

STATE BIRD PROVISIONS

S N A C K S	\$
hog island sweetwater oysters, kohlrabi kraut & sesame <i>2 ea / 6 ea</i>	8/24
duck liver mousse & almond financiers	8
yuba & shiitake 'inari', farro, quinoa & salted plum dressing	8
steamed egg tofu, sungold tomatoes & garlic-chile oil	9
shoyu quail eggs, togarashi aioli & sunflower seeds	9
black sesame duck confit dumpling <i>2 pc</i>	10
smoked trout chip'n'dip	14
P R O V I S I O N S	
melon & cucumber ricotta salata, pepitas & plum 'chamoy'	14
summer squash pistachio sambal, fried shallots & mint	14
heirloom tomato salad pickled honshimeji, peanut & colatura	16
seared local albacore pole beans, almond & smoked eggplant	16
charred squid salad shishitos, oyster mushrooms & scallion nuoc cham	16
pork belly 'salad' pluots & fish sauce vinaigrette	18
B R E A D S & P A N C A K E S	
sourdough-sauerkraut pecorino & ricotta pancakes <i>4 pc</i>	14
whole grain-fiscalini cheddar pancakes tomato & basil <i>4 pc</i>	16
shrimp toast curry aioli, celery & serrano chile	20
garlic fry bread burrata, 7-pepper spice, tomatillo & peaches	16
C O M M A N D A B L E S	
CA state bird with provisions <i>wolfe ranch quail from brent</i>	20
july 'cover bird' konkan spiced quail, cucumbers & avocado-mint chutney	20
donabe of brothy beans fermented turnips, shungiku & barley miso butter	22
corn mochi goat gouda, fresno chile & cilantro	22
yuba all'amatriciana jowl bacon, chanterelles & pecorino	24
sichuan pepper fried rice 'a la plancha' soft tofu & pole beans	24
red trout toasted hazelnut & mandarin-garum vinaigrette	26
fried oxtails & tofu ginger, cilantro & peanut-arbol salsa	30
D E S S E R T	
olive oil "ice cream" sandwich, lemon macaron, pluots, basil, ginger honey	13
strawberry mousse roll cake, chamomile milk chocolate sauce, candied sesame	13
blueberry peach cobbler, walnut biscuit, white chocolate wasabi cream	13
cherry-apricot sorbet, pistachio cream, coconut crunch	12
'world peace' peanut muscovado milk	3
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 s	b t l
Chardonnay/Pinot Noir Champ Divin <i>Brut Zero</i> , Crémant du Jura, France 2018		18	85
Pinot Noir, Weingut Lothar Ketterer <i>Rosé Sekt</i> , Mosel, Germany 2015		20	100
Gamay, Domaine Balivet <i>Methode Ancestral</i> , Bugey-Cerdon, France NV <i>off-dry</i>		14	70
S A K E			
Junmai, Heiwa Shuzou <i>KTD</i> , Wakayama, Japan <i>720ml</i>		14	98
Junmai Ginjo Uonuma Noujun <i>Aged 2yr</i> , Niigata, Japan <i>1800ml</i>		14	-
Junmai Ginjo Jozen Mizuno Gotoshi <i>Nigori</i> , Niigata, Japan <i>720ml</i>		14	98
Flight a 2 oz taste of all 3 sakes		22	-
W H I T E			
Loureiro, Quinta do Ameal, Vinho Verde, Portugal 2018		14	70
Riesling, Joh. Bapt. Shafer <i>Trocken</i> , Nahe, Germany 2017		17	85
Tocai Friulano/Ribolla Gialla, Massican <i>Annia</i> , Napa Valley, California 2020		16	80
Hondarrabi Zuri, Tantaka, Araboko Txakolina, Spain 2018		15	75
Chardonnay, Lioco <i>Estero</i> , Russian River Valley, California 2018		18	90
Zelen, Štemberger, Kras, Slovenia 2018 <i>skin-fermented</i>		17	85
Souvignier Gris, Thomas Niedermayr <i>ØØ</i> , Trentino Alto Adige, Italy 2016 <i>skin-fermented</i>		20	100
R O S É			
Cabernet Franc, Thibaud, Boudignon, Loire Valley, France 2019		15	75
R E D			
Field Blend, Herrenhof Lamprecht, Buchertberg, Styria, Austria 2017		17	85
Pinot Noir, Peay Vineyards, Sonoma Coast, California 2018		20	100
Prieto Picudo, Cubos del Páramo <i>Cubos</i> , Bierzo, Spain 2018		17	85
Nerello Mascalese/Nerello Cappuccio, Benanti, Sicily, Italy 2018		16	80
Syrah, Comptoir, Ballard Canyon, Santa Barbara, California 2019		16	80
Refošk, Zaro <i>Pivo1</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, Foreau <i>Mouilleux</i> , Vouvray, Loire Valley, France 2009		18	-
B E E R			
Pilsner, Russian River Brewing Co. <i>STS Pils 12oz draft</i>		8	
Oak-aged Tart Saison with Nori, Jackie O's Pub & Brewery <i>Cresting Wave 8oz draft</i>		12	
West Coast IPA, Cellarmaker Brewing <i>Rainbow in the Dank 12oz draft</i>		9	
Stout, Marin Brewing Co. <i>Breakout Stout 12oz draft</i>		8	
Helles Lager, Wondrous Brewing Co. <i>Wondrous Helles 16oz can</i>		9	
Hazy DIPA, Saint Adairius Rustic Ales. <i>Rusty Trucks 16oz can</i>		12	
Brett Saison, Oxbow Brewing & Brasserie De La Senne <i>Saison du Smierlap 12oz bt1</i>		10	
Tart Ale with Berries & Lime, Great Notion Brewing <i>Jammy Pants 16oz can</i>		13	
Oak-fermented Tart Saison, Sante Adairius Rustic Ales <i>Cellarman 750 ml</i>		39	
Sour Ale with Muscat & Viognier Grapes, de Garde <i>Blanche Reserve 750 ml</i>		45	
Lambic with Dark Malt, <i>The Hour of the Wolf ('16-'17)</i>		80	
C I D E R			
Single Farm Dry Cider, Lassen Cidery <i>Filigreen Farm 6oz glass / 750ml bt1</i>		12	36
Dry Cider, Tanuki Cider <i>Ru & Lou Vol.3 12oz can</i>		11	
Gravenstein Apple Cider, Horse & Plow <i>500ml bt1</i>		24	
Pear Cider, Eric Bordelet <i>Granit, 750ml bt1</i>		56	
H O U S E S O D A		T E A <i>rare tea co.</i>	
shiso-yuzu	6	farm herb tisane	8
strawberry oregano	6	english breakfast	8
		chinese green	8
COFFEE <i>andytown french press</i>		whole flower chamomile	8
shore leave hook	8	tregothnan peppermint	8
decaf	8		