

STATE BIRD PROVISIONS

S N A C K S	\$
hog island sweetwater oysters, kohlrabi kraut & sesame <i>2 pc / 6 pc</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
black sesame duck confit dumpling <i>2 pc</i>	10
smoked trout-allium chip'n'dip	14
P R O V I S I O N S	
farm pole beans almonds, mint & eggplant-urfa vinaigrette	12
salted cucumbers ricotta, pepitas & plum 'chamoy'	12
summer squash pistachio sambal, fried shallots & thai basil	14
heirloom tomato salad pickled honshimeji, peanuts & makrut lime	16
charred squid salad peppers, oyster mushrooms & scallion nuoc cham	18
pork belly 'salad' pluots & fish sauce vinaigrette	18
T O A S T & 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
a-5 wagyu toast shaved cabbage, shiitake & soy-ginger glaze	22
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
october 'cover bird' maple lacquered quail, delicata squash & maitake	42
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	27
sichuan pepper-eggplant fried rice soft tofu & enoki mushrooms	26
red trout toasted hazelnut & orange-garum vinaigrette	26
prather ranch 'butcher's steak' grilled scallion, bonito & okonomi sauce	34
D E S S E R T	
butterscotch 'ice cream' sandwich, caraway macaron, apricot, walnuts & figs	13
blackout chocolate cake, poached pears, coffee cream & candied meyer lemon	13
lilikoi sorbet, makrut lime cream, candied sesame & pluots	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 & A P É R I T I F		g l s	b t l
Chardonnay/Pinot Noir Champ Divin <i>Brut Zero</i> , Crémant du Jura, France 2018		18	90
Xarel-Lo/Macabeu, Raventos i Blanc <i>de Nit Brut Rosé</i> , Penedes, Spain 2018		17	85
Off-Dry Gamay, Domaine Balivet <i>Methodo Ancestral</i> , Bugey-Cerdon, France NV		14	70
SBP Haus Apertif, Haus, strawberry, yuzu & basil		14	
S A K E			
Ginjo, Matsuno Kotobuki <i>Gohyakumangoku</i> , Shioya-Gun, Japan 720ml		14	98
Junmai Ginjo Nama Genshu Hakuroshu <i>Moon Mountains Dew</i> , Niigata, Japan 720ml		14	98
Junmai Ginjo Gunma Izumi <i>Yamaha</i> , Oha-Tashi, Japan 720ml		14	98
Flight a 2 oz taste of all 3 sakes		22	-
W H I T E			
Loureiro, Quinta do Ameal, Vinho Verde, Portugal 2019		14	70
Riesling, Joh. Bapt. Shafer <i>Trocken</i> , Nahe, Germany 2017		17	85
Chenin Blanc, Florian Le Capitaine, Vouvray, Loire Valley, France 2019		16	80
Chardonnay, Lioco <i>Estero</i> , Russian River Valley, California 2018		18	90
Moscholflero, Troupis Winery <i>Hoof & Lur</i> , Tripoli, Greece 2020 <i>skin-fermented</i>		15	75
Rebula/Tocai Friulano, Kabaj <i>Luisa</i> , Goriška Brda, Slovenia 2012 <i>skin-fermented</i>		19	95
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
Teran, Štemberger, Kras, Slovenia 2017		18	90
Nerello Mascalese/Nerello Cappuccio, Benanti, Sicily, Italy 2018		16	80
Prieto Picudo, Cubos del Páramo <i>Cubos</i> , Bierzo, Spain 2018		17	85
Heritage Blend, Bedrock Wine Co, Heritage Vineyard, Sonoma, California 2019		16	80
T O F I N I S H			
Sherry, Bodegas César Florido <i>Cream Cruz del Mar</i> , Jerez, Spain		16	-
Grenache Noir/Blanc, Domaine Le Vieux Chêne, Rivesaltes, France 1985		22	-
Malvasia, Bodegas Los Bermejós <i>Naturalmente Dulce</i> , Canary Islands, Spain NV		18	-
B E E R (Cellar Sour Beer List Available Upon Request)			
Oktoberfest Lager, Temescal Brewing Co. 12oz draft			8
Tart Saison, Urban Roots Beer <i>In & Out of Focus</i> 8oz draft			12
Hazy DIPA, Cellarmaker & Revision Brewing <i>Gelato</i> 12oz draft			9
Rye Stout, Pacifica Brewery <i>Capay Valley Rye</i> 12oz draft			9
Helles Lager, Wayfinder Beer <i>Heil</i> 16oz can			8
Hoppy Belgian Ale, Brasserie de la Senne <i>Taras Boulba</i> 11.2 oz			10
Brett Saison, Russian River Brewing Co. <i>Jannemie</i> 375ml bt1			14
Oak-aged Saison Altbrau <i>Old Friend</i> 500ml bt1			36
Sour Ale with Muscat & Viognier Grapes, de Garde <i>Blanche Reserve</i> 750 ml			45
Blended Barrel-Aged Stout, Cellarmaker & Weathered Souls <i>Black is Beautiful</i> 16oz can			18
C I D E R			
Single Orchard Dry Cider, Art + Science <i>Wickson 2018</i> 8oz glass / 750ml bt1		13	39
Dry Cider, Tanuki Cider <i>Ru & Lou Vol.3</i> 12oz can			11
Gravenstein Apple Cider, Horse & Plow 500ml bt1			24
Apple & Grape Cider, Aaron Burr Cider <i>Appinette</i> 750ml bt1			50
H O U S E S O D A		T E A rare tea co.	
shiso-yuzu	6	english breakfast	8
stone fruit shrub	6	chinese green	8
C O F F E E andytown french press		tregothnan peppermint	8
shore leave hook	8	farm herb tisane	8
decaf	8	K O M B U C H A	
		watermelon-basil	8