

PARK TAVERN

SAN FRANCISCO

•••• EST. 2011 ••••

fruit & **GRAINS**

Ruby red grapefruit brulee, Buerremont creme fraiche & mint 6
Adult smoothie, banana, bourbon & coffee 10
Stone cut oats, whiskey raisins, brown sugar brulee & latte foam 8
California kiwi & blood orange, whipped coconut 6
Malted chocolate & pistachio granola, milk or organic yogurt 7
Pomelo & avocado, Cow Girl Creamery cottage cheese 8

PASTRIES

by Starter Bakery

Breton butter cake 6
Ginger Scone 4.5
Almond Croissant 4.5
Seasonal muffin 4.5

TOAST

Seeded whole wheat, avocado, chili flake, lemon & sea salt 7
Challah, butter, cinnamon & sugar 5
Sourdough rye, smoked salmon, horseradish cream & cress 8
Sourdough, Dungeness crab & green goddess 9
Olive bread, Mangalitsa prosciutto & sweet butter 8

BAGUETTE

Housemade nut & seed butters, acacia honey 8
Bellwether sheep's milk ricotta & a selection of fruit conservas 8
Goat milk butter, jam, jelly & marmalade 7

SWEETS

Buttermilk pancakes, Vermont maple syrup & Beurremont 83% butter 10
Anson Mills cornmeal pancakes, Meyer lemon curd, & strawberry compote 10
Individual cast iron-baked raspberry & blueberry Dutch baby, whipped cream & powdered sugar 12

SALADS, seafood & sandwiches

Saiku salmon crudo, osetra caviar, creme fraiche, Shelley's pea tendrils & Old Bay fingerling potato chips 16
Butter lettuce & Maine lobster, cucumber, shaved market vegetables, & dill vinaigrette 17
"Marlowe" burger, caramelized onion, cheddar, bacon, horseradish aioli & fries 14
Little gem salad, "Demons on Horseback," shaved watermelon radish & black pepper-buttermilk dressing 15

eggs & **SAVORIES**

Redwood Hill raw milk-feta tart, anchocress salad, cucumber, black olive, pickled red onion & oregano 13
Crispy polenta cakes with sauteed wild mushrooms, poached egg, wild arugula, truffle salsa verde & shaved parmesan 15
Country ham steak & poached farm egg, Savoy cabbage & fingerling potato slaw, grainy mustard & hollandaise 17
Veal schnitzle a la Holstein, topped with a fried farm egg, marinated Spanish anchovies & frisee aux lardons 18
"B.L.C." thick-cut Nueske's bacon, gem lettuce, cheddar cheese, Tabasco & horseradish aioli 13

Executive Chef / Jennifer Puccio

Gratuity of 18% will be added to parties of 6 or more guests.

*In support of the healthy San Francisco initiative, a 4% surcharge will be added to all food and beverage sales.
We use local and organic ingredients whenever possible.*

cocktails & **PITCHERS**

*PT Bloody Mary** 10
House mix & pickled scallions

Bloody Maria 10
Reposado tequila, tomatillo, jalepeño

*Chef Beer** 8
Porter, clam juice, bloody mix

Mimosas 9
Fresh OJ or grapefruit & bubbles

Hummingbird 10
St Germain, bubbles & kumquat

Poire Cooler 10
Vodka, pear nectar, framboise

About Last Night 10
Fernet, lemon & ginger beer

Milk Punch 9
Aged Rum, vanilla, nutmeg

•••
John Daly 30
House infused tea vodka, lemonade

Mexican Mule 30
Reposado tequila, lime, ginger beer



**Not vegetarian friendly*

brunch **COCKTAILS**

<i>Corpse Reviver #2</i>	12
<i>Sazerac</i>	11
<i>PT Old Fashioned</i>	12
<i>Margarita</i>	11
<i>Hemingway Daiquiri</i>	11
<i>Ed's Negroni</i>	11
<i>Mary Etta's Bubbles</i>	11
<i>Country Lawyer</i>	

