



"All the comforts of a club without the dues."

563 RUGER STREET, SAN FRANCISCO, CA, 94129, USA
(415) 885-1888
INFO@PRESIDIOSOCIALCLUB.COM

Dinner

Cold Bar



- deviled eggs**
\$8.00
with California white sturgeon caviar \$20.00
- oysters on the half shell**
with mignonette (half dozen/dozen) market price
- ahi tuna poke**
avocado, cucumber & taro chips
\$17.00

Cocktails

BARREL AGED

- | | | | |
|---|------|--|------|
| Aged Reasons Rye
Templeton rye, Punt e Mes, Cointreau, orange bitters | \$13 | Aged Negroni
Gordon's gin, Carpano Antica, Campari | \$13 |
|---|------|--|------|

STANDARD COCKTAILS

- | | | | | | |
|---|------|---|------|--|------|
| French 75
Broker's gin, lemon, sparkling wine | \$12 | Old Cuban
rum, lime, mint, sparkling wine | \$12 | Cocktail of the Week
...ask your server - price may vary | |
| Gunpowder
Gordon's gin, lime, cane syrup, dash of cayenne | \$12 | Moscow Mule
Hanger One vodka, lime, ginger beer | \$12 | Manhattan Project
the search for the ultimate Manhattan, whiskey, bitters & vermouth change weekly, or on our bartender's whim | \$13 |

Appetizers & Salads

- | | | |
|---|---|--|
| soup of the day
\$9.00 | crisped eggplant fries
with berbere spice & wild honey
\$11.00 | butter lettuce salad
dijon champagne vinaigrette, persimmons & fines herbs
\$10.50 |
| PSC® gruyere cheese toast
tomato fondue dip
\$8.00 | chopped chicken liver
with chopped egg, pickled shallots & crostini
\$11.00 | kohlrabi & apple salad
with celery, toasted almonds & cider vinaigrette
\$13.00 |
| fall squash bruschetta
with preserved lemon, goat cheese & charred scallion salsa verde
\$9.00 | East West chicken noodle soup
poached chicken, egg noodles, carrots, ginger, scallions, cilantro
\$11.50 | kale salad
with pomegranate, citrus & fried garbanzo beans
\$14.50 |

PSC Standards

- | | |
|---|--|
| fish of the day
market price | |
| roasted half chicken
with wild mushrooms, roasted green cabbage & butternut squash
\$24.50 | |
| grilled bavette steak (8 ounces)
with Anson Mills polenta, roasted cremini mushrooms & red wine sauce
\$32.00 | |
| red wine braised beef short ribs
whipped potatoes & broccoli di ciccio
\$29.50 | |
| oven roasted ribeye steak for two (30 ounces) market price
with parmesan truffle fries, seasonal vegetables & red wine sauce | |
| smoked portobello mushrooms
spiced pumpkin, coconut milk braised greens & brown rice
\$23.00 | |
| house made pasta shells
with black kale pesto, grilled cauliflower & pecorino romano
\$19.00
<i>add pork belly 6.00</i>
<i>add farm egg 3.00</i> | |

Classics

- | | | |
|--|---|---|
| classic meatloaf
glazed carrots, mashed potatoes, natural jus
\$19.50 | macaroni & cheese
herbed bread crumbs
\$13.00 | PSC® hamburger
lettuce, tomato, pickle, fries
cheddar, gruyere or blue cheese \$2
bacon or fried egg \$2.50
avocado \$2.75
truffle parmesan fries \$2.50
\$15.00 |
| | grilled beef liver & onions
mashed potatoes, gremolata
\$19.50 | |

Weeknight Specials

- | |
|---|
| SUNDAY - heritage pork roast
a pork mixed grill platter, seasonal sides
market price |
| MONDAY - fried whole chicken for two
spices, peanuts, chiles, scallions
\$42.00 |
| TUESDAY - classic cassoulet
duck confit, sausage, braised lamb,
\$32.00 |
| pork belly & cannellini beans |
| WEDNESDAY - whole fish
choice of one side
market price |
| THURSDAY - chop of the night
market price |

Sides

- | |
|--|
| braised broccoli di ciccio
with fresno chiles & mint
\$8.00 |
| coconut milk braised greens
\$8.50 |
| smashed peas
& mint oil
\$7.00 |
| mashed potatoes
\$6.50 |
| truffle fries
\$8.50 |

Menu items and prices subject to change without notice.



