

CUSTOM SANDWICHES

Choose a meat, a cheese, a bread, & items from "the works" to build your own masterpiece.

MEATS

Turkey, smoked turkey, salami, roast beef, ham, pastrami, grilled chicken breast, curried or traditional chicken salad, tuna salad, bacon

Prosciutto di Parma

Cheese sandwich (choose 2 cheeses)

Grilled cheese sandwich (whole only)

Peanut butter & jelly or honey (whole only)

BREADS

Honey whole wheat, white sourdough, multi-grain, soft roll, ciabatta, baguette, housemade gluten-free (\$1.50 extra)

CHEESES

Provolone, monterey jack, mozzarella, swiss, cheddar

THE WORKS

Dijon, mayo, mixed greens, tomato, red onion, bread & butter pickles

EXTRAS OR SUBSTITUTIONS (NO CHARGE)

Yellow or whole grain mustard, olive oil, balsamic vinegar, honey-dijon, any single aioli

EXTRAS OR SUBSTITUTIONS (WITH A CHARGE)

.75¢ ea: cucumbers, carrots, smoked mozzarella, sharp provolone, flavored spreads, a second aioli, roast red peppers, cranberry-fig confit, pepperoncini, hummus

\$1.50 ea: avocado, artichokes, gluten-free bread

\$3.50 prosciutto

\$1 ea: brie, gorgonzola, goat, fresh mozzarella, feta, olive tapenade

SOUPS OF THE DAY

All our soups are prepared in-house using the freshest ingredients & housemade stocks. Served with crostinis.

(small is 12 ounces, large is 16 ounces)

COMBOS

Combine any 2 small or half items from the menu, save 50¢

SIDES

Veggie deli salad scoop as a side to a main item

Protein deli salad scoops as sides to a main item

Grilled chicken breast

Deli meats or bacon

Baguette & butter

HOT & MELTY SANDWICHES

SMOKEY JACK—Smoked turkey & bacon, layered with grilled onions, pepperoncini, greens, & tomatoes. Topped with melted jack cheese, on toasted ciabatta, with aiolis of cilantro and chipotle.

CHEDDARAMI—Thinly sliced pastrami, topped with onions, tomatoes, pepperoncini & cheddar cheese. With mixed greens, garlic & harissa aiolis, on a toasted baguette. An explosion of flavor!

THIS LITTLE PIGGIE—Maple Cured Ham, crispy honey cured bacon, & grilled thick cut red onions on toasted sourdough bread smeared with chipotle aioli. Mixed greens, thinly sliced tomatoes, & melted cheddar cheese.

METRO RANCH—Grilled chicken breast topped with fresh tomato, avocado, thinly-sliced red onions & melted smoked mozzarella, with mixed greens on toasted sourdough, with house ranch dressing.

TEXMEX—Roast beef, spicy jalapeno-cumin aioli, red onions, mixed greens, roast red peppers & avocado, topped with provolone, all hot & melty, on toasted ciabatta.

SOUTHWESTERN—Grilled chicken breast topped with roast red peppers, jalapenos, & red onions, hot & melty with jack cheese, with mixed greens on toasted sourdough bread, with cilantro-lime aioli.

HARISSA BOMB—smoked turkey with our homemade harissa olive oil spread, chipotle aioli, thinly sliced red onions, mixed greens, tomatoes, pepperoncinis, & melted jack cheese, served hot & melty on toasted baguette.

METRO FIREHOUSE—Smoked turkey, smoked mozzarella, spicy chipotle aioli, roast red peppers, mixed greens, served warm & melty on a toasted soft roll.

ULTIMATE FIREHOUSE: ADD BACON & PEPPERONCINI FOR \$1.50

METRO REUBEN—Take your pastrami, cover it with sauerkraut, house Russian dressing, thinly sliced red onions, & Swiss cheese, make it hot & gooey, put it on mixed greens & tomatoes, & lovingly lay it on whole grain dijoned-multigrain sour-dough toast. Our own version of a classic.

