**HAPA RAMEN** B39  
MENU: Cherry Tomatoes, Roasted Corn, Soy and Basil Salad \$3; Pork Ramen with Seasonal Vegetables \$8; Ginger Ale/Smoked Strawberry & Vanilla Soda \$3  
CHEF/PROPRIETOR: Richie Nakano  
ORIGIN: Japan  
WHERE TO FIND US: Ferry Plaza Farmers' Mkt; Alemayn Farmers' Mkt; Stonestown Farmers' Mkt  
TWITTER: @curryupnow

**DELICIOSO CREPERIE** B45  
MENU: Crepe Con Cajeta \$5  
CHEF/PROPRIETOR: Gabriela Guerrero  
ORIGIN: Mexico City  
WHERE TO FIND US: Ferry Plaza Farmers' Mkt (Tues 10-2, Thurs 10-2)  
WEB: haparamen.com  
TWITTER: @haparamen

**DON BUGITO** B16  
MENU: "Sweet" Toffee Crisped Mealwrons Ice-Cream \$3; "Savory" Two Crispy Wax Motl Larvae Tacos \$8; Chia and Lime Agua Fresca \$2  
CHEF/PROPRIETOR: Monica Martinez  
ORIGIN: Mexico City  
WHERE TO FIND US: 1801 Alemayn Blvd, 3925 Irving Street  
WEB: beijingrestaurant.us  
PHONE: 415-333-8182

**HAPA SF** T6  
MENU: Lumpia Shanghai \$3; Field to Family Chicken Adobo \$8; Stonefruit Calamansi Sada \$3  
CHEF/PROPRIETOR: William & Olivia Pilz  
ORIGIN: Philippines  
WEB: hapasf.com  
TWITTER: @HapaSF  
EMAIL: hapasf@yahoo.com

**ELI'S KITCHEN** B22  
MENU: Shrimpa Butacha Cake \$3; Spicy Lentil & Carrot rolled in Enera \$8; Thyme Tea \$3  
CHEF/PROPRIETOR: Eji Atlaw  
ORIGIN: Ethiopia, Africa  
WHERE TO FIND US: La Cocina; Marin Farmer Market  
EMAIL: eli@eliskitchen.com

**EL BUEN COMER** B10  
MENU: Tostadas de Picadillo \$3; Tortas con pollo y mole verde \$8; Agua fresca \$2  
CHEF/PROPRIETOR: Isabel Caullina  
ORIGIN: Mexico City  
WHERE TO FIND US: Whole Foods; Noe Valley Farmers' Market (Sat 8-1pm); Heart (Sun 5-1pm)  
WEB: elbuencomer.com  
EMAIL: elbuencomer@gmail.com

**IL CANE ROSSO** B46  
MENU: Summer Farmer's Market Pickles \$3; Tuscan-style Grilled Squash & Garlic Bruschetta \$8; Peach & Ginger Porch Tea \$3  
CHEF/PROPRIETOR: Lauren Kline  
ORIGIN: Mexico City  
WHERE TO FIND US: 1 Ferry Building #41  
WEB: elbuencomer.com  
PHONE: 415-391-7599

**INGRID'S LUNCHBOX** T14  
MENU: Apple Crisp Crepe \$6  
CHEF/PROPRIETOR: Ingrid Rockwell  
ORIGIN: Midwest  
WHERE TO FIND US: Dane County Farmers' Mkt, Madison, Wisconsin (Saturday morning)  
WEB: elhuaracheloco.com  
EMAIL: elhuaracheloco@yahoo.com

**INTICING CREATIONS** U2  
MENU: Taco \$2; Burrito \$7; Horchata + Melon \$2  
CHEF/PROPRIETOR: Benjamin Santana  
ORIGIN: Mexico City  
WHERE TO FIND US: 3150 24th Street  
WEB: eftontayense.com  
PHONE: 608-345-2132

**EMBRACE SWEETS** U7  
MENU: Assorted Cookies \$2; Assorted Brownies and Blondies \$3  
WEB: embracesweets.com  
TWITTER: @embrace5weets

**MAITE CATERING** B18  
MENU: Amritsari Fish Fritter \$3; Katli Roll: Chicken Tikka or Spicy Cauliflower \$5; Mango Lassi \$3  
CHEF/PROPRIETOR: Constanza Ortiz  
ORIGIN: Colombia  
WHERE TO FIND US: Whole Foods; 1026 Valencia Street; Flora Grubb Gardens @ 3rd & Jerold; Oxbow Market in Napa  
WEB: maitecatering.com

