

The Grove is proudly independent, family-owned & operated by San Franciscans.
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HAPPY HOUR
M-F 3PM-6PM

SERVING
BREAKFAST,
LUNCH & DINNER
DAILY 7AM-10PM

ALL DAY BREAKFAST

Malibu Breakfast Bowl

chia-hemp seed pudding, Straus Greek yogurt, California kiwi, banana, toasted coconut, sunflower, pepita & flax seeds; Marcona almonds, goji berries, spiced honey & mint 15⁵⁰

Homemade Banana Brown Sugar Crumble Bread

baked right here this morning 6⁵⁰

New York Crumble Coffee Cake

a New York classic! 6

Breakfast Burrito

soft scrambled eggs, crispy golden rosemary hash browns, smoky black beans, aged sharp cheddar, Monterey jack, salsa, mashed avocado 18⁹⁵
— add chopped applewood smoked bacon +4 — add house brined roast chicken breast +6

The Grove Breakfast Sandwich

soft scrambled eggs, American heritage ham or applewood smoked bacon, aged sharp cheddar, wild arugula, our green herb sauce, Wolferman's English muffin 15
— egg & cheese only 12 — add sliced California avocado +3⁷⁵
— add crispy golden rosemary hash browns +3⁵⁰ — substitute gluten-free bread† +2⁵⁰

The Breakfast Special

two poached or soft scrambled eggs, applewood smoked bacon, batard toast; with crispy golden rosemary hash browns or organic baby lettuces 19 — add sliced California avocado +3⁷⁵

The Grove Eggs Benedict‡

two poached eggs, toasted English muffin, lemon hollandaise, chives; with crispy golden rosemary hash browns or organic baby lettuces
— American heritage ham 19 — portobello and spinach 17
— “Dave’s Way” applewood smoked bacon and sliced California avocado 22
— substitute gluten-free bread† +2⁵⁰

Avocado and Egg Toast‡

mashed California avocado, fresh lemon, drizzle of extra virgin olive oil, Maldon sea salt, Mediterranean spice, grilled country levain, two poached eggs, chives; with crispy golden rosemary hash browns or organic baby lettuces 19⁹⁵
— add American heritage ham +4 — substitute gluten-free bread† +2⁵⁰

The Grove French Toast

egg custard soaked and oven baked sweet batard bread, fresh strawberries, Vermont Grade A maple syrup 16
— add 2 strips applewood smoked bacon +4 — add oven-fried organic chicken +6

Savory Deep Dish Quiche

baked in house-made buttery pie crust; with a side of organic baby lettuces & fresh fruit
— applewood smoked bacon, aged sharp cheddar 18 — roasted vegetable, goat cheese 17

BREAKFAST SIDES

Thick Sliced Applewood Smoked Bacon (4 strips) 8

Crispy Golden Rosemary Hash Browns 5

SOUPS & CHILI

Tomato-Basil

a hearty purée of tomatoes, cream, onions, carrots, basil, garlic, with house-made crostini cup 6 / bowl 9

Chicken Lime Tortilla

house brined roast chicken, fresh lime, avocado, cilantro, locally made crumbled tortilla chips cup 7 / bowl 10

Our Veggie Chili*

kidney beans, smoked paprika, bulgur wheat, toasted guajillo peppers, with Straus sour cream, aged sharp cheddar & scallions; with house-made crostini cup 7 / bowl 10
*make it vegan without the cheese and sour cream

SALADS

with house-made crostini — substitute gluten-free toast† +2⁵⁰

The Grove Cobb

organic baby lettuces, house brined roast chicken breast, applewood smoked bacon, Point Reyes blue cheese, hard-boiled egg, tomato, avocado, red onion, blue cheese vinaigrette 20
— substitute our oven fried organic chicken +3

Berkeley Bowl

organic baby lettuces, avocado, tomatoes, sliced radish, roasted beets, chickpeas, sunflower seeds, creamy green goddess dressing 18⁹⁵
— add house brined roast chicken breast or Mediterranean tuna salad +6
— add our oven fried organic chicken +6

Roast Chicken Apple Salad

organic baby lettuces, house brined roast chicken breast, Granny Smith apples, glazed walnuts, goat cheese, white balsamic-golden raisin vinaigrette 18
— substitute our oven fried organic chicken +3 — add strawberries on us!

