

HARDWOOD

BAR & SMOKERY

LUNCH MENU

11:30 AM - 2:30 PM

smoked pork spare ribs plate - 17

served with a biscuit + choice of one side

smoked beef brisket sliders (2) - 14

sliced brisket, pickled red onion, bbq aioli,
served on toasted hawaiian sweet rolls + choice of two sides

1/4 lb. cheeseburger & fries - 14

caramelized onion, iceberg lettuce, pickles, "hella good" sauce, american
cheese, on a toasted bun + sweet potato fries or seasoned curly fries
(add bacon / avocado / fried egg +\$2)

spicy chicken sandwich & fries - 14

tangy vinegar slaw, pickles, sriracha aioli, on a toasted bun
+ sweet potato fries or seasoned curly fries

hawaiian style grilled chicken rice plate - 14

marinated grilled chicken, steamed rice, macaroni salad, kimchee

backyard salad - 10

romaine lettuce, cabbage, carrots, english cucumber, crispy tortilla chips,
cilantro, cheddar cheese, house-made ranch, drizzle of bbq sauce
(add chicken +\$4)

cup of smoked beef brisket chili - 7

smoked beef brisket, onions, chilis, lots of love

grilled spam musubi - 4

grilled spam, furikake rice, citrus ponzu, nori

(*add fried egg to anything +\$2)

sides - potato salad / macaroni salad / cole slaw / side salad - 4

fries - sweet potato fries or seasoned curly fries - 6

LATE NIGHT

HARDWOOD

BAR & SMOKERY

LATE NIGHT BITES

9 PM - CLOSE

chips & dip - 9

queso (southern-style cheese dip) & coconut black bean dip,
served with freshly made corn chips

cup of smoked beef brisket chili - 7

smoked beef brisket, onions, chilis, lots of love

fries - 6

sweet potato fries or seasoned curly fries

toasted almond salted caramel popcorn - 5

popped daily, toasted almonds, sea salt caramel

"the woody" - 4

(a not-so-slim jim)

100% beef, marinated, cured, & smoked in house

grilled spam musubi - 4

grilled spam, furikake rice, citrus ponzu, nori



LUNCH

FROM THE SMOKER

smoked pork spare ribs - 13

(1/4 rack, 3-4 ribs)

served with pickles and house made barbecue sauce

beef brisket sliders (2) - 11

sliced smoked beef brisket, pickled red onion, bbq aioli,
on toasted hawaiian sweet rolls

brisket tacos (3) - 11

white onion, baby cilantro, pickled red onion,
pickled fresnos, house salsa

smoked cheddar hot link - 10

housemade all beef hot link, smoked, grilled, & sliced.
served with mustard and pickles

smoked grilled chicken wings (5) - 11

tossed in white sauce with fresno chili pickles

"the woody" - 4

(a not-so-slim jim)

100% beef, marinated, cured, & smoked in house

BAR BITES

grilled spam musubi - 4

grilled spam, furikake rice, citrus ponzu, nori

toasted almond

salted caramel popcorn - 5

popped daily, toasted almonds, sea salt caramel

cup of smoked beef brisket chili - 7

smoked beef brisket, onions, chilis, lots of love

grilled mushroom quesadilla - 8

grilled onions & mushrooms, roasted peppers, cheddar cheese,
flour tortilla, smokey lime crema, house salsa

chips & dips - 9

queso (southern-style cheese dip) & coconut black bean dip,
served with freshly made corn chips

spicy fried chicken sliders (2) - 11

buttermilk-brined spicy fried chicken, tangy vinegar slaw,
sriracha aioli, on toasted slider buns

dry fried chicken wings (5) - 11

salt & pepper, toasted garlic, scallions

cheeseburger - 10

caramelized onions, iceberg lettuce, pickles, "hella good" sauce,
american cheese, on a toasted bun

