

HOGWASH

S W I N E + S W I L L

HOUSE MADE SAUSAGES

ALL DAY Pork breakfast sausage, maple, ginger, arugula topped with a fried duck egg
\$ 11

HOGLESS Butternut squash, barley, sage, creme fraiche cherry tomato, frisée & pickled cabbage
\$ 9

SHEEPISH Lamb sausage, blue cheese, pickled cabbage, beet relish
\$ 11

BURNIN' BIRD Chicken habenero sausage, harissa aioli fried avocado, fennel apple slaw
\$ 9

ABE FROMAN Beef, cheddar & bacon sausage thousand island dressing, chopped romaine, tomato
\$ 10

GREENS

ASIAN PEAR & PERSIMMON SALAD
Asian pear, persimmon, shaved fennel, cucumber spiced pistachio, citrus vinaigrette
\$ 8

ROASTED ROOT VEGETABLE SALAD
Acorn squash, parsnip, turnip, beet, arugula, white balsamic
\$ 8

KALE SALAD
Kale, pickled onion, goat cheese, avocado vinaigrette
\$ 7

PLATES

WURSTFEST Complete sampler with kraut and beer mustard
\$ 24

CURRY WURST Hogwash fries smothered in curry
\$ 6 (add a sausage + \$ 4)

PICKLED PICKLE PLATE
Seasonal house pickled vegetables
\$ 7

BITES

HOUSE PRETZEL BITES
with beer cheese & sea salt
\$ 5

HOUSE FRIED PICKLES
with harissa aioli
\$ 5

HOGWASH FRIES
\$ 4

HERB ROASTED BEETS
with warm goat cheese
\$ 6

WARMED OLIVES
with arugula pesto and toasted bread
\$ 4

SODAS

San Fentimens Elderflower soda
\$ 4

Pete's Lemonade
\$ 3.5

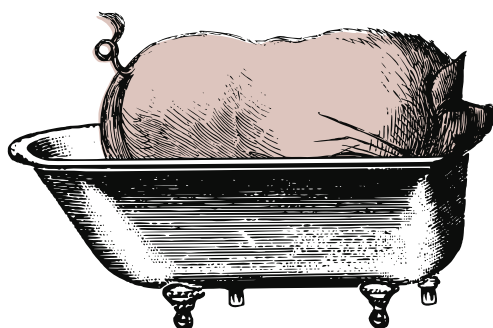
Cock N' Bull Ginger Beer
\$ 4

Mexican coke
\$ 3

Virgil's Cream Root Beer
\$ 3

FLOATS

3 Twins Lemon Cookie Ice Cream
& Mikkeller Limoncello IPA
\$ 9



HOGWASH is a modern California beer bar featuring a focused menu of artisanal, house-made sausages and other small fare, expertly paired with 30 of the world's finest craft beers on tap. We don't take ourselves too seriously... So, relax and have another !