Roasted Vegetable Salad

wild arugula, roasted portobello mushrooms, maple roasted sweet potatoes, chickpeas, radishes, cucumber, glazed walnuts, our green herb sauce 18

SANDWICH PLATTERS

served with Kettle chips or organic baby lettuces, and a pickle;

on handcrafted Semifreddi's bread unless otherwise noted

— substitute soup or veggie chili for chips/greens cup +4 / bowl +7

— substitute gluten-free bread† +2⁵⁰

The Cheeseburger

half pound of all natural chuck & brisket house blend, whipped aged sharp cheddar, toasted Acme bun, onion, tomato, bib lettuce, pickle, and Grove sauce; with a side of Yukon Gold potato roasties or organic baby lettuces 18⁹⁵
— add applewood smoked bacon +4 — add fried egg +2⁵⁰ — add sliced California avocado +3⁷⁵

The Grove Turkey Club*

our vine-ripened BLT loaded with brined roast turkey breast, grilled sweet batard 19⁵⁰
— add sliced California avocado +3⁷⁵ *take this to a new level: ask for our lemon cayenne mayo!

Classic French Dip*

thinly sliced roast beef, grilled Acme rustic roll, horseradish mayo (5 oz) 19⁵⁰
— for the Dip Maven! (8 oz) 22
*take your French Dip to the next level with a side of Montreal seasoning on us!

Crisp Oven Fried Portobello Burger

filled with savory herbs, Fontina and chopped mushrooms; with sliced tomato, Dijon-black truffle aioli, and herbed arugula on a toasted Acme bun 18
— add applewood smoked bacon +4 — add sliced California avocado +3⁷⁵

Tuna Melt

Mediterranean style albacore tuna with capers, lemon, onions, extra-virgin olive oil, parsley, melted aged sharp cheddar cheese, grilled Italian double batard 17⁵⁰

Vine-ripened BLT*

applewood smoked bacon, romaine lettuce, tomatoes, mayo, grilled sweet batard 17
— add sliced California avocado +3⁷⁵ *take this to a new level: ask for our lemon cayenne mayo!

Hot Pastrami on New York Jewish Rye*

our slow cooked hot pastrami, hand sliced to order (7 oz) 19
— for the Pastrami Maven! (10 oz) 22 *limited amount made each day, so when it runs out, it's “out!”

The Grove Reuben*

our slow cooked hot pastrami, hand sliced to order, house-made Russian dressing, Swiss cheese, Sonoma Brinery sauerkraut, grilled New York rye (5 oz) 22
— for the Reuben Maven! (8 oz) 24 *limited amount made each day, so when it runs out, it's “out!”

Crisp Oven Fried Chicken Sandwich

organic boneless chicken, smoky adobo spices, crunchy raw slaw with jalapeño, lemon cayenne mayo, Acme bun 18⁹⁵
— add applewood smoked bacon +4 — add fried egg +2⁵⁰ — add sliced California avocado +3⁷⁵

The Vegetarian

silky house-made hummus, braised portobello mushrooms, roasted red peppers, cucumbers, sliced radishes, herbed arugula, avocado, grilled Italian double batard 16⁵⁰
— add applewood smoked bacon +4

Grilled Cheese and Cup of Soup

aged sharp cheddar, Gruyere, Fontina, Italian double batard grilled to golden perfection, served with tomato-basil soup, chicken lime tortilla soup, or our veggie chili 16⁵⁰
— add applewood smoked bacon +4 — add American heritage ham +4
— for the Soup Maven! (make it a bowl instead of a cup) +3

