

#NOSH

QUICK FIX

THE TRIPLE DIP - \$13

POTATO FRIES, SWEET POTATO FRIES, ONION RINGS,
GARDEN HERB AIOLI

SAN FRANCISCO CLAM CHOWDER - \$14

CLASSIC STYLE CLAM CHOWDER SERVED OVER CLASSIC
SOURDOUGH BREAD BOWL

HUMMUS PLATTER - \$12

PITA, TZATZIKI, OLIVES, FETA, CUCUMBER, CARROT

JALAPENO CHEDDAR CHICHARRONES - \$8

CRISPY FRIED PORK RINDS FROM SF'S OWN 4505

THAI STYLE BONELESS CHICKEN TENDER- \$11

SCRATCH MADE SWEET CHILI SRIRACHA SAUCE,
MELTED ONIONS & PEPPERS

SIGNATURE SAUSAGE SAMPLER - \$16

SF'S OWN 4505 SAUSAGE-CHICKEN APPLE CALVADOS,
JALAPENO CHEDDAR BRATWURST AND SPANISH
CHORIZO, TRIO OF ARTISAN MUSTARD & HOUSE
FERMENTED KRAUT & PICKLES

OCEAN & EARTH - \$12

DEEP FRIED MONTEREY BAY CALAMARI, TEMPURA
CAULIFLOWER FLORETS, PARMESAN SNOW & PARSLEY
SERVED WITH TRADITIONAL SAUCE DUO.

SHRIMP TEMPURA - \$12

JAPANESE STYLE CRISPY & LIGHT BATTER SHRIMP, DEEP-
FRY TO GOLDEN BROWN, SERVED WITH SEAWEED
SESAME SALAD & SOY TEMPURA DIPPING SAUCE

@SCSF SEASONAL PIZZA - \$14

HEIRLOOM TOMATO, MOZZARELLA, FRESH BASIL

WARM FRENCH BAGUETTE - \$6

MIXED OLIVES

GREENS

ROOF TOP MIXED GREENS - \$5/\$10

CHERRY TOMATOES, SEASONAL ROOT VEGETABLES
WITH AGED BALSAMIC VINAIGRETTE

CAPRESE SALAD - \$13

HEIRLOOM TOMATOES, BURRATA CHEESE, BASIL OIL

CAESAR SALAD - \$12

ROMAINE HEARTS, PARMESAN CHEESE, CROUTON
ADD BACON \$4/CHICKEN \$6/SALMON \$8

HARVEST COBB - \$14

LITTLE GEM LETTUCE, CRISP BACON, SPICED NUTS,
HARD BOILED EGGS, GOAT CHEESE, TOMATOES,
OLIVES, APPLE-POPPY VINAIGRETTE

SUBSTANTIAL

NOB HILL CLUB - \$15

TURKEY, BACON, SHARP CHEDDAR, LETTUCE,
TOMATO, MAYO, SF SOURDOUGH &
YOUR CHOICE FROM THE FRYER

CLASSIC ITALIAN SUB - \$14

TOSCANO SALAMI, GENOA SALAMI, COTTO
SALAMI, TOMATO, LETTUCE, PROVOLONE CHEESE
& YOUR CHOICE FROM THE FRYER

POPCORN SHRIMP PO'BOY - \$16

HAND BREADED & DEEP FRIED SHRIMP, CURTIDO,
CHIPOTLE AIOLI ON HOAGIE ROLL

TONY BURGER - \$22

1/2 LB. SNAKE RIVER FARM KOBE STYLE BEEF
PATTY, CHEDDAR, THICK CUT PEPPER BACON,
LETTUCE, TOMATO, CARAMELIZED BEER ONIONS
ON PRETZEL BUN

IMPOSSIBLE BURGER - \$18

IMPOSSIBLE FOODS VEGAN CHUCK PATTY HAND
FORMED, IPA BRAISED MUSHROOM & ONIONS,
SERVED ON A ROSEMARY & GARLIC FOCACCIA
BUN

