



March Tap Invasion by Standard Deviant Brewing

Kolsch –	8	5.3% ABV
Hefeweizen (2018 GABF Bronze Medal Winner)	8	4.4% ABV
Petite Saison –	8	4.5% ABV
Hazy Pale –	8	4.8% ABV
IPA –	8	7.5% ABV
Porter –	8	6.6% ABV

☞ Meet the brewers of Standard Deviant Breiwnq on 03/15 , 6pm – 8pm

Local Draft Beer

Lighter Beer

21 st Amendment El Sully – Mexican Lager	7	4.9% ABV
Black Hammer Sparkle Pony – Belgian Blonde	8	6.9% ABV
Local Brewing SF Lager – Common Lager	7	5.2% ABV
Old Kan Æokèlán – California Rice Lager	7	5.0% ABV
Sapporo Sapporo Draft Beer – Japanese Rice Lager	7	4.7% ABV

Ales

Anchor Brewing Anchor Steam – California Common	7	5.6% ABV
Cleophus Quealy Citron Golden – Golden Ale	10	8.5% ABV
Cleophus Quealy Violet Delights – Sour	10	4.8% ABV
Fort Point Westfalia – Red Ale	8	5.6% ABV

Wheat

Unibroue Blanche De Chambly	8	5.0% ABV
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Cider

Golden State Cider Gingergrass	7	6.4% ABV
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☞ Follow us on Untappd, Instagram, and Facebook for more details on our upcoming events!



Adventure Beer Flight

\$14.00 per flight

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

Hello, Spring Cocktails | 12

Garden Party — Hendrick's **Gin**, clementines, Small Hand Foods tonic syrup, St. Elder elderflower liqueur, lime, Avissi Prosecco

Mixed Berries Blossom — Maker's Mark **Bourbon**, blackberries, raspberries, lime, mint, simple syrup

Maracuyá Sunshine — **Tequila**, passion fruit, lime, simple syrup, Solerno Blood Orange Liqueur, serrano pepper

Watermelon Beergarita — Watermelon, **Tequila**, lime, simple syrup, Pierre Ferrand Dry Curacao, 21st Amendment El Sully

Yuzu Dream — Mount Gay Black Barrel **Rum**, yuzu, chamomile syrup, shiso

San Francisco Cocktails | 12

with a Jasper's twist

Cabin in Muir Woods — Glenfiddich Fire & Cane **Whiskey**, Tippleman's smoked maple syrup, Scrappy's chocolate bitters, scorched orange peel

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 | 12

Twigs and Berries — Rabbit Hole Kentucky Rye Barrel Finished **Gin**, fresh blackberries, lime, agave, elderflower liqueur, ginger beer

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

The Serrano — Fidencio **Mezcal**, grapefruit, fresh ginger, agave, serrano pepper

A Night in Pearce — Xante Pear **Brandy**, pear puree, lemon juice, simple syrup

Espresso Martini — Espresso, Tia Maria, Kahlúa, Bénédictine, crème de cacao, cream

Mocktails 8.

Strawberry Basil Fizz
Cucumber Lime Fresca

Raspberry Opal
Pine Street Express



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	Russian River Valley, 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
Dark Horse (t) — Cabernet Sauvignon	California	10
Bonterra — Cabernet Sauvignon	California	12/46