SHARE PLATES

Hot and Smoky Chicken Wings

adobo roasted wings, scallions, cilantro, lime, savory Point Reyes blue cheese dipping sauce 13⁵⁰

Decadent Avocado Toast

mashed California avocado, fresh lemon, drizzle of extra virgin olive oil, Maldon sea salt, Mediterranean spice, grilled country levain 13 — substitute gluten-free toast† +2⁵⁰

Silky House-Made Hummus

chickpea purée, tahini, garlic, lemon, chili flakes, crunchy vegetables, pita chips 12

MAINS

The Prime Rib

12 ounces, Angus prime rib, umami sea salt rub, au jus, buttermilk mashed potatoes, creamed baby spinach 34 *limited amount made each day, so when it runs out, it's “out!”

Aromatic Roast Chicken

ancho, sage, and paprika scented half chicken, roasted Yukon Gold potatoes, our green herb sauce, wild arugula, pickled shallots, radishes 22
— add buttermilk mashed potatoes +5

The Grove's Chicken Pot Pie

house brined roast chicken breast in a rich chicken broth, carrots, peas, topped with a rolled handmade savory oregano pastry crust; with an optional side of organic baby greens 22

St. Louis Style Pork Ribs

16 ounces, overnight barbeque dry rub marinade with a blend of toasted red chili, garlic, cumin, coriander and allspice; with maple roasted sweet potatoes, raw slaw 26
— add buttermilk mashed potatoes +5

Roasted Portobello and Maple Sweet Potato Plate

roasted sliced portobello mushrooms, maple roasted sweet potatoes, wild arugula, chickpeas, radishes, cucumbers, glazed walnuts, our green herb sauce; with house-made crostini 21
— substitute gluten-free bread† +2⁵⁰

Mac and Three Cheese

aged sharp cheddar, Gruyere, Fontina, toasted breadcrumbs; optional side of organic baby greens 19

‡ Consuming raw or undercooked eggs may increase your risk of foodborne illness

† Not a gluten-free facility

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DESSERTS

Chai-Spiced Apple Crisp
served warm, with brown sugar-oat crumble 9⁷⁵

Banana Cream Pie 9/slice

Seasonal Pie
baked fresh with the season's finest 9/slice

Birthday Cake
yellow cake with vanilla frosting coated in rainbow sprinkles 9/slice

Old Fashioned Chocolate Cake
devil's food cake with old fashioned chocolate cream cheese frosting 9/slice

Carrot Cake
carrot cake with cream cheese frosting 9/slice

Old Fashioned Chocolate Brownie (*gluten free!*)* 6

The Grove's Homemade Cookie
chocolate chip or oatmeal raisin, freshly baked throughout the day 6

COFFEE, ESPRESSO & HOT DRINKS

All drinks can be made decaf or iced. Choice of non-fat, whole, half & half, or oat milk. Prepared with Grand Coffee

Drip Coffee
brewed in small batches for a piping hot cup any time of day 4⁹⁵

Espresso Doppio
double shot of espresso 4

Espresso Macchiato
double espresso with a dollop of foamed milk 4⁹⁵

Latte
double espresso with steamed milk 6⁹⁵
— make it a Cardamom or Lavender Latte +1⁰⁰

Cappuccino
double espresso with a rich blend of steamed & foamed milk 6⁵⁰

Americano
double espresso with hot water 4

Café Mocha
double espresso mixed with melted-to-order Guittard chocolate and steamed milk 7

Hot Chocolate
steamed milk with melted-to-order Guittard chocolate 5⁵⁰

Five Mountains Tea
individual pot of jasmine, spring jade green, English breakfast, earl grey, or chamomile 5

David Rio Spiced Chai
steamed milk, flavorful mixture of black tea & exotic spices 6