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Dessert Menu

YES PLEASE!
Try it with a delicious dessert wine pairing.

brioche beignets 9

brown sugar hot chocolate

Canard Duchene Cuvee Léonie Brut Reims, France 17

the cookie plate 9

spicy ginger cookie, cardamom coconut macaroon,
chocolate chip; smoked sea salt

holy cannoli ! 10

mascarpone cream, candied citrus & ginger bittersweet chocolate & pistachios
Clos de la Brierie Crémant "Pureté de Silex" Brut, Loire Valley, France NV 12

warm apple & pear strudel 9

bay laurel ice cream, cinnamon caramel

Gsellmann & Gsellmann Trockenbeerenauslese, Austria 11

lemon meringue cake 9

light, airy, lemony, classic

Vietti Moscato di Asti 10

PSC® seasonal holiday pie 10

classic pumpkin pie or chocolate bourbon pecan pie changes weekly; ask about our holiday pies To-Go
Isole e Olena Vin Santo, Italy 12

.....

homemade ice cream & sorbets 7

vanilla • dark chocolate • café Roma coffee ice cream • seasonal ice cream flavor • seasonal sorbet flavor (additional toppings \$1 each: chocolate sauce, salted caramel, seasonal berries or candied almonds)

please ask about our daily specials

follow Pastry Chef Rene Cruz on instagram @pscsf#reneswheelhouse

Hot Cocktails

11 each

hot mint chocolate

Bianca Menta & house made hot chocolate

Irish coffee

Tullamore Dew Irish whiskey, coffee, whipped cream

scotch toddy

Macallan 10 year, cloves, lemon, honey, hot water, cinnamon stick

Dessert Wines & Cocktails

Vietti 10
Moscato di Asti, Italy

Isole e Olena 12
Vin Santo 2006, Italy

Roccolo Grassi 10
Recioto di Soave 2010, Italy

Fahrenheit 19* 12
Ice Wine, Austria

Gsellmann & Gsellmann 12
Trockenbeerenauslese 1998, Austria

Bella 10
Late Harvest Zinfandel, California

Niepoort 10
10 Yr Tawny, Portugal

Cossart Gordon 10
Madeira Bual 10 Year, Portugal

Château Lapinesse 12
Sauternes, France

Lustau “Los Arcos” 10
Amontillado Sherry, Spain

proudly serving Numi tea & Caffé Roma coffees

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Lunch

Refreshments

iced ginger mint tea with honey	\$4.00
hibiscus "sangria" cooler non-alcoholic	\$6.50
housemade seasonal lemonade	\$4.00



Libations

STANDARD COCKTAILS

French 75 Broker's gin, lemon, sparkling wine	\$12	Moscow Mule Hanger One vodka, lime, ginger beer	\$12	Old Cuban rum, lime, mint, sparkling wine	\$12
Aperol Spritz Aperol, sparkling wine, splash of soda	\$12	Whiskey Smash Evan Williams bourbon, lemon, mint	\$12		

BARREL AGED

Aged Reasons Rye Templeton rye, Punt e Mes, Cointreau, orange bitters	\$13	Aged Negroni Gordon's gin, Carpano Antica, Campari	\$13
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Cold Bar



deviled eggs \$8.00 with California white sturgeon caviar \$20.00
oysters on the half shell - with mignonette mkt. half dozen / dozen
ahi tuna poke avocado, cucumber & taro chips \$17.00

