

Dylan Tonic Dill Manzanilla, Tonic 9

The Schrute Manzanilla, Beet Shrub, Kümmel 11

Burnt Honey Sparkling Wine, Cynar, Lime, Honey 11

The Sliver Clear Creek Slivovitz, Gran Classico,
Bonal, Dolin Dry Vermouth 13

Gardenia Monopolowa Gin, Tempus Fugit Violette,
Lemon, Bruto Americano 13

Rhapsody Krogstad Aquavit, Pomegranate-Tarragon,
Lemon, Honey 13

Smokehouse Vida Mezcal, Cynar, Lime, Tonic 13

The Bloc Martini Spring 44 Vodka, Dill Manzanilla 14

Carrot Gold Polugar Wheat, Reisetbauer Carrot Eau de Vie,
Benedictine 15

Belmont Caraway Rittenhouse Rye, Dubonnet Rouge,
Zwack Amaro 14

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Moonlight “Reality Czeck” Pilsner-Style 8

Russian River “Great Beer/Great Wine” Session Pale 8

Weissbrau Schwendl “Schalchner Weisse” Hefeweizen 8

Sante Adairius “Anais” Belgian Saison-Style 9/6oz

Cellarmaker “Sweet Trees” IPA 8

Alvarado St “Precious Oils” Wet Hop IPA 9

Berryessa “Marzen Attacks” Marzen 8

Mission Trail “High Mountain Perry” Perry 9/6oz

Sparkling:

Meunier/Chard/PN, Chiquet, Champagne 375 ml 21/ 53

Chenin Blanc, Maître-de-Chai, California 2018 16/ 80

Rosé of Chard/ PN, Hebrart, Champagne 21/ 105

White:

Olaszrizling, Szászi, Badacsony, Hungary 2017 12/ 48

White Blend, Črnko, Jareninčan, Slovenia 2018 1L 12/ 60

Furmint, Samuel Tinon, Birtok, Tokaj, Hungary 2017 15/ 60

Chardonnay, Tyler, Santa Barbara, California 2017 16/ 64

Amber:

Chkhaveri, Iberieli, 1 Month, Imereti, Georgia 2017 14/ 56

Krakhuna, Merab’s Wine, Imereti, Georgia 2017 14/ 56

Pink:

Nebbiolo, Idlewild, Mendocino, California 2018 15/ 60

Red:

Red Blend, Trapl, Carnuntum, Austria 2016 *Chilled* 13/ 52

Refošk, Zaro, Pivol, Izola, Slovenia 2015 14/ 56

Pinot Noir, Poe, Van Der Kamp, Sonoma Mtn, CA 2017 18/72

Saperavi, Pheasant’s Tears, Kakheti, Georgia 2016 13/ 52

Plavac Mali, Miloš, Stagnum, Pelješac, Croatia, 2016 16/ 64



spinach dip, walnut butter, za'atar 12

liptauer cheese dip, grilled eggplant,
walnut-dill pesto 14

three-seeded crackers & rye 3

langos 6

crudités 6



little gems, sprouted lentils, roasted squash,
toasted nuts & seeds, russian dressing 16

endive, fermented turnips, tarragon, walnuts,
alp blossom cheese, paprika vinaigrette 16

scarlet runner bean croquettes, sour plum sauce,
cultured cream aioli 16

kasha & potato dumplings, peppers, tomato,
hungarian paprika, kefir cream 13

**Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of food.*

bratwurst, sauerkraut, house mustard 12

blood sausage, lentils, apple butter 12

kielbasa, pickled vegetables 12

smoked sturgeon, cured salmon,
pickled mussels, german potato salad,
seeded rye, farmer's cheese 26



broccoli rabe, jimmy nardellos, fermented chile,
pickled okra 6

crispy potatoes, pickled cranberries 6

lobio, tomatoes, herbs 6

cured red cabbage 6

**Service charge of 5% will be added to all food and beverage
sales in response to San Francisco employer mandates.*

pork & beef stuffed cabbage, fermented peppers,
dill, cultured cream 14

chicken & pork jowl meatballs, rye glaze,
fennel, garlic anchovy breadcrumbs 16

lamb merguez & feta meatballs, pinenuts,
currants, tomato, kalamata olives 18

pork shank & clam stew, apple,
jalapeño, fennel 21



smoked game hen, grilled treviso,
pomegranate-walnut sauce 32

grilled whole rock cod, roasted hen of the woods
mushrooms, potatoes, sorrel sauce 42

smoked new york strip, rye bread skordalia,
carrots, sultanas 38

grilled coulotte steak, green garlic kefir yogurt,
broccoli rabe, pickled okra, mustard seeds 28