**RITUAL ROASTERS** T4  
MENU: Espresso \$2; Frozen Coffee Pops \$3; Drip Coffee \$4; Cold-brewed Iced Coffee \$3  
CHEF/PROPRIETOR: Eileen Hassi  
ORIGIN: India  
WHERE TO FIND US: Whole Foods; 1026 Valencia Street; Flora Grubb Gardens @ 3rd & Jerold; Oxbow Market in Napa  
WEB: ritualroasters.com

**NAMU** B41  
MENU: The Real Korean Tacos 1 for \$3 or 2 for \$5; Okonomiyaki \$8; Green Tea Lemonade \$3  
WEB: kasaindian.com  
PHONE: 415-621-6940

**SABORES DEL SUR** B5  
MENU: Chilean Empanadas (Chicken, Beef or Veggie) \$3; Anticuchos de Res y Corazon \$6; Chicha Morada \$3  
CHEF/PROPRIETOR: Guisell Osorio  
ORIGIN: Chile  
WHERE TO FIND US: Whole Foods; Ferry Plaza Farmers' Mkt; La Cocina Kiosk in the Ferry Building  
WEB: namusf.com  
PHONE: 415-386-8332

**KIKA'S TREATS** B4  
MENU: Gourmet Smores \$3; Brazilian Cheese Bread (GF) \$3 for \$5; Vegan Spiced Hot Chocolate (V) \$3  
CHEF/PROPRIETOR: Cristina Arantes  
ORIGIN: Brazil  
WHERE TO FIND US: Whole Foods; Ferry Plaza Farmers' Mkt; La Cocina Kiosk in the Ferry Building  
WEB: kiakastreats.com  
EMAIL: chiefo@kiakastreats.com

**ESTRELLITA'S SNACKS** B13  
MENU: Tamales de Vegetables y Pollo \$3; Pupusas: 1 revuelta, 1 frijol con queso \$8; Agua fresca \$3  
CHEF/PROPRIETOR: Claire Keanne  
ORIGIN: Ireland  
WHERE TO FIND US: Whole Foods; Retail stores across the bay area; La Cocina Kiosk in the Ferry Building  
WEB: estrellitasnacks.com  
EMAIL: estrellitasnacks@hotmail.com

**NEO COCOA** U5  
MENU: Chocolate Mustache \$3; Taster's 5 Piece Truffle Box \$8  
WEB: kikastreats.com  
TWITTER: @kikastreats

**KUNG FU TACOS** T15  
MENU: Mench Chich Chicken Taco \$3; Mench Chich Burrito \$6; Ginger Lychee Lemades \$3  
CHEF/PROPRIETOR: Jon Ward & Tan Troung  
ORIGIN: Mexico City  
WHERE TO FIND US: Whole Foods; Bi-Rite Market; Canyon Market; La Cocina Kiosk  
WEB: neococoa.com  
EMAIL: christine@neococoa.com

**SAL DE VIDA** U8  
MENU: Mench Chich Chicken Taco \$3; Mench Chich Burrito \$6; Ginger Lychee Lemades \$3  
CHEF/PROPRIETOR: Adriana Lah  
ORIGIN: Mexico  
WHERE TO FIND US: Whole Foods; Bi-Rite Market; Canyon Market; La Cocina Kiosk  
WEB: saldevidagourmet.com

**SEOUL SAUSAGE CO.** B27  
MENU: Dungeness Crab Deviled Eggs \$3; Fried Oysters & Tartar Sauce \$3  
CHEF/PROPRIETOR: Christine Doerr  
ORIGIN: Bay Area  
WHERE TO FIND US: Whole Foods; Bi-Rite Market; Canyon Market; La Cocina Kiosk  
WEB: seolsausage.com  
EMAIL: chef@saborsur.com

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CHEF/PROPRIETOR: Guisell Osorio  
ORIGIN: Chile  
WHERE TO FIND US: Whole Foods; Ferry Plaza Farmers' Mkt; La Cocina Kiosk in the Ferry Building  
WEB: namusf.com  
PHONE: 415-386-8332

**NAMU** B41  
MENU: The Real Korean Tacos 1 for \$3 or 2 for \$5; Okonomiyaki \$8; Green Tea Lemonade \$3  
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PHONE: 415-621-6940

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ORIGIN: Chile  
WHERE TO FIND US: Whole Foods; Ferry Plaza Farmers' Mkt; La Cocina Kiosk in the Ferry Building  
WEB: namusf.com  
PHONE: 415-386-8332

**ENDLESS SUMMER SWEETS** B36  
MENU: Kettle Corn \$3; Funnel Cake \$8; Lemonade \$3  
CHEF/PROPRIETOR: Antoinette Sanchez  
ORIGIN: USA  
WHERE TO FIND US: Dolores Park (daily); Off the Grid: Fort Mason (Fri 5-10PM)  
WEB: endlesssummersweets.com

