

# CITY COUNTER

*Dinner & Happy Hour*

4PM-7PM, MONDAY-FRIDAY

## SANDWICHES

### THE REUBENESQUE (VEG) | 10

smoked beets, sharp cheddar,  
pickled cabbage, counter sauce,  
toasted rye *(hot)*

### TUNA MELT | 12

counter-made tuna salad,  
three-cheese fondue, red onion,  
pickled celery, sourdough toast *(hot)*

### COUNTER CLUB | 13

herb-brined chicken breast,  
tomato, crispy bacon, smoked  
cheddar, counter sauce, caper-  
avocado spread, focaccia *(cold)*

### BRAISED LAMB | 12

granny smith apples, watercress  
pickled mustard seeds, counter sauce,  
acme soft bun *(hot)*

### THE MEZZOGIORNO | 13

roasted pork belly & loin,  
pistachio-studded mortadella,  
cherry peppers, smoked mozzarella,  
mustard, acme white bread *(hot)*

## SALADS

### ROASTED CARROT | 12

charred eggplant spread,  
feta, mint, almonds, shaved  
fennel, kaffier lime tahini dressing  
add chicken...\$3

### MIXED BABY LETTUCES | 9

caper-avocado spread, rye crisp,  
preserved lemon vinaigrette  
add chicken...\$3  
or olive oil cured tuna... \$5

## DINNER DASH

*available daily, until we run out!*

### DINE IN POT PIE | 21

counter-made biscuit & pot pie filling  
for one, mixed baby lettuces salad,  
choice of happy hour wine or beer

### TAKE HOME POT PIE | 15

frozen counter-made chicken potpie  
for one, mixed baby lettuces salad.

Pop it in your oven for 30 minutes  
and it's ready to eat. Like you made  
it yourself!

Order ahead at [citycountersf.com](http://citycountersf.com) for  
speedy pickup on your way home.



HOST YOUR NEXT EVENT AT CITY COUNTER!

WE CATER TOO!

CONTACT [HARPER@CITYCOUNTERSF.COM](mailto:HARPER@CITYCOUNTERSF.COM) FOR DETAILS

# Wine

## SPARKLING

**MADAME ELKE BRUT** | 15 / 58

*Mendocino, 2011*

sweet apples and citrus notes

**POL CLEMENT ROSE SEC** | 11 / 42

*Penedes, NV*

light bodied with strawberry notes

## ROSÉ

**FLEUR DE MER ROSE** | 13 / 50

*Cotes de Provence, 2015*

notes of peaches and strawberries

## WHITE

**HUNT & HARVEST** | 10 / 38

*Sauvignon Blanc, Napa Valley, 2015*

light bodied with citrus and stone fruit

**ZOCKER** | 12 / 46

*Gruener Veltliner, Edna Valley, 2014*

crisp and minerally

**LAGARIA** | 9 / 34

*Pinot Grigio, Venezie 2015*

delicate and refreshing

## RED

**LESSE FITCH** | 12 / 46

*Pinot Noir, Sonoma, 2015*

light and bright with a spicy finish

**VARGAS** | 11 / 42

*Rioja Crianza, Rioja, 2012*

earthy with red berry notes

# Beers

**FORT POINT VILLAGER IPA** | 7

San Francisco, CA

**ABITA LIGHT** | 5

New Orleans, LA

**MISSION CALIFORNIA CRAFT LAGER** | 6

San Diego, CA

## Happy Hour

### 4-7PM, MONDAY-FRIDAY

**SUMMER PUNCH** | 6

pol clement rose sec, lemonade, fresh mint

**LAGARIA PINOT GRIGIO** | 6

**LESSE -FITCH PINOT NOIR** | 7

**MISSION CA CRAFT LAGER** | 4

## Bites

**SALT & VINEGAR POPCORN** | 2

**MARINATED OLIVES & CHERRIES** | 4

**WARM SALT COD DEVILED EGGS** | 6

**COUNTER DIPS** | 7

pimento cheese, artichoke & pepperoncini,  
counter crisps, seasonal pickled vegetables