

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, pickled honshimeji & garlic-chile oil	9
black garlic duck confit dumplings <i>2 pc</i>	10
smoked trout-allium chip'n'dip	14
P R O V I S I O N S	
chilled sake mussels okinawan sweet potato & puffed wild rice	16
bay shrimp salad rutabaga, chile walnuts & golden sesame dressing	17
brussels sprouts spaghetti squash, fresno chile & curry peanuts	16
charred squid choy sum, oyster mushrooms & scallion nuoc cham	18
pork belly 'salad' winter citrus & 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-cabot cheddar pancakes jowl bacon & quince <i>4 pc</i> <i>*add 5 grams black truffle \$30</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
january 'cover bird' oregano roasted quail, feta & pistachio muhammara	45
donabe of brothy beans fermented turnips, shungiku & barley miso butter	22
butternut squash mochi morita chile, ricotta salata & lime	23
red trout toasted hazelnut & mandarin-garum vinaigrette	26
sichuan pepper-beef tongue fried rice 'a la plancha' soft tofu & eggplant	28
prather ranch 'butcher's steak' grilled scallion, bonito & okonomi sauce	34
D E S S E R T	
nutmeg 'ice cream' sandwich, vanilla macaron, coffee-rum caramel & walnuts	13
chocolate orange mochi cake, black pepper-plum cream, kiwi & pistachio	14
quince sorbet, white chocolate cream, buddha's hand & pine nuts	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
Auxerrois/Pinot Noir, Albert Mann <i>Brut Nature</i> , Crémant d'Alsace, France 2017		20	100
Cabernet Franc, Chateau de Brézé <i>Brut Rosé</i> , Crémant de Loire, France NV		17	85
Off-Dry Gamay, Domaine Balivet <i>Method Ancestral</i> , Bugey-Cerdon, France NV		15	75
S A K E			
Junmai Ginjo Hiyadoroshi, Heiwa Shuzou <i>KID</i> , Wakayama, Japan 720ml		16	110
Junmai Ginjo <i>Namazume</i> , Jozen Hiyaoroshi, Niigata, Japan 720ml		14	98
Arabashiri Kimoto Junmai Moriki Shuzo <i>Sublime Beauty</i> , Mie, Japan 720ml		16	110
Flight a 2 oz taste of all 3 sakes		24	-
W H I T E			
Albariño, Gallica, Rorick Heritage Vineyard, Calaveras, California 2020		14	70
Riesling, Weingut Rebholz, <i>Trocken</i> , Pfalz, Germany 2018		17	85
Riesling, Stefan Müller <i>Kabinett</i> , Niedermenniger Sonnenberg, Mosel, Germany 2020 <i>off-dry</i>		17	85
Grüner Veltliner, Tegernseerhof, Dürnstein <i>Federspiel</i> , Wachau, Austria 2019		16	80
Chardonnay, Deovlet, Santa Barbara County, California 2019		18	90
Moschofilero, 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
Cesanese, Damiano Ciolli <i>Silene</i> , Olevano Romano, Lazio, Italy 2019		15	75
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 1982		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)			
Foeder Pilsner, Ghost Town Brewing <i>Geisterholz</i> 12oz draft		9	
Tart Saison, Sante Adairius Rustic Ales <i>Saison Bernice</i> 8oz draft		12	
Hazy IPA, Ghost Town Brewing <i>Sacrificial Oat</i> 12oz draft		9	
Copper Ale, Breakeven Beermakers <i>Hearth</i> 12oz draft		9	
Saison, Brasserie De Blaugies. <i>La Vermontoise</i> 375ml bt1		19	
Oak-aged Saison, Altbrau <i>Old Friend</i> 500ml bt1		36	
Oak-aged Wild Ale with Riesling Grapes, de Garde Brewing <i>Riesling Ivy</i> 750ml bt1		42	
Rye Porter, Sante Adairius Rustic Ales <i>Chavez</i> 16oz can		11	
C I D E R			
Dry Cider, The Far West Cider Co., <i>Nü Dry</i> 12oz can		10	
Dry Cider, Tanuki Cider <i>Ru & Lou Vol. 4</i> 12oz can		12	
Apple Blend, Lassen Traditional Cider <i>Irvine Orchard</i> 500ml bt1		23	
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
pear - vanilla shrub	6	genmaicha	8
COFFEE <i>andytown french press</i>		tregothnan peppermint	8
sh ore leave hook	8	chamomil	8
decaf	8		
R E T A I L			
State Bird Crew Socks	16	State Bird Cookbook w/ tote bag	40