draft **BEER**

<i>Anchor Steam</i>	7
<i>Ommegang Belgian Pale Ale</i>	7
<i>Speakeasy Payback Porter</i>	8
<i>Ninkasi Total Domination IPA</i>	7
<i>Victory Prima Pils</i>	7
<i>Weihenstephaner Hefeweizen</i>	7

bottled **BEER**

<i>Amstel Light</i>	6
<i>Peroni</i>	6
<i>Napa Smith Pilsner</i>	6
<i>Deschutes Mirror Pond</i>	6
<i>Saison Dupont</i>	8
<i>Hitachino Red Rice Ale</i>	10
<i>Hopf Dunkle Weiße</i>	10
<i>Lagunitas IPA</i>	6
<i>Mission Shipwrecked Double IPA</i>	6
<i>St. Pauli Girl NA</i>	5
<i>Brasserie Lebbe "L'Amalthée" 750ml</i>	18
<i>Forêt Blanche 750ml</i>	21

WINES *by the glass* / **CARAFES** 13oz

SPARKLING

Laurent Perrier <i>Brut, Champagne, France, NV</i>	17
Roederer Estate <i>Rose, Brut, Anderson Valley, California, NV</i>	16
Domaine du Margalleau <i>Vouvray, Brut, Loire Valley, France, 2008</i>	14
Avinyó <i>Cava, Brut, "Reserva," Penedes, Spain, NV</i>	12
Vigneto Saetti <i>Lambrusco, Salamino di S. Croce, Italy, 2010</i>	13
Graham Beck <i>Brut, South Africa, NV</i>	11

WHITE

Fino Sherry <i>Guitierrez Colosia, "Elcano" Jerez de la Frontera, Spain, NV</i>	7
Pinot Blanc <i>Lucien Albrecht, "Cuvée Balthazar," Alsace, France, 2010</i>	9/17
Grüner Veltliner, <i>Ott, "Am Berg" Wagram, Austria, 2009</i>	12/23
Arneis <i>Palmina, Honea Vineyard, Santa Ynez Valley, California, 2009</i>	13
Sauvignon Blanc <i>Pushback, Napa Valley, California, 2010</i>	12
Pinot Grigio <i>Longoria, Santa Barbara County, California, 2010</i>	11
Chenin Blanc <i>La Grange Tiphaine, "Bel Air," Loire Valley, France, 2009</i>	11/21
Chardonnay <i>Au Bon Climat, Santa Barbara County, California, 2009</i>	13
Roussanne/Grenache Blanc <i>Le Pigeolet en Provence, Rhône Valley, France, 2010</i>	13
Verdicchio <i>Vigneti Masa, "Fuso," Verdicchio di Matelica, Marche, Italy, 2010</i>	10

ROSE

Pinot Noir/Gamay <i>Domaine du Salvard, Cheverny, Loire Valley, France, 2010</i>	11/21
Cabernet Franc/Cabernet Sauvignon <i>Domaine Ilarria, Irouleguy, France, 2010</i>	12

RED

Pinot Noir <i>Calera, Central Coast, California, 2009</i>	14
Cabernet Sauvignon <i>Fisticuffs, Napa Valley, California, 2008</i>	16/31
Rhône Blend <i>Neyers, "Sage Canyon," California, 2010</i>	15
Zinfandel <i>Bucklin "Old Hill Ranch Vineyard" Sonoma Valley, California, 2007</i>	14
Sangiovese <i>Unti, "Segromigno," Dry Creek Valley, California, 2009</i>	15
Cabernet Franc <i>Chateau du Hureau, "Tuffe," Saumur-Champigny, France, 2009</i>	12/23
Negroamaro/Malvasia Nera <i>Leone de Castris, Salice Salentino, Italy, 2008</i>	10
Montepulciano D'Abruzzo <i>Quattro Mani, Italy, 2009</i>	9/17
Tempranillo <i>Mencos, Rioja, Spain, 2009</i>	11
Malbec <i>Tierra Secreta, Mendoza, Argentina, 2008</i>	11