Grove Cold Brew
made in-house with freshly ground Grand Coffee 6⁵⁰

COLD DRINKS

Fresh Squeezed-to-Order Orange Juice
freshly squeezed in-house 9⁹⁵

House Brewed Iced Tea
made with our special blend of black teas from Five Mountains and served unsweetened 6

Lemonade
fresh squeezed in-house 6

Lavender Lemonade
our fresh squeezed lemonade infused with lavender flowers 6⁵⁰

“Arnold Palmer”
a delicious mix of our fresh brewed iced tea and lemonade or lavender lemonade 7

Grove Cold Brew 6⁵⁰
made in-house with freshly ground Grand Coffee

San Pellegrino, 500ml 5

Bottled Water, Coke, Diet Coke, 7-Up 4

COFFEE BAR COCKTAILS

Authentic Irish Coffee
fresh brewed coffee, sugar, Irish whiskey, sweet cream 10

Coffee & Bailey's
fresh brewed coffee with Bailey's Irish Cream liqueur 10

Spanish Coffee
fresh brewed coffee with dark rum, Kahlua, homemade whipped cream & cinnamon 14

MIMOSA PACKAGE

bottle of Mas Fi Cava Brut and our fresh squeezed orange juice 38

WINE

Mimosa
squeezed-to-order orange juice topped with Mas Fi Cava 10

Mas Fi, Cava Brut
Cava, Spain
a bright and elegant Cava, aromas of green apple and white flowers 8/28

Horse & Plough, Sauvignon Blanc
Sonoma County, California, 2025
tropical fruit aromas lead to flavors of crisp grapefruit, lime & lush white peach 13/42

Aperture, Chenin Blanc
Clarksburg, California, 2022
vibrant & bright, bursting with scents of kumquat, kiwi & white peach with a creamy texture & lingering finish 14/46

Morgan, 'Highland' Chardonnay
Santa Lucia Highlands, California, 2024
California in a glass, featuring luscious notes of lemon meringue, honeysuckle & toasted brioche, 93 pts in Wine Enthusiast 13/42

Private Property, Rosé
Monterey County, California, 2023
perfect example of a Coastal California rosé - bright, refreshing, bursting with fresh strawberries & watermelon 14/46

Eden Rift, 'Valliant' Pinot Noir
Central Coast, California, 2022
layered notes of red & black cherry, cranberry & damson plum, from the oldest continually producing vineyard in CA 14/46

Iconic Wine, 'Sidekick' Cabernet Sauvignon
Central Valley, California, 2024
notes of blackberry, dark cherry, plum, spice, and a hint of vanilla are supported by firm tannins & a smooth finish 15/48

BEER & CIDER

CANS & BOTTLES

LAGERS

Michelob 'Ultra' American Light Lager
Fairfield, California, 4.2% abv, 12 oz
only 95 calories & 2.6 carbs, a perfect balance of hops & citrus with a crisp, refreshing finish 6

Trumer Brewery 'Pils' Pilsner
Berkeley, California, 4.9% abv, 12 oz
brewed locally using the 400-year old original recipe of sister brewery in Austria 7

LIGHT ALES

Fort Point 'KSA' Kölsch
San Francisco, California, 4.6% abv, 12 oz
light and crisp blend of American hops with German malts 7

Allagash 'White' Witbier
Portland, Maine, 5.2% abv, 12 oz
world's most awarded wheat beer—citrusy, hazy & refreshing 7

PALE ALE & IPAS

Humble Sea 'Rotating' Pale Ale
Santa Cruz, California, 5.8% abv, 16 oz
small batch West Coast Pale with fresh hops, flavors of tangerine, mandarin, lime & grapefruit 10

Standard Deviant 'Tree People' West Coast IPA
San Francisco, California, 7.2% abv, 12 oz
classic old-school West Coast IPA with notes of pine & citrus and a touch of caramel 7⁵⁰

SF Brewing Company 'Fog City' Hazy IPA
San Francisco, California, 6.9% abv, 16 oz
New England-style IPA with a foggy & cloudy body just like the bay. Notes of passionfruit, guava & pineapple 10