P&E Lunch

soup of the day \$9.00	kohlrabi & apple salad \$13.00 with celery, almonds & cider vinaigrette	meatloaf sandwich \$13.50 on pullman with gruyere, mustard & mixed greens
East West chicken noodle soup \$11.50 poached chicken, egg noodles, carrots, ginger, scallions, cilantro	chicken arugula salad \$14.50 candied pecans, avocado aioli	smoked portobello mushrooms \$23.00 spiced pumpkin, coconut milk braised greens & brown rice
PSC® gruyere cheese toast \$8.00 tomato fondue dip	kale salad \$14.50 with pomegranate, citrus & fried garbanzo beans add roasted chicken or pork belly \$8.00 add poached tuna \$8.00	house made pasta shells \$19.00 with black kale pesto, grilled cauliflower & pecorino romano add pork belly \$8.00 add farm egg \$3.00
crisped eggplant fries \$11.00 with berbere spice & wild honey	Vietnamese style vegetable sandwich \$13.00 avocado, carrots, onions, cilantro & jalapeños add roasted chicken or pork belly \$8.00 add poached tuna \$8.00	fish of the day market price daily preparation
fall squash bruschetta \$9.00 with preserved lemon, goat cheese & scallion salsa verde	roasted chicken & cheddar melt \$16.00 pasilla chiles, mojo sauce, mixed greens	fish of the day market price daily preparation
chopped chicken liver \$11.00 with chopped egg, pickled shallots & crostini		
butter lettuce salad \$10.50 dijon champagne vinaigrette, persimmons & fines herbs		

Classics

macaroni & cheese herbed bread crumbs \$13.00
classic meatloaf glazed carrots, mashed potatoes, natural jus \$19.50
PSC® hamburger lettuce, tomato, pickle, fries \$15.00 cheddar, gruyere or blue cheese 2.00 bacon, avocado or fried egg 2.50 avocado 2.75 truffle parmesan fries 2.50
grilled beef liver & onions mashed potatoes, gremolata \$19.50

Sides

coconut milk braised greens \$8.50
smashed peas & mint oil \$7.00
mashed potatoes \$6.50
french fries \$6.00
truffle fries \$8.50



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Brunch

Classic Brunch Cocktails

\$12 each

- Bubbles!**
Mimosas, Bellinis & Champagne Cocktails
- Ruger Mule**
Hanger One vodka, cranberry liqueur,
lime & ginger beer
- PSC® Spritzer**
cranberry liqueur, Carpano Bianco
& sparkling wine
- Painkiller**
rum, pineapple, coconut & orange
- Aperol Spritz**
Aperol, sparkling wine, splash of soda



Refreshments

hibiscus “sangria” cooler non-alcoholic	\$6.50	iced ginger mint tea with honey	\$4.00
housemade seasonal lemonade	\$4.00		

Bakery

- fresh baked scone**
\$4.50
- brown sugar cinnamon roll**
\$6.00
- cheddar-bacon biscuit**
with maple butter
\$6.00
- brioche beignets**
brown sugar hot chocolate
\$9.00
- PSC® gruyere cheese toast**
tomato fondue dip
\$8.00

Classics

- challah French toast**
with pecan butter, maple syrup
\$13.50
- PSC® meatloaf**
glazed carrots, mashed potatoes, natural jus
\$19.50
- macaroni & cheese**
herbed breadcrumbs
\$13.00

Cold Bar

- oysters on the half shell**
with mignonette (half dozen/dozen) mkt.
- ahi tuna poke**
avocado, cucumber & taro chips
- smoked salmon**
avocado, sprouts, gribiche on levain toast



Sides

seasonal fresh fruit plate	\$6.00	toast with butter & housemade jam white or wheat	\$3.00
house roasted pork belly	\$6.50	breakfast potatoes	\$5.00
Zoe's applewood smoked bacon	\$5.00		

Brunch

¡huevos rotos! crispy potatoes, chorizo, fried eggs	\$15.95	Vietnamese style vegetable sandwich avocado, carrots, onions, cilantro & jalapeños <i>add roasted chicken or pork belly \$8.00</i> <i>add poached tuna \$8.00</i>	\$13.00
oven baked quiche of the day with mixed green salad	\$15.95	chicken arugula salad candied pecans & avocado vinaigrette	\$14.50
oven baked eggs with butternut squash, herbs, mozzarella cheese	\$15.95	East West chicken noodle soup poached chicken, egg noodles, carrots, scallions, ginger, cilantro <i>add poached egg \$2.00</i>	\$11.50
Mission-style chilaquiles scrambled eggs, tomatillo, cotija cheese <i>add roasted chicken or pork belly \$8.00</i> <i>add poached tuna \$8.00</i>	\$14.95	PSC® hamburger lettuce, tomato, pickle, fries <i>cheddar, gruyere or blue cheese \$2.00</i> <i>bacon or fried egg \$2.50</i> <i>avocado \$2.75</i> <i>truffle parmesan fries \$2.50</i>	\$15.00
kale salad with pomegranate, citrus & fried garbanzo beans	\$14.50		
+add roasted chicken or pork belly <i>add poached tuna \$8.00</i>	\$6.00		



