



November Tap Invasion by Adobe Creek Brewing

Derealization Pale Ale – New England Pale Ale	8	5.8% ABV
Fruit Tart – Tart Wheat Ale w/ Guava	10	5.5% ABV
Double Fruit Tart – Tart Wheat Ale w/ Blackberry & Plum	10	5.5% ABV
Owlbert Einstein – Hazy IPA	9	7.1% ABV
Jumbo Joe Milk Stout – Milk Stout	9	6.5% ABV

Come back to for San Francisco Beer Week in February 2019

Meet Adobe Creek Brewing on 11/16

Local Draft Beer

Lighter Beer

Anchor Los Gigantes – Mexican Lager	7	4.5% ABV
Local Brewing SF Lager – Common Lager	7	5.2% ABV
Magnolia Kalifornia Kolsch – Kolsch	8	4.8% ABV
Drake's Brewing Flyway Pils – Pilsner	7	4.5% ABV
Black Hammer Sparkle Pony – Belgian Blonde	8	6.9% ABV

Wheat

Drake's Brewing Hefe – Bavarian Style Hefeweizen	7	4.5% ABV
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Ales

Anchor Brewing Anchor Steam – California Common	7	5.6% ABV
Fort Point Westfalia – Red Ale	8	5.6% ABV
Social Kitchen The Smell – IPA	8	7.5% ABV
Barebottle Brewing G S W – IPA	9	6.6% ABV
Old Kan Beer & Co. Rotating Brews	7	5.5% ABV

Stout & Porter

Faction Brewery Oatmeal Stout – Stout	7	6% ABV
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Cider

Golden State Cider Rotating Ciders	7	6.9% ABV
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San Francisco Cocktails I2.

with a Jasper's twist

Cabin in Muir Woods — High West Campfire **Whiskey**, Tippleman's smoked maple syrup, Scrappy's chocolate bitters, scorched orange peel

Cable Car Turnaround — Mount Gay Black Barrel **Rum**, Ferrand Dry Curacao, blood orange puree, simple syrup, cinnamon sugar

Lombard Street Martini — Rabbit Hole Kentucky Rye Barrel Finished **Gin**, Dolin Dry Vermouth

Karl the Fog Irish Coffee — Tullamore Dew Irish **Whiskey**, Peerless coffee, house made whipped cream.

House-Tails I2.

Twigs and Berries — Rabbit Hole Kentucky rye barrel finished **gin**, fresh blackberries, lime, agave, elderflower liqueur, ginger beer

Pear-Xan of Interest — Xante pear **brandy**, pear puree, lemon juice, simple syrup

Lavender Field — Tito's Handmade **Vodka**, lavender syrup, lemon juice, blueberry puree, egg white

Caramel Apple Mule — **Vodka**, apple juice, caramel sauce, ginger beer

Thyme after Time — Zubrowka **vodka**, lemon, St. Elder elderflower liqueur, fresh thyme

The Serrano — Fidencio **mezcal**, grapefruit, fresh ginger, agave, serrano

Espresso Martini — Espresso, Tia Maria, Kahlua, Benedictine, crème de cacao, cream

Mocktails 8.

Strawberry Basil Fizz
Cucumber Lime Fresca

Raspberry Opal
Pine Street Express



Adventure Beer Flight

\$14.00 per flight

4 x 4oz beers of your choice from Local Draft Beer list



Daily Beer & Shot Special

\$12.00

Please ask your server for details



Wines

Bubbles, Rosé and Whites

Avissi – Prosecco	Prosecco, Italy	11/42
Steorra – Brut	Napa Valley, CA	15/60
Varichon & Clerc – Brut	Champagne, France	11/42
Pol Clement – Sparkling Rose	France	11/42
Barrymore – Rose	Monterey, CA	13/50
Terra d'Oro – Pinot Grigio	Santa Barbara, CA	12/46
Dark Horse (t) – Chardonnay	California	10
Raeburn – Chardonnay	Graton, CA	14
Conundrum – White Blend	California	12/46
The Girls in the Vineyard (t) – White Blend	Dunnigan Hills, CA	14
Paul Dolan – Sauvignon Blanc	Potter Valley, CA	13/50
Tangent (t) – Sauvignon Blanc	Edna Valley, CA	12

Reds

Lucca by Courtney Benham (t) – Red Blend	California	11
Conundrum – Red Blend	California	12/56
Meiomi – Pinot Noir	Santa Barbara, CA	15/60
Carmel Road (t) – Pinot Noir	Monterey, CA	13
Joel Gott – Merlot	Napa, CA	14/52
Kaiken – Malbec	Mendoza, Argentina	11/42
Beran – Zinfandel	Lake County, CA	15/60
Earthquake – Petite Sirah	Lodi, CA	15/60
Dark Horse (t) – Cabernet Sauvignon	California	10
Bonterra – Cabernet Sauvignon	California	12/46
Fetzer – Zinfandel	California	13