

SNACKS

- Press Club Savory 'Cracker Jack'** 7
*fennel pollen dusted popcorn, pimenton spiced almonds
fried chile spiked chickpeas*
WINE: Roederer Estate Brut BEER: Pilsner
- Blackened Deviled Glaum Ranch Organic Eggs** 8
caramelized hobb's bacon
WINE: ZD Chardonnay BEER: IPA
- Blistered Shishito Peppers and Breakfast Radishes** 9
california arbequina olive oil, maldon sea salt
WINE: Hanna Sauvignon Blanc BEER: Belgium Dubbel
- Fried Castelvetrano Olives** 8
stuffed with eggplant puree, provencal vegetables, rocket salad
WINE: Scholium Rose of Cinsault BEER: Saison
- House Vegetable Chip Cornucopia** 7
Nantes Carrot Buttermilk Dip
WINE: Trefethen Chardonnay BEER: Lager

BITES

- Empanada Sampler** 10
*marin sun farms beef picadillo, grain mustard sauce
mary's chicken and pumpkin seed, lime mousseline
local zucchini and ricotta salata, basil aioli*
WINE: Tap Flight, Frog's Leap Zin, Miner Viognier,
Trefethen Chardonnay BEER: Strong Ale
- Green Garlic Croquettes** 8
Artichoke and Spring Mushroom Fritters
meyer lemon aioli
WINE: Anaba Milbrandt 'Traditions' Pinot Gris BEER: Saison
- Milk Braised Devil's Gulch Pork Sliders** 12
Focaccini Rolls, Fava Bean Puree, Pickled Fennel
WINE: Belle Glos Pinot Noir BEER: Brown Ale
- Citrus Cured Arctic Char Gravlax Bruschetta** 11
avocado puree, mascarpone, fava leaf pesto
WINE: Mount Eden Chardonnay BEER: Saison
- Caramelized Red Spring Shallot and Pioppini Mushroom Pizza** 12
bellwether ricotta, fontina, nettle pesto
WINE: Miner Sangiovese BEER: Sour Ale

SALADS

- Little Gems** 10
avocado, cucumber, hearts of palm, green goddess
WINE: Craggy Range 'Te Muna Road' Sauvignon Blanc
BEER: Pilsner
- Spring Sugar Snap Pea Salad** 11
tendrils, radishes, endives, puffed ryberries, lemon vinaigrette
WINE: La Sirena Moscato Azul BEER: IPA

PLATES

- House Local Duck and Pinot Noir Sausage** 12
anson mills farro verde, heirloom organics baby kale
WINE: Belle Glos Pinot Nior BEER: Porter
- 24 hour Painted Hills Beef Short Rib** 13
*twice baked yukon potatoes with house crème fraiche
pea tendrils, horseradish vinaigrette*
WINE: Chateau Montelena BEER: Guinness
- Grilled Zuckerman's Asparagus** 11
*62 degree glaum organic egg, white anchovy
parmigiano, breadcrumbs*
WINE: ZD Chardonnay BEER: IPA
- Marin Sun Farms Lamb Meatballs** 12
salsa verde, olive tapenade, minted yogurt
WINE: Orin Swift 'The Prisoner' BEER: Belgium Trippel
- Duo of Wild Gulf White Shrimp** 14
*prosciutto wrapped gulf shrimp, favas, agretti
shrimp bisque, pernod crème*
WINE: Miner Viognier BEER: Belgian White

CHEESE

- All single cheeses** 9
Selection of Four Cheeses 30
- Bent River Camembert, Alemar Cheese Co.**
*Mankato, MN, cow's milk, pasteurized
guava paste, basil pesto*
WINE: Domaine Carneros Brut Rose BEER: Flanders Flemish Ale
- Truffle Tremor, Cypress Grove**
*Arcata, CA, goat's milk, pasteurized
house pickled cherries, walnuts, manodori cherry balsamico*
WINE: Folk Machine Pinot Noir BEER: Kreikenbier
- Txiki, Barinaga Ranch**
*Marshall, CA, sheep's milk, raw
green tomato saffron chutney, marcona almonds*
WINE: Anaba Coriol White BEER: IPA
- Galen's Good Old, Clover Creek**
*Williamsburg, PA, cow's milk raw
asparagus, sesame, pickled shiitake*
WINE: Craggy Range 'Te Muna Road' Sauvignon Blanc
BEER: IPA

- Prairie Grove Nettle Gouda, Branched Oak Farm**
*Raymond, NE, cow's milk, pasteurized
beet, fennel, kumquat salad*
WINE: Miner Sangiovese BEER: Belgian White

- St. George, Matos**
*Santa Rosa, CA, cow's milk, raw
yerena farms strawberry rhubarb salad*
WINE: ZD Chardonnay BEER: Lager

- Bandaged Goat Cheddar, Avalanche Cheese Co.**
*Basalt, CO, goat's milk, pasteurized
green apple, fat toad farm goat caramel*
WINE: JJ Prum Riesling BEER: Aspalls Cider

- Buttermilk Bleu Affinee, Roth Kase**
*Monroe, WI, cow's milk, raw
wild arugula, red tomato chutney*
WINE: Chalk Hill Semillion BEER: Double IPA

MEATS

- Charcuterie Platter** 15
Finocchiona, Molinari and Sons, San Francisco, CA
Nostrano, Fra'Mani, Berkeley, CA
Mortadella, Fatted Calf, Napa, CA
Prosciutto Rossa, La Quercia, Norwalk, Iowa
Wild Boar Salami, Cremenelli, Salt Lake City, UT
*chicken liver pate with trenel peche, house trumer pils
horseradish mustard, house pickles*
WINE: Chateau Montelena Cabernet Sauvignon
BEER: Pilsner

SWEETS

- House Made Valrhona Chocolate Bites** 7
*strawberry, white chocolate, coconut caramel
ancho chili, dark chocolate, "peanut butter & jelly"
ginger, rum*
WINE: Taylor Fladgate 20 year Tawny Port
BEER: Kriekenbier
- Ice Cream Sandwich Trio** 8
ask your server for today's selection
WINE: Chalk Hill Semillion BEER: Cider
- Petit Fours du Jour** 8
a delectable assortment of five house miniatures
WINE: Oro Puro BEER: Saison

Please note: Healthy SF tax of 3% will be added to your bill

PRESS CLUB

20 Yerba Buena Lane, San Francisco CA

pressclubsf.com

LOUNGE MENU 2012