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Cocktail Menu

Barrel Aged

AGED REASONS RYE	\$13	AGED NEGRONI	\$13
Templeton Rye, punt e mes, Cointreau, orange bitters		Gordon's gin, Carpano Antica, Campari	

Standards

French 75	\$12	Mac's House Margarita	\$12	Mai Tai	\$12
Broker's gin, lemon, sparkling wine		El Charro tequila, agave, lime		rum, orgeat, lime, dark rum float	
Aperol Spritz	\$12	Whiskey Smash	\$12	Root Old Fashioned	\$12
Aperol, sparkling wine, splash of soda		Evan Williams bourbon, lemon, mint		Evan Williams bourbon, Root liqueur, aromatic bitters, orange	
The Gimlet	\$12	Old Cuban	\$12	Cocktail of the Week...ask your server – price may vary	
Hendricks gin, house made lime cordial		Matusalem light rum, lime, mint, sparkling wine			
Italian Greyhound	\$12	Firecracker	\$12	Manhattan Project	\$13
Hanger 1 vodka, Campari & fresh grapefruit		Skyy vodka, ginger, bird's eye chili peppers, Szechwan pepper, lime		the search for the ultimate Manhattan whiskey, vermouth & bitters. Changes weekly, or on our bartender's whim.	

Hot Cocktails

Irish Coffee		Hot Mint Chocolate		PSC House Coffee	
Tullamore Dew, coffee, brown sugar, freshly whipped cream		Brancamenta & house made hot chocolate		our secret blend of liquors, coffee, freshly whipped cream	
Hot Buttered Rum		Caf� Jalisco		Caff� Corretto	
Selvarey Cacao rum, house made butter batter		Espolon Reposado, Aleppo chili, chocolate, coffee, freshly whipped cream		Caff� Roma espresso spiked with Amaro Montenegro	
Caff� Sambuca		Drunken Earl		Presidio Social Club serves Caff� Roma Coffee & Mighty Leaf Tea	
Borghetti Sambuca, coffee, freshly whipped cream & espresso bark		Wild Turkey Rye, Drambuie, earl grey tea			

Beer

DRAUGHT

Fort Point Beer Co. KSA K�lsch	\$7	Magnolia Brewery Proven Ground IPA	\$7	Seasonal Draft	\$7
Anchor Steam	\$7				

BOTTLE

Chimay Red	\$10	Newcastle Brown Ale	\$6	Clausthaler	\$4
				non-alcoholic	
Modelo Especial	\$6	Sierra Nevada pale ale	\$6		

WINE LIST



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Wine List

SPARKLING

Le Brun Sparkling Cidre Organic, Brittany, France, NV 750 ML	\$5.50 / \$28	Canard Duchene Cuvee Léonie Brut Reims, France NV	\$17 / \$85	Deveaux Champagne Grand Reserve Côtes de Bar, Champagne, France NV	\$95
Clos de la Brierie Crémant “Pureté de Silex” Brut, Loire Valley, France NV	\$12 / \$60	La Jara Prosecco DOC Brut Biodynamic, Treviso, Italy NV	\$40	Billecart Salmon Rosé Mareuil- sur-Ay, France NV Half	\$95
Lucien Albrecht Crémant d’Alsace Brut Rosé Alsace, France NV	\$13 / \$65	Chapuy Blanc de Blancs Champagne Brut Reserve, Grand Cru, Oger, France NV	\$80	Billecart Salmon Rosé Mareuil- sur-Ay, France NV 750 ML	\$180

ROSÉ

Domaine Bel Éouve, Côteaux d’ Aix en Provence, France ‘17	\$11 / \$55	Ch. Pey La Tour Rosé Bordeaux, France ‘16	\$11 / \$55
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WHITE

