



REDFORD

BAR | EAT

673 Geary Street

415.563.8192

7 DAYS

5pm-2am

KITCHEN TILL 11PM

★ SMALL

TRIO OF SNACKS \$9

Mixed nuts, marinated olives, goat cheese, and peppadew peppers. \$3 individually.

BOURBON DEVEILED EGGS \$7

Bourbon infused bacon, fresno chiles, and chives.

REDFORD MAC N' CHEESE \$9

Five cheese mornay, pancetta, and parmesan bread crumbs.

AHI TUNA TARTAR (POKI) \$12

Wonton tacos, ponzu, sesame seeds, and an avocado cream.

BAR FRIES \$5

Regular, sweet potato or half/half.

TOTS \$5

Spicy ketchup, roasted garlic kalamata aioli.

★ MEDIUM

TRIPLE CHEESE BOARD \$16

Local artisan cheeses, apples, orange-honey marmalade, and mixed nuts.

CHARCUTERIE TRIO BOARD \$13

Local seasonal meats, olives, pickled shallots, and whole grain mustard.

CHEESE & CHARCUTERIE BOARD \$22

CAPRESE MOZZARELLA SANDWICH \$13

Baked mozzarella, heirloom tomato, basil, caramelized onion, italian vinaigrette on ciabatta.

★ PIZZA PIES 12^{IN}

MEAT \$13

Italian sausage, pepperoni, bacon, and caramelized onions.

★ FOOD ★

VEGGIE **\$13**

Smoked mozzarella, mornay sauce, cherry peppers, mushrooms, and red onion.

★ GREEN

KALE **\$11**

Cherry tomatoes, yellow wax beans, hint of mint, shaved almonds, grated asiago, and peanut vinaigrette.

GARBAGE **\$12**

Romaine hearts, garbanzo beans, cherry tomatoes, bell peppers, picante salami, mozzarella, olives, and italian vinaigrette.

★ LARGE

REDFORD POT PIE **\$13**

Chicken breast, potatoes, creamy gravy, puff pastry, served with a mixed green salad.

FRIED HALF CHICKEN **\$15**

Bone-in cornmeal battered, citrus coleslaw, and country gravy.

GRIDDLE BURGER **\$13**

Mustard seared, lettuce, tomato, pickle, onion, american cheese, served with choice of fries or salad.

Add avocado or bacon \$1.50ea.

PASTRAMI BOARD FOR TWO **\$24**

Rye bread-sliced ciabatta, swiss, shaved red onions, sauerkraut, whole grain and dijon mustard.

★ SWEET

MINT OR VANILLA IT'S-IT **\$5**

★ FOOD ★

★ HOUSE COCKTAILS

VODKA CUCUMBER BASIL GIMLET \$11

Swan's Neck vodka, Veev Açai liqueur, muddled cucumber, basil, lime juice, simple syrup.

SAZERAC \$11

Templeton rye whiskey, Peychaud's bitters, absinthe rinse.

OLD PAL \$11

High West Rendezvous rye whiskey, Campari, dry vermouth.

MARTINEZ \$11

St. George Gin, Luxardo Maraschino, sweet vermouth, and orange bitters.

MOSCOW MULE \$11

Russian Standard vodka, lime juice, ginger beer.

SPICED BUCK \$11

Crusoe organic spiced rum, lime juice, organic apple bitters, topped with ginger beer.

BLUE CHEESE OLIVE MARTINI \$11

Ketel One vodka, olive juice, bleu cheese stuffed olives.

IXA HIBISCUS MARGARITA \$11

Ixa Blanco tequila, hibiscus liqueur, lime juice, simple syrup.

REDFORD MANHATTAN \$11

Ketel One vodka or Bulleit bourbon, St. Germain elderflower liqueur, splash of Fernet Branca.

REDFORD LEMONADE \$11

Vodka or Bourbon, lemonade, ice.

THE TENDER KNOB \$11

Knob Creek, lemon, orange organic liqueur, sugar

★ WHISKEY PLANK

4 SHOTS OF WHISKEY OF THE MONTH \$25

★ WINE & WHISKEY

SCHEID PINOT & BULLEIT 10 YEAR BOURBON \$15

CEAGO SYRAH & BREAKING & ENTERING BOURBON \$18

BUEHLER CAB & WHISTLING PIG STRAIGHT RYE \$20

ROTH PINOT & FOUR ROSES SM BATCH BOURBON \$18

T-VINE PETITE SYRAH & PAPPY VAN WINKLE \$25

ANGEL'S ENVY KENTUCKY BOURBON & LAMBRUSCO \$18

★ COCKTAILS ★

★ DRAFT

BUD LIGHT	\$5	GUINNESS	\$7
SHOCK TOP	\$6	FIRESTONE DOUBLE BARREL ALE	\$6
MIRROR POND	\$6	BIG DADDY IPA	\$6
STELLA ARTOIS	\$6	WIDMER HEF	\$6
HANGER 24 DOUBLE IPA	\$6	LAGUNITAS IPA	\$6