**NETTIE'S CRAB SHACK** B35  
MENU: Tamales de Vegetables y Pollo \$3; Pupusas: 1 revuelta, 1 frijol con queso \$8; Agua fresca \$3  
CHEF/PROPRIETOR: Claire Keanne  
ORIGIN: Ireland  
WHERE TO FIND US: Whole Foods; Retail stores across the bay area; La Cocina Kiosk in the Ferry Building  
WEB: estrellitasnacks.com  
EMAIL: estrellitasnacks@hotmail.com

**SEOUL SAUSAGE CO.** B27  
MENU: Dungeness Crab Deviled Eggs \$3; Fried Oysters & Tartar Sauce \$3  
CHEF/PROPRIETOR: Christine Doerr  
ORIGIN: Bay Area  
WHERE TO FIND US: Whole Foods; Bi-Rite Market; Canyon Market; La Cocina Kiosk  
WEB: seolsausage.com  
EMAIL: chef@saborsur.com

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ORIGIN: Chile  
WHERE TO FIND US: Whole Foods; Ferry Plaza Farmers' Mkt; La Cocina Kiosk in the Ferry Building  
WEB: namusf.com  
PHONE: 415-386-8332

**NEO COCOA** U5  
MENU: Chocolate Mustache \$3; Taster's 5 Piece Truffle Box \$8  
WEB: kikastreats.com  
TWITTER: @kikastreats

**KUNG FU TACOS** T15  
MENU: Mench Chich Chicken Taco \$3; Mench Chich Burrito \$6; Ginger Lychee Lemades \$3  
CHEF/PROPRIETOR: Jon Ward & Tan Troung  
ORIGIN: Mexico City  
WHERE TO FIND US: Whole Foods; Bi-Rite Market; Canyon Market; La Cocina Kiosk  
WEB: neococoa.com  
EMAIL: christine@neococoa.com

**SAL DE VIDA** U8  
MENU: Mench Chich Chicken Taco \$3; Mench Chich Burrito \$6; Ginger Lychee Lemades \$3  
CHEF/PROPRIETOR: Adriana Lah  
ORIGIN: Mexico  
WHERE TO FIND US: Whole Foods; Bi-Rite Market; Canyon Market; La Cocina Kiosk  
WEB: saldevidagourmet.com

**SEOUL SAUSAGE CO.** B27  
MENU: Dungeness Crab Deviled Eggs \$3; Fried Oysters & Tartar Sauce \$3  
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ORIGIN: Bay Area  
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WEB: seolsausage.com  
EMAIL: chef@saborsur.com

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WEB: namusf.com  
PHONE: 415-386-8332

**ENDLESS SUMMER SWEETS** B36  
MENU: Kettle Corn \$3; Funnel Cake \$8; Lemonade \$3  
CHEF/PROPRIETOR: Antoinette Sanchez  
ORIGIN: USA  
WHERE TO FIND US: Dolores Park (daily); Off the Grid: Fort Mason (Fri 5-10PM)  
WEB: endlesssummersweets.com

**NETTIE'S CRAB SHACK** B35  
MENU: Tamales de Vegetables y Pollo \$3; Pupusas: 1 revuelta, 1 frijol con queso \$8; Agua fresca \$3  
CHEF/PROPRIETOR: Claire Keanne  
ORIGIN: Ireland  
WHERE TO FIND US: Whole Foods; Retail stores across the bay area; La Cocina Kiosk in the Ferry Building  
WEB: estrellitasnacks.com  
EMAIL: estrellitasnacks@hotmail.com

**SEOUL SAUSAGE CO.** B27  
MENU: Dungeness Crab Deviled Eggs \$3; Fried Oysters & Tartar Sauce \$3  
CHEF/PROPRIETOR: Christine Doerr  
ORIGIN: Bay Area  
WHERE TO FIND US: Whole Foods; Bi-Rite Market; Canyon Market; La Cocina Kiosk  
WEB: seolsausage.com  
EMAIL: chef@saborsur.com

**SABORES DEL SUR** B5  
MENU: Chilean Empanadas (Chicken, Beef or Veggie) \$3; Anticuchos de Res y Corazon \$6; Chicha Morada \$3  
CHEF/PROPRIETOR: Guisell Osorio  
ORIGIN: Chile  
WHERE TO FIND US: Whole Foods; Ferry Plaza Farmers' Mkt; La Cocina Kiosk in the Ferry Building  
WEB: namusf.com  
PHONE: 415-386-8332

