Open for Breakfast, Lunch & Dinner Monday through Sunday 10am - 9pm Breakfast Window Open 9am - 10am



## **SALOON**

## **Breakfast**

### Starters

Chips & Guacamole - \*11 Made from Hass avocado and served

with housemade tortilla chips

**Buffalo Wings** 

6 wings \$10 / 12 wings \$18

Served with ranch and blue cheese dressing

Potato Skins with Bacon - \$11

Cheddar and Jack Cheese, Sriracha and crema

Chicken Mole Nachos - \$15

Chicken braised in a rich mole sauce, cotija cheese, black beans, tomatillo salsa, crema Mexicana and avocado

Mac & Cheese - \$10

Chevre, blistered cherry tomatoes and bacon

#### Sides

Seasoned Fries - \$5

Sweet Potato Fries - \$5

Grilled Broccoli - \*7

Parmesan, chili flakes

Miss Vickie's Kettle Chips - \$2

#### Breakfast Burrito - \$8

Home fried potatoes with caramelized onions, jack cheese and scrambled eggs add bacon +2 / chorizo +1 / guacamole +2

Breakfast Sandwich - \*8

Scrambled eggs, smoked white cheddar on pan de mie served with home fried potatoes

add bacon +2

Buttermilk Griddlecakes - \*8

Served with maple syrup and a side of scrambled eggs add bacon +2

### Sandwiches

The Burger - \*14

Caramelized onions, dill pickles, melted american cheese, house-made russian dressing served on a sesame seed bun

add bacon +2 / fried egg +2 / avocado +3

Crispy Chicken - \$16

Buttermilk fried chicken, chipotle mayonnaise, spicy cole slaw and roma tomato on ciabatta

Patty Melt - \$16

Beef patty, caramelized onions, swiss With garlic aioli on pan de mie cheese served on rye

California Reuben - \$16

Robert's corned beef, sauerkraut, thousand island dressing on rye

Grilled Pimento Cheese - \*8

#### **Plates**

Fish & Chips - \$16

Beer battered local cod, seasoned fries, caper tartar sauce

Quesadilla - \$8

Jack cheese, salsa verde and crema add chicken +5

#### View Our Menu Online



# Soups

Roasted Red Pepper & Fennel - \*6 Garlic crouton

#### Salads

Add Salmon \$8 / Chicken \$5

Baby Kale - \$13

Red cabbage, carrot, jicama, cilantro, toasted pumpkin seeds, cotija cheese, chipotle-lime dressing

California Caesar - \$10

Gem lettuce, crispy garlic croutons, parmesan, creamy caesar dressing

Butternut Squash Panzanella - \$10

Baby kale, garlic croutons, roasted pumpkin seeds, goat cheese, maple-cider dressing

Wedge-Burger Salad - \$15

1/2 lb. burger patty, gem lettuce, bacon, blue cheese and crispy onions

Quinoa - \$15

Baby Kale, cherry tomato, english cucumber, olive red onion, feta cheese

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Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.