

# STATE BIRD PROVISIONS

<b>S N A C K S</b>	<b>\$</b>
hog island sweetwater oysters, kohlrabi kraut & sesame	8/24
duck liver mousse & almond financiers	8
yuba & shiitake 'inari', farro, quinoa & salted plum dressing	8
steamed egg tofu, pickled honshimeji & garlic-chili oil	8
black sesame duck confit dumpling <sup>2 pc</sup>	10
smoked trout chip'n'dip	14
<b>P R O V I S I O N S</b>	
salanova wedge salad kasuzuke dressing & potato crunch	12
sprouting broccoli smoked olive, fiscoalini cheddar & pickled raisins	14
charred squid salad sprouted lentils, pomelo & scallion nuoc cham	16
cumin lamb meatballs ginger yogurt & green garlic	18
pork belly 'salad' citrus & fish sauce vinaigrette	18
<b>B R E A D S &amp; P A N C A K E S</b>	
sourdough-sauerkraut pecorino & ricotta pancakes <sup>4 pc</sup>	14
buckwheat pancakes beef tongue, cream cheese & pickled onions <sup>2 pc</sup>	16
shrimp toast curry aioli, celery & serrano chile	20
garlic fry bread burrata, 7-pepper spice & strawberry vinaigrette	16
<b>C O M M A N D A B L E S</b>	
CA state bird with provisions <i>wolfe ranch quail from brent</i>	32
CA 'april cover bird' smoked date hoisin, cucumber & sichuan peppercorn	34
donabe of brothy beans fermented turnips, shingiku & miso butter	18
carrot mochi pistachio dukkah & mint	22
kimchi fried rice 'a la plancha' asparagus & shiitake	26
red trout toasted hazelnut & mandarin-garum vinaigrette	26
fried oxtails & tofu ginger, cilantro & peanut-arbol sauce	30
<b>D E S S E R T</b>	
lime 'ice cream' sandwich, jimmy nardello, huckleberry caramel & cocoa nib	13
rhubarb & lemon ricotta pavlova, grapefruit & pistachio	13
brown butter cake, chocolate cinnamon mousse, strawberry & buckwheat-ginger	13
cranberry apple granita, coconut milk tapioca	12
'world peace' peanut muscovado milk	3
<i>temescal 'world peace' stout to match</i>	3/8
consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness	
6% will be added to each check to support SF employer mandates	

S P A R K L I N G		g l a s s	b t l
Chardonnay/Pinot Noir Champ Divin <i>Brut Zero</i> , Crémant du Jura, France 2018		18	85
Pinot Noir, Valentin Zusslin <i>Brut Rosé</i> , Crémant d'Alsace, France NV		20	100
Gamay, Domaine Balivet <i>Method Ancestral</i> , Bugey-Cerdon, France NV <i>off-dry</i>		14	70
S A K E			
Junmai, Aizu Chushou, Fukushima, Japan		14	-
Junmai Ginjo <i>Namazume</i> , Jozen Hiyaoroshi, Niigata, Japan		14	-
W H I T E			
Riesling, Joh. Bapt. Shafer <i>Trocken</i> , Nahe, Germany 2017		17	85
Hárslevelű, Kikelet <i>Birtok</i> , Tokaj, Hungary 2017		15	75
Pinot Blanc, Weingut Rebholz, Pfalz, Germany 2019		17	85
Romorantin, Domaine des Huards <i>Romo</i> , Cour-Cheverny, Loire Valley, France 2017		17	85
Chardonnay, Lioco <i>Estero</i> , Russian River Valley, California 2018		18	90
Malvazija, Korenika & Moškon, Istria, Slovenia 2018 <i>skin-fermented</i>		15	75
R O S É			
Cabernet Franc, Thibaud Boudignon, Loire Valley, France 2018		14	70
R E D			
Kadarka, Sziegle Pince, Herreberg, Hajós, Hungary 2018		17	85
Pinot Noir, Peay Vineyards, Sonoma Coast, California 2018		20	100
Callet/Gorgollasa/Manto Negro, Mesquida Mora Sincronia, Mallorca, Spain 2018		16	80
Syrah, Love & Terroir, John Sebastiano Vineyard, St. Rita Hills, California 2018		20	100
Nebbiolo, Monsecco <i>Pratogrande</i> , Colline Novaresi, Piedmont, Italy 2016		16	80
Refošk, Zaro <i>PivoI</i> , Izola, Slovenia 2016		15	75
T O F I N I S H			
Sherry, González Byass <i>Apostoles Palo Cortado</i> , Jerez, Spain 30yr		22	-
Grenache Noir/Blanc, L'Archiviste <i>Vin doux Naturel</i> , Rivesaltes, France 1979		18	-
Chenin Blanc, Château Pierre-Bise Les Rouanières, Coteaux du Layon, Loire Valley, France 2016		18	90
B E E R			
Black Lager, Moonlight Brewing Co. <i>Death &amp; Taxes 12oz draft</i>		8	
Oak-aged Farmhouse Ale, Side Project Brewing <i>Biere du Pays 8oz draft</i>		13	
IPA, Altamont Beer Works <i>Maui Wauai 12oz draft</i>		9	
Pastry Stout w/ Peanuts, Temescal Brewing <i>World Peace 8oz draft</i>		8	
Pilsner, Chapman Crafted Beer <i>16oz can</i>		8	
Saison, Urban Roots Brewing <i>Perpetual Journey 500mL bottle</i>		13	
Oak aged sour w/ Pinot Noir Grapes, de Garde Brewing <i>The Archer 750mL</i>		30	
D R I E F O N T E N I E N *LIMITED RELEASE*			
Lambic with Dark Malt, The Hour of the Wolf ('16-'17)		80	
Lambic Aged in Toasted Oak Barrels with Tart Cherries, Schaarbeekse on Toast ('17-'18)		90	
Lambic with Rhubarb, Rararber ('17-'18)		90	
Lambic Aged in Sherry Casks, Zenne y Frontera Batch 5 ('17-'18)		95	
C I D E R			
Dry Cider, Lassen Cidery <i>King David 6oz glass / 750mL bt1</i>		11	33
Off-Dry Cider, Far West Cider Co. <i>Orchard Blend #2 16oz can</i>		16	
Cider w/ Sauvignon Blanc Grapes, Sin Eater Ciders <i>500mL bt1</i>		16	
Pear Cider, Eric Bordelet <i>Granit, 750mL bt1</i>		56	
H O U S E S O D A		H O T T E A	
shiso-yuzu	6	farm herb tisane	8
blood orange, bergamot & plum	6	english breakfast	8
ANDYTOWN FRENCH PRESS		iron goddess oolong	8
shore leave hook	8	whole flower chamomile	8
decaf	8	tregothnan peppermint	8