★ BOTTLES & CANS

HITACHINO WHITE ALE	\$8	SAISON BELGIAN ALE	\$7
BOHEMIA	\$5	DELIRIUM TREMENS	\$6
STONE IPA	\$6	BUD LIGHT	\$4
DRAKE'S 1500 PALE ALE	\$6	ALASKAN AMBER ALE	\$5
OSKAR BLUES OLD CHUB (CAN)	\$5	ANCHOR LIBERTY ALE	\$5
PABST BLUE RIBBON	\$3	MEANTIME LONDON PORTER	\$8
DUVEL GOLDEN ALE	\$6	CHIMAY ROUGE	\$7
ESTRELLA DAMM DAURA (Gluten Free)	\$5	ANGRY ORCHARD APPLE CIDER	\$5
BUDWEISER	\$4	RACER 5 IPA	\$5
FLYING DOG RAGING BITCH BELGIAN IPA	\$5	KALIBER NON- ALCOHOLIC	\$5

★ BIG BOTTLES

STONE ARROGANT BASTARD	\$12	DRAKE'S DENOGINIZER DOUBLE IPA	\$12
ALLAGASH FOUR	\$20	AFFLIGEM TRIPEL ABBAY ALE	\$15
DRAKE'S DRAKONIC IMPERIAL STOUT	\$12	TELEGRAPH CALIFORNIA ALE	\$12

★ BEER ★

★ WHITE

CEAGO SAUVIGNON BLANC Clear Lake	\$10 45	CLIFF LEDE SAUVIGNON BLANC Napa	\$12 53
PEJU SAUVIGNON BLANC Napa	\$10 45	PESSAGNO CHARDONNAY Santa Lucia Highlands	\$12 53
JUSTIN CHARDONNAY Paso Robles	\$10 45	J VINEYARDS PINOT GRIS California	\$10 45
A BY ACACIA CHARDONNAY Sonoma	\$8 37	DOMAINE AUCHERE SANCERRE France	\$10 45
KUNG FU GIRL REISLING Washington	\$9 39	WHISPERING ANGEL ROSÉ Provence	\$9 39

★ SPARKLING

LAETITIA BRUT CUVEÈ San Luis Obispo	\$10 45	LA MASCHERA PROSECCO Italy	\$8 37
CHANDON BRUT California	\$10 45		

★ RED

SCHEID PINOT NOIR Sonoma	\$12 53	LIBERTY SCHOOL CABENET Paso Robles	\$8 37
ROTH PINOT NOIR Sonoma	\$14 60	PLEIADES RED BLEND Bollinas	\$14 60
SCHUG PINOT NOIR Sonoma	\$12 53	SEGHEISIO ZINFANDEL Sonoma	\$12 53
CEAGO SYRAH Clear Lake	\$10 45	ERUPTION RED BLEND Clearlake Oaks	\$12 53
BUEHLER CABERNET Napa Valley	\$14 60	T-VINE PETITE SIRAH Napa Valley	\$14 60
UPPER CUT CABERNET Napa Valley	\$10 45	TERRAZAS MALBEC Argentina	\$10 45

★ WINE ★

DAILY MON-FRI
5-7PM

★ DRINK

DRAFTS	\$4
GUINNESS	\$6
REDFORD LEMONADE	\$7
CEAGO SAUVIGNON BLANC	\$7
A BY ACACIA CHARDONNAY	\$7
KUNG FU GIRL RIESLING	\$7
WHISPERING ANGEL ROSÉ	\$7
SCHEID PINOT NOIR	\$7
LIBERTY SCHOOL CABERNET	\$7
LA MASCHERA PROSECCO	\$7
BOTTLES OF WINE	TAKE 1/2 OFF

★ EAT

SMALLS	TAKE 1/2 OFF
CHARCUTERIE TRIO BOARD	\$10
Local seasonal meats, olives, pickled shallots, and whole grain mustard.	
TRIPLE CHEESE BOARD	\$10
Local artisan cheeses, apples, orange-honey marmalade, and mixed nuts.	

★ N/A

WIAWERA	\$4
Still, and sparkling water.	
REDBULL	\$4
Original, sugar free, lime, blueberry, cranberry.	
BOYLAN ROOT BEER	\$3

★ HAPPY HOUR ★