PESTO CHICKEN—Grilled chicken breast with garlic aioli, basil pesto, a little harissa, a couple red onions, mixed greens & tomatoes, with provolone cheese on ciabatta toast.

OMG—Grilled chicken breast, layered with honey Dijon, cilantro aioli, & jalapenos. Topped with mozzarella & cheddar cheeses, on a bed of mixed greens and tomatoes. This we place on a lightly toasted soft roll.

(V) GRILLED VEGGIE—Grilled eggplant & yellow squash, roasted bell peppers, fresh basil leaves, melted fresh mozzarella, mixed greens, tomatoes, garlic aioli and olive tapenade. On toasted ciabatta.

DIPARMA—Prosciutto di Parma & fresh mozzarella cheese, basil pesto, mixed greens, tomatoes, olive oil & balsamic vinegar on baguette.

THE ITALIAN JOB—Dry salame, mortadella, coppa, & capocollo meats, layered with onion, pepperoncinis, tomatoes, & sharp provolone cheese, on a bed of mixed greens, with Italian dressing & garlic aioli on toasted baguette.

OKEYDOKEY ARTICHOKEY—Starring, you guessed it, artichoke ♥s! With lemony-artichoke aioli, roasted turkey breast, garlic aioli, mixed greens, goat cheese & roasted red peppers, on lightly toasted ciabatta bread.

COLD SANDWICHES

(V) CAPRESE—Sliced tomatoes & fresh mozzarella cheese on fresh ciabatta bread, with olive oil, balsamic vinegar, fresh basil & sea salt.

(V) AVOCADO SANDWICH—with tomatoes, Swiss & provolone cheeses, hummus, bread & butter pickles, thinly sliced red onions, mixed greens, & cilantro-lime aioli on multigrain sourdough bread.

(V) VEGGIE HUMMUS—with herbed goat cheese, thinly sliced cucumbers, red onions, carrots, tomatoes, mixed greens, & hummus, on honey whole wheat bread. Try an **ULTIMATE VEGGIE-HUMMUS:**

ADD A ½ PORTION OF SMOKED TURKEY FOR \$1.50.

BLT + AC—Crispy bacon, mixed greens, & tomato, enhanced with avocado & Monterey jack cheese, on toasted multigrain bread, with honey dijon mustard & mayo.

BASIL TURKEY—Oven roast turkey breast, on a toasted baguette, with delicious housemade basil aioli, mixed greens, tomatoes, thinly sliced red onions, provolone fuerte, olive oil & balsamic vinegar.

CLUB METRO—Oven roast turkey, crispy bacon, tomatoes, dijon mustard, mayo, mixed greens, & cheddar cheese, all on a toasted soft roll.

SALAME TURKEY—Roast turkey breast & Italian dry salame, on toasted soft roll, with basil pesto, house olive tapenade, mixed greens & tomatoes, with pepperoncini & mozzarella cheese.

SUBMARINE—Salame & mortadella, with Italian sandwich dressing, roasted red peppers, pepperoncini & garlic aioli, on a soft roll with mixed greens & fresh tomatoes, topped with provolone cheese.

SMOKED TURKEY & BRIE—with cranberry-fig confit, mixed greens & honey dijon mustard on honey whole wheat bread.

TURKEY JACK AVO—Turkey, Jack cheese & avocado, layered with fresh tomatoes, thinly sliced red onions & mixed greens on lightly toasted baguette, drizzled with olive oil & cilantro aioli.

TUNAVO—Delicious dolphin-safe tuna on multigrain sourdough bread, with avocado, mixed greens, tomatoes, & Monterey jack cheese, a little honey dijon mustard, light chipotle aioli, & thinly sliced red onions.