THE SWINE SMITHS : CHEF MORGAN HAMM & CHEF BROCK CRANDALL

582 SUTTER SF WWW.HOGWASHSF.COM 415.361.5500

ON TAP

•BREWERY & STYLE•

•ABV•

•IBU•

•PRICE•

•OUNCES PER SERVING•

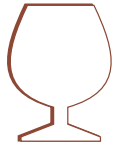
•SERVING VESSEL•

•PROVENANCE•

ALMANAC GOSE	5.0%	10	\$5.	11.25 Oz	{LGB}	SF, CA
ALPINE NELSON IPA	7.1%	50	\$7.	16 Oz	{PINT}	Escondido, CA
ANCHOR STEAM	4.9%	35	\$6.	16 Oz	{PINT}	SF, CA
ANDERSON VALLEY BOONT AMBER	5.8%	16	\$6.	16 Oz	{PINT}	Boontville, CA
AVERY THE REVEREND QUAD	10.0%	24	\$6.	8 Oz	{SMB}	Boulder, CO
BALLAST POINT SCULPIN IPA	7.0%	70	\$7.	16 Oz	{PINT}	San Diego, CA
BRUERY MISCHIEF STRONG GOLDEN	8.5%	21	\$8.	8 Oz	{PINT}	Placentia, CA
CRISPIN CIDER	5.5%		\$6.	16 Oz	{PINT}	Colfax, CA
DALE'S PALE ALE	6.5%	23	\$5.	16 Oz	{PINT}	Lyons, CO
DESCHUTES FRESH SQUEEZED IPA	6.4%	60	\$6.	16 Oz	{PINT}	Bend, OR
DESCHUTES OBSIDIAN STOUT	6.4%	55	\$7.	16 Oz	{PINT}	Bend, OR
DUVEL STRONG GOLDEN	8.5%	30	\$9.	11.25 Oz	{LGB}	Belgium
FIRESTONE SUCABA BARLEYWINE	12.0%	42	\$9.	8 Oz	{SMB}	Paso Robles, CA
FIRESTONE BOHEMIAN PILSNER	5.3%	40	\$6.	16 Oz	{PINT}	Paso Robles, CA
FULLER'S LONDON PORTER	5.4%	33	\$7.	16 Oz	{PINT}	England
GAFFEL KOLSCH	4.8%	24	\$6.	11.25 Oz	{LGB}	Germany
HEADLANDS CHILI DOUBLE IPA	9.0%	88	\$8.	11.25 Oz	{LGB}	SF, CA
HITACHINO WHITE ALE	5.5%	13	\$10.	8 Oz	{SMB}	Japan
HOFBRAU HELLES LAGER	5.1%	20	\$6.	16 Oz	{PINT}	Germany
LAGUNITAS LITTLE SUMPIN' WHEAT IPA	7.4%	64	\$6.	16 Oz	{PINT}	Petaluma, CA
LINDEN STREET ENGLISH BITTER ALE	4.5%	9	\$6.	16 Oz	{PINT}	Oakland, CA
MAGNOLIA BLUE BELL ESB	4.8%	30	\$6.	16 Oz	{PINT}	SF, CA
MARIN BREW CO BLUEBERRY ALE	5.0%	23	\$5.	16 Oz	{PINT}	Larkspur, CA
MONKS CAFÉ SOUR	5.5%	25	\$8.	11.25 Oz	{LGB}	Belgium
N.COAST LE MERLE SAISON	7.9%	26	\$6.	11.25 Oz	{LGB}	Fort Bragg, CA
N.COAST OLD RASPUTIN IMPERIAL STOUT	9.0%	75	\$7.	16 Oz	{PINT}	Fort Bragg, CA
OMMEGANG ABBEY DUBBEL	8.5%	22	\$7.	16 Oz	{PINT}	New York
ROUGE DEAD GUY BROWN ALE	6.5%	40	\$6.	16 Oz	{PINT}	Newport, OR
SIERRA NEVADA KELLERWIESS	4.8%	15	\$6.	16 Oz	{PINT}	Chico, CA
ST. BERNARDUS BELGIUM TRIPEL	8.0%	21	\$10.	11.25 Oz	{LGB}	Belgium



{ SMB }
8 Oz Small Belgian



{ LGB }
11.25 Oz Large Belgian



{ Pint }
16 Oz



55 Oz HOG-GOBLET
{ ask for details }



• 5 LITER KEG-LET •
{ tapped on your table }
{ keg stand optional }
{ SOOIE ! }

WINE

CAPE MENTELLE Sauvignon Blanc {Margaret River, Western Australia} \$9

FESS PARKER Chardonnay {California, Santa Barbara} \$9

BRIDLEWOOD ESTATE Pinot Noir {California, Monterey} \$10

TREFETHEN Dry Riesling {California, Napa} \$10

CHANDON SPLIT Rosé {California, Napa Valley} \$12

CHANDON SPLIT Brut, "Classic" {California, Napa Valley} \$12

