

STATE BIRD PROVISIONS

S N A C K S	\$
puget sound chelsea gem oysters, kohlrabi kraut & sesame <i>2 pc / 6 pc</i>	8/24
duck liver mousse & almond financiers	8
fuyu persimmons, kinako & black sesame	7
yuba & shiitake 'inari', farro, quinoa & salted plum dressing	8
steamed egg tofu, pickled honshimeji & garlic-chile oil	9
black garlic 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	
blistered pole beans almonds, mint & eggplant-urfa vinaigrette	12
fried brussels sprouts spaghetti squash, fresno chile & curry peanuts	16
chilled sake mussels okinawan sweet potato & puffed wild rice	16
bay shrimp salad rutabaga, chile walnuts & golden sesame dressing	17
charred squid 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 jowl bacon & quince <i>4 pc</i>	18
a-5 wagyu toast shaved cabbage, shiitake & soy-ginger glaze	30
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
november 'cover bird' smoked gochugaru quail 'ssam', bacon & banchan	45
donabe of brothy beans fermented turnips, shungiku & barley miso butter	22
butternut squash mochi morita chile, ricotta salata & lime	23
sichuan pepper-beef tongue fried rice 'a la plancha' soft tofu & eggplant	28
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	
pumpkin 'ice cream' sandwich, coconut macaron, spiced quince & pepitas	13
chocolate crusted crème fraîche pie, huckleberries, pears & matcha cream	14
apple caramel sorbet, toasted walnut cream, buddah's hand & pomegranate	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	b t l
Auxerrois/Pinot Noir, Albert Mann <i>Brut Nature</i> , Crémant d'Alsace, France 2017		20	100
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		15	75
S A K E			
Junmai Ginjo Hiyadoroshi, Heiwa Shuzou <i>KID</i> , Wakayama, Japan 720ml		16	-
Junmai Ginjo Nama Genshu Hakuroshu <i>Moon Mountain's Dew</i> , Niigata, Japan 1800ml		14	-
Junmai Ginjo Nama Genshu Soma no Tengu <i>Forest Spirit</i> , Shiga, Japan 720ml		16	-
Flight a 2 oz taste of all 3 sakes		24	-
W H I T E			
Riesling, Weingut Rebholz <i>Trocken</i> , Pfalz, Germany 2018		17	85
Carricante/Catarratto, Tenuta delle Terre Nere, Etna, Sicily, Italy 2020		18	90
Chenin Blanc, Florian Le Capitaine, Vouvray, Loire Valley, France 2019		16	80
Chardonnay, Deovlet, Santa Barbara County, California 2019		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
Mencia/Merenzao, Ladeiras do Xil <i>Gabo do Xil</i> , Valdeorras, Spain, 2017		16	80
Nerello Mascalese/Nerello Cappuccio, Benanti, Sicily, Italy 2018		16	80
Refošk, Zaro <i>PivoI</i> , Izola, Slovenia 2016		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, Riveyrac, 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)			
Mexican Lager, Temescal Brewing <i>Especial 12oz draft</i>		8	
Grisette, Yeast of Eden <i>Family Miner 8oz draft</i>		12	
West Coast DIPA, Moksa Brewing Co. <i>Sticky Sips 12oz draft</i>		9	
Dark Lager, Wondrous Brewing Co. <i>Wondrous Bock 12oz draft</i>		9	
Italian-style Pilsner, Oxbow Brewing Co. <i>Lupulo 16oz can</i>		9	
Hazy Pale Ale, Breakeven Beermakers <i>Lacuna 16oz Can</i>		9	
Saison, Brasserie De Blaugies. <i>La Vermontoise 375ml bt1</i>		19	
Oak-aged Saison Altbrau <i>Old Friend 500ml bt1</i>		36	
Oak-aged Sour Ale with Nectarines, Cellarmaker Brewing Co. <i>Farmer Direct: Flavartop 500 ml</i>		33	
Oak-aged Wild Ale with Riesling Grapes, de Garde Brewing <i>Riesling Ivy 750ml bt1</i>		42	
C I D E R			
Single Orchard Dry Cider, Art + Science <i>Wickson 2018 8oz glass / 750ml bt1</i>		13	39
Apple Blend, Lassen Traditional Cider <i>Irvine Orchard 500ml bt1</i>		23	
Apple & Grape Cider, Aaron Burr Cider <i>Appinette 750ml bt1</i>		50	
HOUSE SODA		T E A rare tea co.	
shiso-yuzu	6	english breakfast	8
prickly pear - hibiscus shrub	6	tregothnan peppermint	8
K O M B U C H A		jasmine green	8
tomato	8	genmaicha	8
C O F F E E <i>andytown french press</i>		farm herb tisane	8
shore leave hook	8		
decaf	8		