FANCY PANTS SANDWICHES

SERVED AS WHOLE ONLY

HOUSE SPECIALTIES

SERVED FROM 11AM-4PM ON THE DAYS LISTED

DAILY—GYROS—Hand-Mixed ground lamb & beef, with our special house seasonings, on a fluffy seasoned grilled pita, with house made tzatziki sauce, tomatoes, and onions; served with a side peasant salad.

TUESDAYS—ANNIE'S BANH MI—Slow roasted kalua-style pork, on a bolillo bun, with a quick pickle, sliced jalapenos, fresh cilantro, hoisin sauce, and a spicy Thai aioli.

THURSDAYS—METROBURGER—100% Allen Brothers Angus Beef, on a toasted brioche bun, with arugula, bacon, avocado, chipotle aioli, cheddar cheese, & Annie's smashed potatoes on the side.

SALADS

Served with housemade crostinis or croutons
(Please tell us if you prefer not to have crostinis or croutons)

HOUSE SALAD—Mixed greens with tomatoes, cucumbers, house garlic croutons, & honey balsamic vinaigrette.

CRANBERRY GOAT CHEESE— Mixed greens, dried cranberries, candied walnuts, & goat cheese tossed in our house honey balsamic vinaigrette.

ANNIE'S—Mixed greens, crispy bacon, tomatoes, Swiss cheese, & grilled chicken breast, tossed in a special mixture of our house balsamic & Greek dressings.

CALIFORNIA—Mixed greens with goat cheese, organic toasted Santa Barbara pistachios, apricots, & avocados. Tossed with our house honey balsamic vinaigrette.

METROCOBB—Mixed greens, crispy bacon, tomatoes, turkey, gorgonzola, avocado, tossed in house ranch dressing. Served with housemade crostinis.

SESAME CHICKEN SALAD—Big flavors in this mixture of greens, grilled chicken, shaved carrots, cherry tomatoes, green onions, and feta crumbles. Topped with toasted sesame seeds, and our housemade sesame dressing.

GREEK GREEN SALAD—Mixed greens with feta cheese, kalamata olives, tomatoes, cucumbers, red onions, housemade garlic croutons, in our housemade oregano-lemon-olive oil Greek dressing.

ANTIPASTI—Mixed greens, tomatoes, salame, pepperoncini, shredded mozzarella cheese, kalamata olives, Italian dressing, topped with a feta-stuffed red peppers.

UNO, DUO OR TRIO OF SALADS

Scoops of our delicious deli salads on a bed of mixed greens tossed in honey balsamic vinaigrette. Choose scoops of any 1, 2 or 3 salads from our deli case or substitute 3 dolmas or avocado for a salad scoop. Served with homemade crostinis.

SIDES

Veggie deli salad scoop as a side to a main item
Protein deli salad scoop as a side to a main item
Grilled chicken breast
Deli meats or bacon
Extra dressing
Baguette & butter

CHEESE & CHARCUTERIE PLATES

Served with sliced baguette,
nuts & dried fruits.
3 chef's choice artisan cheeses
3 chef's choice artisan cheeses & 3 charcuterie

*Orders must be received no later
than 30 minutes before closing.*

*Please allow up to 20 minutes for
custom meat & cheese prep.*

BEVERAGES

Red or white wine by the glass
Beers from the cold case
Wine bottles from the retail shop
Corkage Fees

Freshly Brewed Coffee
Cafe au Lait
Espresso
Americano/Macchiato
Cappuccino/Latte
Mocha
Hot Chocolate
Hot Tea
Vanilla Shot

DESSERTS

Check out our assortment of baked pastries, changing daily

Cookies, brownies, lemon bars, key lime bars, cheese cakes, macaroons, baklava, atomic cookies, chocolatey things, fruity things, nutty things, things to make you happy, all made in house by the Metro elves!



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STORE HOURS

MONDAY-FRIDAY 8:30–6
(TILL 5:30 IN WINTER)

SATURDAY 10–5

NEVER ON SUNDAY

JANUARY 2017

PHONE ORDERS (805)899-2300