REQUIRED PER CA PROP 65

WARNING: Drinking distilled spirits, beer, coolers, wine & other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more info, go to: www.P65Warnings.ca.gov

BROWN & BLACK ALES

Almanac 'Rocktoberfest' German-style Fest Bier
Alameda, California, 5% abv, 16 oz
German-style Lager brewed with Pilsner, Marzen, & Caramunich Malts; full of rich toasted malt flavors with a light body & refreshing crispness 10

North Coast 'Old Rasputin' Imperial Stout
Fort Bragg, California, 9% abv, 12 oz
rich & intense cult classic brew with big, complex flavors, notes of dark chocolate, coffee & an incredibly velvety mouthfeel 8

CIDER & SHANDY

Golden State 'Mighty Dry' Apple Cider
Sebastopol, California, 6.1% abv, 16 oz
juicy, freshly cut apple aromatics & a bright, crisp taste 9

Two Pitchers, Radler
Oakland, California, 5.1% abv, 12 oz
this Bavarian-style blend of lager, grapefruit & blood orange is pure sunshine in a can 7

NON - ALCOHOL CRAFT BEERS

Best Day, NA Kölsch
Sausalito, California, 0.5% abv, 12 oz
light, crisp, and easy drinking with a nice toasty malt character and lighter hopping 6

Athletic Brewing 'Free Wave' NA Hazy IPA
San Diego, California, <0.5% abv, 12 oz
luscious, smooth, and highly aromatic 7

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant

ON DRAFT 9⁵⁰ PINT / 28 PITCHER

Dust Bowl 'Taco Truck' Lager
Turlock, California, 4.7% abv
clean, crisp character with a little sweetness, light body, and smooth mouthfeel

San Francisco Brewing Company 'Presidio Pilsner'
San Francisco, California, 5.5% abv
crisp & refreshing classic Czech-style pilsner with a golden hue & balanced, light body

Faction 'Fall' West Coast IPA
Alameda, California, 6.8% abv
Benchmark West Coast IPA—bold, refreshing, crisp, citrusy & only available for the season

Original Pattern 'Rotating' Hazy IPA
Oakland, California, abv % varies, ask your server
brewed weekly & hand delivered from across the bay, as fresh as it gets! Ask our Crew for today's offering

+ SEE OUR COCKTAIL MENU FOR BRUNCH, SIGNATURE & SEASONAL COCKTAILS, MOCKTAILS & MORE! +

You must be 21 years of age to order alcohol

6% is added to all food & beverages for local ordinances

WARNING: Many food and beverage cans have linings containing bisphenol A (BPA), a chemical known to cause harm to the female reproductive system. Jar lids and bottle caps may also contain BPA. You can be exposed to BPA when you consume food or beverages packaged in these containers. For more information, go to: www.P65Warnings.ca.gov/BPA



COCKTAILS

ALL DAY BRUNCH

Mimosa

squeezed-to-order orange juice topped with Mas Fi Cava 10

Peach Passion Bellini

fresh peach, peach brandy, passionfruit, vodka; topped with Mas Fi Cava 12

Grove Bloody Mary

Meili vodka, a well-seasoned rim & lots of garnishes 14 — *add applewood smoked bacon* +3

Michelada

draft lager, house-made michelada mix, tajin rim 14

SEASONAL

The Great Pumpkin

rye whiskey, Oloroso sherry, walnut & allspice liqueurs, house pumpkin syrup, maple, fresh carrot & lemon juices, egg white 16
— *contains nuts, egg white can be omitted*

California Dreamin'

St. George citrus vodka, Meyer lemon juice, thyme-infused pomegranate syrup 16

Grove Penicillin

blended scotch, Olehena Golden Tumeric liqueur, muddled ginger, orange blossom honey, lemon, black pepper & lemon bitters 16