MAC & CHEESE - \$12

HOUSE BECHAMEL & ELBOW FINGERLING
SERVED WITH CROSTINI
ADD BACON \$4, CHICKEN \$6

GRILLED ATLANTIC SALMON - \$25

HEIRLOOM FINGERLING POTATOES, ORGANIC
RAINBOW CARROTS,
HERB LEMON SAUCE

MEYER LEMON CHICKEN - \$22

PAN ROASTED MARY'S CHICKEN BREAST
WITH CANNELLONI BEAN RAGOUT,
SEASONAL VEGETABLES, PUTTANESCA SAUCE

ORANGE GLAZED BBQ PORK RIBS - \$18 HALF/\$26 FULL SLAB

SMOKED SLOW & LOW, PICNIC FIXINGS

#LBATIONS

CRAFT BEER

FROM LIGHT TO HOPPY & HEAVY

ANCHOR BREWING, STEAM - \$7
AN SF ORIGINAL | SF, CA 4.9%ABV

FIGUEROA MOUNTAIN DANISH RED LAGER - \$7
LUSH LAYERS OF CARAMEL MALT, 5.5%ABV

BALLAST POINT, ALOHA SCULPIN - \$7
JUICY TROPICAL IPA, 7.0%ABV

CALICRAFT BREWING, KARL THE FOGGIER - \$7
TONS OF CITRUS AND FRUITY AROMA IPA, 8.0%ABV

MODERN TIMES, FORTUNATE ISLANDS - \$8
TROPICAL WHEAT BEER | SAN DIEGO, CA 5.0%ABV

SEVEN STILLs, PATTERN RECOGNITION - \$8
AMBER STYLE WHEAT BEER | SF, CA 5.5%ABV

SIERRA NEVADA, HAZY LITTLE THING - \$8
SIERRA NEVADA'S NEWEST IPA, UNPROCESSED
CHICO, CA 6.7%ABV

KNEE DEEP BREWING, BREAKING BUD - \$8
BITTER PINE & CITRUS, LIGHT MALT BODY
AUBURN, CA 6.5%ABV

ALPINE BEER CO, NELSON - \$8
RYE BASED IPA | ALPINE, CA 7.0%ABV

DRAKES, DENOOGGINIZER - \$8
AGGRESSIVELY HOPPED DIPA
SAN LEANDRO, CA 9.75%ABV

SEVEN STILLs, KOP DA CZAR - \$8
CHOCOLATE, SYRUPY AND ROASTY | SF, CA 7.0%

SEVEN STILLs, CRUDE OIL - \$10
MASSIVE IMPERIAL STOUT
SAN FRANCISCO, CA 14.3%ABV

SEVEN STILLs, 8LBS PER BBL - \$7 16OZ CAN
A HAZY, DANK & CITRUS LACED IPA
SAN FRANCISCO, CA 7%ABV

SEVEN STILLs, FIGGY PUDDING- \$7 16OZ CAN
HOLIDAY STOUT WITH FIGS & VANILLA
SF, CA 7.4%ABV

SEVEN STILLs, TOMAHAWP- \$7 16OZ CAN
OVER WHELMING JUICE BOMB WITH NO HOP
BITTERNESS, SF, CA 8.5%ABV

SEVEN STILLs, BAYVIEW HAZE- \$7 16OZ CAN
IMPECCABLY BALANCED MORESO THAN FRUIT-FORWARD, SF,
CA 8.0%ABV

SEVEN STILLs, KAHUNA SHAKE- \$7 16OZ CAN
HAWAIIAN STYLE UKULELE, SF, CA 7.25%ABV

**TAKE A 4 PACK OF SEVEN STILLs BEER TO
YOUR ROOM OR ON TRAVELS FOR \$18**

TAP COCKTAILS

NEGRONI - \$15
ST GEORGE TERROIR GIN,
CARPANO ANTICA, CAMPARI

NOB HILL MULE - \$15
CALIFORNIA COURAGE VODKA,
BUNDABERG GINGER BEER, FRESH LIME

PALOMA - \$15
ROCA PATRON SILVER, TRIPLE SEC,
GRAPEFRUIT SODA, FRESH LIME

WINE

MUMMS BRUT - \$13/\$48

SOFIA COPPOLA BRUT - \$12/\$44

SONOMA CUTRER CHARD - \$15/\$54

LAGUNA CHARDONNAY - \$10/40

ACROBAT PINOT GRIS - \$10 TAP

MALENE ROSE - \$12 TAP

RABBLE ROSE - 12/42

FLORA SPRINGS SAUV. BLANC - \$13/\$48

JEKEL RIESLING - \$13/\$48

RAYWOOD MERLOT - \$12 TAP

DRY CREEK MERLOT - \$14/\$52

SHANNON RIDGE MALBEC - \$15/\$56

DISTRICT 7 CABERNET SAUV. - \$13 TAP

XYZ ZINFANDEL - \$13/\$48

LINE 39 PINOT NOIR - \$14 TAP

SONOMA CUTRER PINOT NOIR - \$16/\$54

EBERLE CABERNET - \$14/\$52

QUPE GRENACHE - \$16 TAP

#SWEETS

TIRAMISU - \$12

KAHLUA & CHOCOLATE MOCHA ON ALMOND COFFEE
SPONGE CAKE

CHOCOLATE BOMB - \$13

CHOCOLATE MOUSSE AND CHERRIES MARINATED
IN BRANDY ON HAZELNUT ALMOND CRUST

TRES LECHES STRAWBERRY - \$12

TRADITIONAL MEXICAN CAKE "THREE MILKS" WITH
SPLASH OF WHIPPED CREAM

BEER FLOAT- \$10

VANILLA OR CHOCOLATE ICE CREAM, SEVEN STILLS
STOUT OF THE DAY

NEW YORK CHEESECAKE - \$12

GRAHAM CRACKER CRUST, SONOMA CITRUS SWIRL

*CHOICE OF VANILLA OR CHOCOLATE ICE CREAM WITH
DESSERT*