



HEADS

THE TRIPLE DIP // \$14

Potato fries, sweet potato fries, onion rings, garden herb Aioli

SAN FRANCISCO CLAM CHOWDER // \$15

Classic style clam chowder served over classic sourdough bread bowl

HUMMUS PLATTER // \$13

Pita, tzatziki, olives, feta, cucumber, carrot

THAI STYLE BONELESS CHICKEN TENDER // \$12

Scratch made sweet chili sriracha sauce, melted onions & peppers

BANG BANG RIBS // \$15

Dry fried pork ribs, dragon breath slaw, kung pao sauce

@SCSF SEASONAL PIZZA // \$15

Heirloom tomato, mozzarella, fresh basil

OAXACAN PIZZA // \$17

Dona Maria mole, queso fresco, chilies & chorizo

OCEAN & EARTH // \$14

Deep fried Monterey Bay calamari, tempura cauliflower florets, parmesan snow & parsley served with traditional sauce duo

WARM FRENCH BAGUETTE // \$6

Mixed olives

PEPPERS & PORK // \$9

Blistered thick cut black pepper bacon, lardons, padron peppers

HEARTS

ROOF TOP MIXED GREENS // \$6/\$12

Cherry tomatoes, seasonal root vegetables with aged balsamic vinaigrette

HARVEST COBB // \$16

Little Gem lettuce, crisp bacon, spiced nuts, hard boiled eggs, goat cheese, tomatoes, olives, apple-poppy vinaigrette

CAESAR SALAD // \$14

Romaine hearts, parmesan cheese, crouton

Add:

Bacon \$4
Chicken \$7
Salmon \$10

CAPRESE SALAD // \$13

Heirloom tomatoes, burrata cheese, basil oil

TAILS

RUBBED & RYE // \$55

Equator Coffee & Spices rubbed 16oz Ribeye steak, crispy polenta, caramelized beer onions, roasted roma tomato

Served with a flight of Seven Stills Whiskey

NOB HILL CLUB // \$17

Turkey, bacon, sharp cheddar, lettuce, tomato, mayo, sf sourdough & your choice from the fryer

TONY BURGER // \$25

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 // \$20

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 \$7

GRILLED ATLANTIC SALMON // \$28

Heirloom fingerling potatoes, organic rainbow carrots, herb lemon sauce

MEYER LEMON CHICKEN // \$25

Ca raised Jidori heritage breed (the Kobe of chicken), seasonal vegetables, puttanesca sauce

CHOCOLATE BOMB // \$13

Chocolate mousse and cherries marinated in brandy on hazelnut almond crust

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

SWEETS