Golden Hour

rye whiskey, Bordiga extra dry vermouth, Cynar amaro, Maraschino liqueur, lemon twist 16

Fig City Smash

gin, apple liqueur, Pink Lady apple juice, fresh fig puree, lime, ginger honey, cinnamon tincture 16

Persimmon Spritz

persimmon cordial, Genepy Alpine liqueur, Kina L'Aero d'Or aperitivo, Bianco sweet vermouth, club soda 16

Divisadero

Avuá barrel-aged cachaça, Madre mezcal, Salers Gentian liqueur, Earl Grey syrup, lime, tiki bitters, grapefruit peel 18

Autumn Shrub

Ron Pelacañas Rhum Agricole, blended scotch, Calamansi lime & pomegranate syrups, Champagne vinegar 16

CLASSICS & ORIGINALS

Hurricane

white & dark rums, oregano-infused passionfruit syrup, Bordiga Bitter liqueur, fresh orange, lime & pineapple juices, Angostura bitters 16

Old Fashioned

rye or bourbon, agave, Angostura & orange bitters, orange peel, cherry 16

The Painkiller

house-spiced rum, fresh coconut cream, fresh pineapple & orange juice, grated nutmeg 16

House Negroni

Hendrick's gin, house vermouth blend, Campari, orange twist (*Anna's favorite*) 16

Sunset Margarita

house-infused hibiscus blanco tequila, fresh lime, agave 14

Passionfruit Paloma

tequila or mezcal, passionfruit, fresh grapefruit juice, Fever Tree tonic, salted rim 16

Smoky Pineapple Mezcalita

mezcal, pineapple, Xila liqueur, fresh lime, sage-infused agave, black lava salt 16

Chai-Spiced Espresso Martini

light & dark rums, house chai spices, black tea, Irish cream, espresso 16

MOCKTAILS

Ginger Turmeric Switchel

house pressed ginger, turmeric, apple cider vinegar, lemon, honey, club soda 10

Cardamom Colada

fresh pineapple, house-made coconut cream, lemon, cardamom 10

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WINE

Mas Fi, Cava Brut 8/28
Cava, Spain

Horse & Plough, Sauvignon Blanc 13/42
Sonoma County, California, 2025

Aperture, Chenin Blanc 14/46
Clarksburg, California, 2022

Morgan, 'Highland' Chardonnay 13/42
Santa Lucia Highlands, California, 2024

Private Property, Rosé 14/46
Monterey Coast, California, 2023

Eden Rift, 'Valliant' Pinot Noir 14/46
Central Coast, California, 2022

Iconic Wine, 'Sidekick' Cabernet Sauvignon 15/48
Central Valley, California, 2024

BEER & CIDER

CANS & BOTTLES

LAGERS

Michelob 'Ultra' American Light Lager
Fairfield, California, 4.2% abv, 12 oz / 6

Trumer Brewery 'Pils' Pilsner
Berkeley, California, 4.9% abv, 12 oz / 7

LIGHT ALES

Fort Point 'KSA' Kölsch
San Francisco, California, 4.6% abv, 12 oz / 7

Allagash 'White' Witbier
Portland, Maine, 5.8% abv, 12 oz / 7

PALE ALE & IPAS

Humble Sea 'Rotating' Pale Ale
Santa Cruz, California, 5.8% abv, 16 oz / 10

Standard Deviant 'Tree People' West Coast IPA
San Francisco, California, 7.2% abv, 12 oz / 7⁵⁰

SF Brewing Co 'Fog City' Hazy IPA
San Francisco, California, 6.9% abv, 16 oz / 10

BROWN & BLACK ALES

Almanac 'Rocktoberfest' German-style Fest Bier
Alameda, California, 5% abv, 16 oz / 10

North Coast 'Old Rasputin' Imperial Stout
Fort Bragg, California, 9% abv, 12 oz / 8

CIDER & SHANDY

Golden State 'Mighty Dry' Apple Cider
Sebastopol, California, 6.1% abv, 16 oz / 9