Custoza Bianco Corte Gardoni, Veneto, Italy ‘16	\$12 / \$60	Domaine Sigalas “Santorini” Assyrtiko/Athiri Greece ‘14	\$46	Dom. Le Colombier Vacqueyras Viognier/Grenache Blanc/Marsanne, Rhône, France ‘14	\$58
Gruner Veltliner Steinscheden Kamptal, Austria ‘15	\$11 / \$55	Domaine Roblin Sancerre Loire Valley, France ‘15	\$55	Reinert Wiltingen Schlossberg Riesling Kabinett,“Feinherb“ Mosel, Germany ‘11	\$45
Sauvignon Blanc Domaine Laporte “Le Bouquet” Loire Valley, France ‘16	\$12 / \$60	St. Innocent Pinot Gris ‘Vitae Springs Vin’ Willamette Valley, OR ‘14	\$48	Domaine Garnier & Fils Chablis, France ‘15	\$49
Prá Soave Classico ‘Otto’ Piedmont, Italy ‘15	\$12 / \$60	Villa Locatelli Pinot Grigio, “Isonzo Estate Vineyard”, Italy ‘15	\$46	Lúuma Chardonnay ‘Petaluma Gap’ Sonoma Coast, CA ‘16	\$50
Chardonnay Iron Horse ‘Unoaked’, Sonoma, CA ‘14	\$12 / \$60	Schug Sauvignon Blanc Sonoma Coast, CA ‘16	\$48	Sandhi Chardonnay ‘Sta. Rita Hills’ Lompoc, CA ‘14	\$68
Chardonnay Ch. De Messey Mâcon Cruzille “Clos Des Avoueries” Blanc ‘13	\$13 / \$65	Merry Edwards Sauvignon Blanc, Russian River Valley, California ‘15	\$60		

RED

Pinot Noir Foggy Bottom Sonoma Coast, CA ‘15	\$14 / \$70	Salem Wine Company Pinot Noir ‘Eola-Amity Hills, OR ‘14	\$60	Cenay Cabernet Sauvignon “Blue Tooth Vineyard” Napa, CA ‘14	\$80
Pinot Noir Eastkoot ‘Desmond Vineyard’ Sonoma Coast, CA ‘12	\$17 / \$85	Barham Mendelsohn Pinot Noir “Lala Panzi Estate” Russian River, CA ‘11	\$96	Foppiano Petite Sirah Russian River Valley, CA ‘12	\$48
Rosso di Montalcino Castello del Bosco ‘14	\$13 / \$65	Talisman Pinot Noir “Red Dog Vineyard” Sonoma Mountain, CA ‘13	\$120	Querciabella “Mongrana” Super Tuscan Maremma, Italy ‘13	\$52
Cab Franc/Merlot “Rua” Napa, CA ‘13	\$13 / \$65	Vistalba Malbec ‘Corte B’ Mendoza, Argentina ‘13	\$54	Torbreck Woodcutter’s Shiraz Barossa Valley, AUS	\$47
Grenache Blend M. Chapoutier ‘Bila-Haut’ Languedoc- Roussillon, FR ‘16	\$11 / \$55	Sean Thackery Red Blend “Pleiades” Sebastopol, CA ‘XXIV	\$65	T-Vine ‘Hallowed Ground” Zin Blend, Napa, CA ‘15	\$65
Cabernet UltraViolet, CA ‘16	\$12 / \$60	Feraud-Brunel Grenache, Rasteau, Rhône Valley, France ‘12	\$52	Il Bruno di Vespa Rosso 90 Primitivo-10 Negro Amaro Puglia, Italy ‘15	\$50
Bordeaux Ch. Pey La Tour Reserve, Entrée du Mer, FR ‘14	\$15 / \$75	Gillardi Dolcetto di Dogliani Piemonte, Italy ‘12	\$48	Chappellet ‘Mountain Cuvee’ Napa CA ‘15	\$65

Prices and availability of wine is subject to change without notice. Corkage is twenty-five dollars per 375ml & 750ml bottle -
magnums are considered two bottles. Limit two bottles per party.

*excludes special and private events booked through our events department.