*(add avocado / bacon / fried egg +\$2,
add side of fries +\$4, add extra patty +\$4)*

fries - 6

sweet potato fries or seasoned curly fries

sides - 4

potato salad / macaroni salad /
cole slaw / side salad

FROM THE BAR

COCKTAILS

hard arnold - 11

jack daniel's tennessee whiskey, cold brew iced tea, lemon,
basil-ginger simple syrup, mint

pick your mule - 11

your choice of vodka, whiskey, tequila or gin,
top hat ginger beer, lime

aperol spritz no.2 - 11

aperol, cynar, brut champagne,
scrappy's grapefruit bitters

cold brew irish coffee - 11

jameson irish whiskey, equator cold brew nitro coffee,
house cream syrup

hootie hoo - 24

*(*16oz cocktail - serves 2 people)*

absolut elyx, alysian bianco vermouth,
vedrenne blackberry liqueur, lemon, simple syrup,
brut champagne

BEER & SHOT COMBOS

"the jackal" - 8

jack daniel's & high life

"the lewis" - 10

herradura blanco & citrico hard fresco

"the berto" - 9

fernet & south city cider

TREAT YO'SELVES

it's it ice cream sandwich - 5

vanilla, mint, or cappuccino

choco taco - 5

chocolate covered vanilla ice cream taco

mini fried apple pie (2) - 7

granny smith apples, cinnamon, brown sugar,
akey fried pastry, powdered sugar

boozy "beaver" pops - 3

*(*ages 21+ over - contains alcohol)*

pineapple daquiri

stiggins' plantation rum, lime, simple syrup

french 75

gin, brut champagne, lemon, simple syrup

ancho reyes sour

ancho reyes verde liqueur, lemon
arancino blood orange liqueur, simple syrup

BEERS ON TAP

 Hell or High Watermelon Wheat	4.9%	16oz.	7
21st Amendment/San Francisco, CA			
 Fieldwork Rotating Tap	6.3-7%	16oz.	8
Fieldwork Brewing Co./Berkeley, CA			
Boont Amber Ale	5.8%	16oz.	7
Anderson Valley/Boonville, CA			
 Anchor Steam	4.9%	16oz.	7
Anchor Brewing/San Francisco, CA			
Widmer Hefeweizen	4.9%	16oz.	7
Widmer Brothers Brewing/Portland, OR			
 KSA - Kolsch Style Ale	4.6%	16oz.	7
Fort Point Beer Co./San Francisco, CA			
Denogginizer Double IPA	9.7%	16oz.	8
Drake's Brewing Co./San Leandro, CA			
High Life	4.6%	16 oz.	5
Miller Brewing Co./Milwaukee, WI			
 Citrico Cerveza Agua Fresca	5.0%	12oz.	6
Hard Frescos Brewing Co./San Francisco, CA			
South City Dry Cider	5.0%	12oz.	6
Ciderworks/San Bruno, CA			

WINE ON TAP

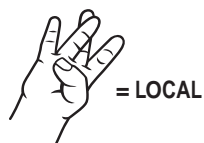
 Bluxome St. Sauvignon Blanc	San Francisco, CA	\$11
crisp, pineapple, light bright acidity		
Pratsch Gruner Veltliner	Austria	\$10
herbal, fresh, crisp apple, citrus		
Trefethen Chardonnay	Napa, CA	\$12
white peach, honeysuckle, apple blossom		
Vinum Pinot Noir	Monterey, CA	\$12
raspberry, dried cherries, subtle vanilla		
Annabella Cabernet Sauvignon	Napa, CA	\$13
blackcurrant, cassis, cocoa, smokey oak		
Saint Francis Zinfandel	Sonoma, CA	\$12
ripe black cherries, cinnamon, peppercorn		

BOTTLED BEER/WINE

Miller High Life Pony	4.6%	7oz.	3
Forty Ounce Rosé	France	7 glasses	49

0% ABV

Cold Brew Black Tea	draft	4
Nitro-infused Equator Cold Brew Coffee	draft	5
Soda (Coke, Diet Coke, Sprite, Orange)	free refills	3



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HAPPY HOUR & EVENING

4 PM - 9 PM



CATERING/BOOKINGS:

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