**NEO COCOA** U5  
MENU: Chocolate Mustache \$3; Taster's 5 Piece Truffle Box \$8  
WEB: kikastreats.com  
TWITTER: @kikastreats

**KUNG FU TACOS** T15  
MENU: Mench Chich Chicken Taco \$3; Mench Chich Burrito \$6; Ginger Lychee Lemades \$3  
CHEF/PROPRIETOR: Jon Ward & Tan Troung  
ORIGIN: Mexico City  
WHERE TO FIND US: Whole Foods; Bi-Rite Market; Canyon Market; La Cocina Kiosk  
WEB: neococoa.com  
EMAIL: christine@neococoa.com

**SAL DE VIDA** U8  
MENU: Mench Chich Chicken Taco \$3; Mench Chich Burrito \$6; Ginger Lychee Lemades \$3  
CHEF/PROPRIETOR: Adriana Lah  
ORIGIN: Mexico  
WHERE TO FIND US: Whole Foods; Bi-Rite Market; Canyon Market; La Cocina Kiosk  
WEB: saldevidagourmet.com

**SEOUL SAUSAGE CO.** B27  
MENU: Dungeness Crab Deviled Eggs \$3; Fried Oysters & Tartar Sauce \$3  
CHEF/PROPRIETOR: Christine Doerr  
ORIGIN: Bay Area  
WHERE TO FIND US: Whole Foods; Bi-Rite Market; Canyon Market; La Cocina Kiosk  
WEB: seolsausage.com  
EMAIL: chef@saborsur.com

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CHEF/PROPRIETOR: Guisell Osorio  
ORIGIN: Chile  
WHERE TO FIND US: Whole Foods; Ferry Plaza Farmers' Mkt; La Cocina Kiosk in the Ferry Building  
WEB: namusf.com  
PHONE: 415-386-8332

**ENDLESS SUMMER SWEETS** B36  
MENU: Kettle Corn \$3; Funnel Cake \$8; Lemonade \$3  
CHEF/PROPRIETOR: Antoinette Sanchez  
ORIGIN: USA  
WHERE TO FIND US: Dolores Park (daily); Off the Grid: Fort Mason (Fri 5-10PM)  
WEB: endlesssummersweets.com

**NETTIE'S CRAB SHACK** B35  
MENU: Tamales de Vegetables y Pollo \$3; Pupusas: 1 revuelta, 1 frijol con queso \$8; Agua fresca \$3  
CHEF/PROPRIETOR: Claire Keanne  
ORIGIN: Ireland  
WHERE TO FIND US: Whole Foods; Retail stores across the bay area; La Cocina Kiosk in the Ferry Building  
WEB: estrellitasnacks.com  
EMAIL: estrellitasnacks@hotmail.com

**SEOUL SAUSAGE CO.** B27  
MENU: Dungeness Crab Deviled Eggs \$3; Fried Oysters & Tartar Sauce \$3  
CHEF/PROPRIETOR: Christine Doerr  
ORIGIN: Bay Area  
WHERE TO FIND US: Whole Foods; Bi-Rite Market; Canyon Market; La Cocina Kiosk  
WEB: seolsausage.com  
EMAIL: chef@saborsur.com

**SABORES DEL SUR** B5  
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CHEF/PROPRIETOR: Guisell Osorio  
ORIGIN: Chile  
WHERE TO FIND US: Whole Foods; Ferry Plaza Farmers' Mkt; La Cocina Kiosk in the Ferry Building  
WEB: namusf.com  
PHONE: 415-386-8332

**NEO COCOA** U5  
MENU: Chocolate Mustache \$3; Taster's 5 Piece Truffle Box \$8  
WEB: kikastreats.com  
TWITTER: @kikastreats

**KUNG FU TACOS** T15  
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CHEF/PROPRIETOR: Jon Ward & Tan Troung  
ORIGIN: Mexico City  
WHERE TO FIND US: Whole Foods; Bi-Rite Market; Canyon Market; La Cocina Kiosk  
WEB: neococoa.com  
EMAIL: christine@neococoa.com

**SAL DE VIDA** U8  
MENU: Mench Chich Chicken Taco \$3; Mench Chich Burrito \$6; Ginger Lychee Lemades \$3  
CHEF/PROPRIETOR: Adriana Lah  
ORIGIN: Mexico  
WHERE TO FIND US: Whole Foods; Bi-Rite Market; Canyon Market; La Cocina Kiosk  
WEB: saldevidagourmet.com

**SEOUL SAUSAGE CO.** B27  
MENU: Dungeness Crab Deviled Eggs \$3; Fried Oysters & Tartar Sauce \$3  
CHEF/PROPRIETOR