

#NOSH

HEADS

THE TRIPLE DIP - \$13

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

SAN FRANCISCO CLAM CHOWDER - \$14

SERVED OVER CLASSIC SOURDOUGH BREAD BOWL

HUMMUS PLATTER - \$12

PITA, TZATZIKI, OLIVES, FETA, CUCUMBER, CARROT

THAI STYLE BONELESS CHICKEN TENDERS - \$11

SCRATCH MADE SWEET CHILI SRIRACHA SAUCE,
MELTED ONIONS & PEPPERS

BANG BANG RIBS - \$15

DRY FRIED PORK RIBS, DRAGON BREATH SLAW,
KUNG PAO SAUCE

OCEAN & EARTH - \$12

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

@SCSF SEASONAL PIZZA - \$14

HEIRLOOM TOMATO, MOZZARELLA, FRESH BASIL

OAXACAN PIZZA - \$16

DONA MARIA MOLE, QUESO FRESCO,
CHILLIES, CHORIZO

WARM FRENCH BAGUETTE - \$6

MIXED OLIVES

HEARTS

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

PO'BOWL - \$15

BEER BATTERED PRAWNS, GARDEN GREENS
& VEGGIES, FETA, CRISPY TOMATO TORTILLA BOWL

TAILS

WAGYU & WHISKEY - \$75

THREE 4 OZ FLAT IRON WAGYU STEAK PREPARED 3 WAYS,
SERVED WITH A SEVEN STILL'S WHISKEY FLIGHT

SEASONED / S&P, EVOO

MARINATED - GARDEN BULBS & HERBS
RUBBED - EQUATOR COFFEE & 7 SPICES

SERVED WITH A SMORGASBORD OF SIDES & SAUCES

SLOW N LOW BRUSSELS SPROUTS,
FRIED GREEN TOMATOES, CONFIT SHROOMS,
CHIMICHURRI, WHISKEY MIGNONETTE

NOB HILL CLUB - \$15

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

WARMED ITALIAN SUB - \$14

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

TONY BURGER - \$22

1/2 LB SNAKE RIVER FARM KOBE STYLE BEEF PATTY,
CHEDDAR, THICK CUT PEPPER BACON, LETTUCE, TOMATO
& CARAMELIZED BEER ONIONS, SERVED ON A 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

CA RAISED JIDORI HERITAGE BREED (THE KOBE OF
CHICKEN), SEASONAL VEGETABLES, PUTTANESCA SAUCE

SEAFOOD RAVIOLI - \$24

BEER BRAISED MUSHROOM, CAULIFLOWER,
GARDEN PESTO SAUCE

SWEETS

CHOCOLATE BOMB - \$13

CHOCOLATE MOUSSE & CHERRIES MARINATED IN BRANDY,
ON HAZELNUT ALMOND CRUST

BEER FLOAT- \$10

VANILLA OR CHOCOLATE ICE CREAM,
SEVEN STILL'S STOUT OF THE DAY

NEW YORK CHEESECAKE - \$12

GRAHAM CRACKER CRUST, SONOMA CITRUS SWIRL

CHOICE OF VANILLA OR CHOCOLATE ICE CREAM WITH DESSERT

Dine In Only Room Service Not Available

#LIBATIONS

CRAFT BEER BY SEVEN STILLS

BLUE FUNKE - \$8

GLORIOUS BLUEBERRY KETTLE SOUR, SF, CA 5.9%ABV

CHILLY BIN SIPPER - \$8

DRY HOPPED PILSNER, SF, CA 5.7%ABV

KOP DA CZAR - \$8

RICH AND ROASTY, SF, CA 7.0%

\$5 BEER FROM 4:00PM - 6:00PM

*CAVIAR DREAMS

TRADITIONAL WEST COAST
CHAMPAGNE YEAST IPA, SF, CA 6.5% ABV

*EL JEFE

RICH AND ROASTY, SF, CA 7.0%

SEVEN STILLS NOB HILL CRAFT BEER FLIGHT - \$15

8LBS PER BBL - \$7 16OZ CAN

A HAZY, DANK & CITRUS LACED IPA, SF, CA 7%ABV

FIGGY PUDDING- \$7 16OZ CAN

HOLIDAY STOUT WITH FIGS & VANILLA, SF, CA 7.4%ABV

CITRA COT- \$7 16OZ CAN

BRIGHT APRICOT WITH MANGO & CANTALOUPE, SF, CA
7.0%ABV

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

MORE BEER

ANCHOR STEAM - \$8

THICK, CREAMY HEAD AND RICH, CA 4.9%ABV

HARMONIC BREWING, KOLSH - \$8

DRY WITH CEREAL MALTS & BISCUIT NOTES, CA
9.75%ABV

BARE BOTTLE, ANY BEANS NECESSARY - \$8

GOLDEN COFFEE ALE, CA 5.1%ABV

BARE BOTTLE, COOL WATER COLOGNE - \$8

UNFILTERED KOLSCH STYLE ALE, CA 5.2%ABV

ALMANAC, SUNSHINE & OPPORTUNITY - \$8

OAK AGED MIXED FERMENTATION FARMHOUSE, CA
6.9%ABV

TAG & JUG CIDER - \$8

DIVERGENT VINE ROSE OF ZINFANDEL, CA 7.2%ABV

EL SULLY - \$8

MEXICAN LAGER, CA 4.8%ABV

COCKTAILS

NEGRONI - \$15 TAP

ST GEORGE TERROIR GIN, CAMPARI, CARPANO ANTICA

NOB HILL MULE - \$15 TAP

CALIFORNIA COURAGE VODKA, FRESH LIME
BUNDABERG GINGER BEER

WHIPNOSE SOUR - \$16 TAP

WHIPNOSE WHISKY, EGG WHITES, LEMON JUICE

TIMM'S CUP - \$13 TAP

CLASSIC

CODORNIZ - \$12

HAND CRAFTED MEZCAL PALOMA WITH SALTED RIM

BALLER - \$15 TAP

CHOCASMOKE WHISKEY, OLD FASHION SIMPLE SYRUP,
ORANGE PEEL

NOB HILL MARGARITA - \$13

A WONDERFULLY BALANCED MARGARITA WITH
MEZCAL

WINE

MUMM BRUT - \$13/\$48

SOFIA COPPOLA BRUT - \$12/\$44

SONOMA CUTRER CHARD - \$15/\$54

BENZIGER CHARD - \$13/\$48

ESTANCIA PINOT GRIGIO - \$13/48

SIMI, SAUVIGNON BLANC - \$13 TAP

STEMMARI, PINOT GRIGIO - \$12 TAP

JOSH, ROSE - \$12/\$42

SAINTSBURY, ROSE - \$12/\$42

JEKEL, RIESLING - \$12/\$44

RODNEY STRONG, ZINFANDEL - \$13/\$48

PURPLE HEARTS, RED BLEND - \$13/\$52

MOTTO, RED BLEND - \$13/\$48

VALLEY OF THE MOON, PINOT BLANC - \$14 TAP

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

BORNE OF FIRE, CABERNET - \$13/\$50

DISTRICT 7, CABERNET - \$13 TAP