Two Pitchers Brewing, Radler
Oakland, California, 5.1% abv, 12 oz / 7

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Sausalito, California, 0.5% abv, 12 oz / 6

Athletic Brewing 'Free Wave' NA Hazy IPA
San Diego, California, <0.5% abv, 12 oz / 7

ON DRAFT 9⁵⁰ PINT / 28 PITCHER

Dust Bowl 'Taco Truck' Lager
Turlock, California, 4.7% abv

SF Brewing Company 'Presidio Pilsner'
San Francisco, California, 5.5% abv

Faction 'Fall' West Coast IPA
Alameda, California, 6.8% abv

Original Pattern 'Rotating' Hazy IPA
Oakland, California, abv % varies, ask your server

MAKE ANY PINT A BOILERMAKER - ADD A SHOT OF MADRE BLANCO TEQUILA OR MEZCAL +10

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HAPPY HOUR

MONDAY - FRIDAY 3-6PM

\$5 DRAFTS \$20 PITCHER

Dust Bowl 'Taco Truck' Lager
SF Brewing Co. 'Presidio Pilsner'

Original Pattern 'Rotating' Hazy IPA
Faction 'Fall' West Coast IPA

\$10 WINE BY THE GLASS

Seaglass Savignon Blanc or Cabernet Savignon

50% OFF WINES BY THE BOTTLE

\$12 COCKTAILS

California Dreamin'

St. George citrus vodka, Meyer lemon juice,
thyme-infused pomegranate syrup

Autumn Shrub

Ron Pelacañas Rhum Agricole, blended scotch,
Calamansi lime & pomegranate syrups,
Champagne vinegar

Grove Penicillin

scotch, Golden Tumeric liqueur, muddled ginger, orange
blossom honey, lemon, black pepper-lemon bitters

Passionfruit Paloma

tequila or mezcal, passionfruit, grapefruit juice,
Fever Tree tonic, salted rim

Hurricane

white & dark rums, oregano-infused passionfruit
syrup, Bordiga Bitter liqueur, fresh orange,
lime & pineapple juices, Angostura bitters

Chai-Spiced Espresso Martini

light & dark rums, house chai spices, black tea,
Irish cream, espresso

Fig City Smash

London Dry gin, Berentzen apple liqueur,
Pink Lady apple juice, fresh fig puree, lime,
ginger honey, cinnamon tincture

Sunset Margarita

house-infused hibiscus blanco tequila,
fresh lime juice, agave

Smoky Pineapple Mezcalita

mezcal, pineapple, Xila liqueur, fresh lime,
sage-infused agave, black lava salt

The Painkiller

house-spiced rum, fresh coconut cream,
pineapple & orange juice, nutmeg

Old Fashioned

rye or bourbon, agave, Angostura & orange
bitters, orange peel, cherry



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090226

HAPPY HOUR

MONDAY - FRIDAY 3-6PM

\$10 BITES

VEGGIE QUESADILLA

roasted mushrooms, spinach, roasted red pepper,
cheese in a flour tortilla (v)

HUMMUS & PITA CHIPS

chickpea purée, tahini, garlic, lemon, chili flakes,
crunchy vegetables, pita chips (v)

CHIPS, SALSA & GUACAMOLE

homemade pico de gallo,
fresh guacamole & tortilla chips (v) (gf)

ADOBO CHICKEN WINGS

6 adobo roasted wings, scallions, cilantro, lime, savory
Point Reyes blue cheese dipping sauce

MINI MAC & CHEESE

aged sharp cheddar, Gruyere, Fontina, toasted breadcrumbs (v)

THE CHEESEBURGER

half pound of all natural chuck & brisket house blend,
whipped aged sharp cheddar, toasted Acme bun, onion,
tomato, bib lettuce, served with Kettle chips



Join us in the Bar for Live Music
Tuesday - Saturday 5-8pm

Artist Line-Up



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