

ALL TO SHARE

To Start

- MAMA'S GUACAMOLE** queso fresco, crispy tortilla chips & salsa quemada. **10**
- "PRETZEL" BITES** gruyere & black pepper gougreres with smoked cheddar-fort point kölsch beer dip. **11**
- SPICY TUNA** sesame marinated ahi tuna tartar, red chili-ginger ponzu, avocado & taro chips. **18**
- MAHI CEVICHE** citrus cured mahi mahi, tomato-habanero salsa mexicana, avocado & golden tostadas **16**
- QUESADILLAS** thick cut niman pork belly, oaxaca cheese & salsa amarilla. **12**
- BRUSSELS SPROUTS** cotija cheese, chile flakes, pumpkin seeds & lemon-smoked bacon vinaigrette. **13**
- MOZZARELLA BURRATA** roasted asparagus, prosciutto di parma, & sourdough crostini. **14**
- POPCORN SHRIMP** hoegaarden beer-battered gulf shrimp, andouille sausage & jalapeno; cajun spiced aioli. **16**
- CHILAQUILES** tortilla chips tossed with chipotle cream, roasted mary's chicken, fava beans & poblano pepper rajas. **17**

To Finish

- FISH TACOS** sculpin ipa beer battered local rock cod, tomatillo salsa, guacamole & chipotle slaw on flour tortillas. **12**
- CRISPY CHICKEN TACOS** stewed mary's chicken, queso oaxaca & refried black beans in crispy corn tortillas. **11**
- CARNITAS TACOS** chile braised niman pork, guacamole, pickled onion slaw & queso fresco on corn tortillas. **10**
- BABY BACK RIBS** niman ranch ribs, memphis-style bbq sauce & poppy seed slaw. **18**
- FRIED CHICKEN** mary's chicken, demi glaze gravy & buttermilk mashed potatoes. **21**
- CHICKEN POT PIE** fingerling potatoes, pearl onion, english peas, dino kale & a buttermilk biscuit top. **18**
- ENCHILADAS** slow cooked chicken, mole amarillo & three cheeses; pico de gallo, guacamole & sour cream. **21**
- MAC 'N' CHEESE** niman smoked bacon & parmesan-herb gratine. **14**

Salad & Soup

- MIXED LETTUCES** roasted beets, fava beans, pistachios, crispy quinoa, ricotta salata & sherry vinaigrette. **12**
- CAESAR** little gem lettuce, sourdough croutons, sonoma dry jack & lemon-parmesan dressing. **13**
- TOSTADA** butter lettuce, toy box tomatoes, avocado, queso fresco, pumpkin seeds & chipotle-tomatillo dressing. **14**
- TORTILLA SOUP** shredded chicken, english peas, cotija cheese & crispy tortilla strips in a guajillo chile-lime broth. **8**

Bar Bites

THE TIPSYP BURGER

niman ranch ground beef, white cheddar, caramelized onion, little gems & tomato on a brioche bun; french fries. **16**
add NIMAN RANCH BACON (2) or AVOCADO (2)
substitute PT. REYES BLUE, SMOKED CHEDDAR BEER DIP or AMERICAN (1)

BBQ PORK SLIDERS mirror pond pale ale braised pulled pork & horseradish-red cabbage slaw on brioche buns. **16**

MINI BURGERS niman ranch ground beef, smoked bacon-jalapeno aioli & american cheese on sweet buns. **16**

SWEET POTATO FRIES **6**

FRENCH FRIES **5**

TATOR TOTS **6** *Piggy Style* **8**

EXECUTIVE CHEFS
Juan Carlos Maeda
 &
Wilmer Salazar



We are very proud to offer a variety of local & sustainably sourced artisanal products. Our meat, poultry and dairy are all natural, hormone-antibiotic free, 100% vegetarian fed & free-ranging. Our produce celebrates the small, organic farmers of the Bay Area and we are most dearly inspired by the seasonal harvests of our farming partner, Oak Hill Farm, just to the north in Sonoma. We are also required to inform you that eating raw or undercooked foods may very well increase your risk of food borne illness. A 4% surcharge has been added due to San Francisco employer mandates, including Healthy SF. Gratuities of 18% may be added to parties of 6 people or more. We are also not responsible for lost or stolen items and reserve the right to refuse service to anyone.