



BAR BITES

BUTTERMILK BISCUITS

pork butter, black pepper honey, smoked sea salt | 4

BAVARIAN STYLE PRETZEL NUGGETS

tap mustard, cheese sauce | 5

MAC 'N CHEESE

barbecue glaze, burnt ends | 5

CRISPY LLANO SECO PORK

whole grain mustard sauce | 6

BACON WRAPPED MINI FRANKFURTERS

brown deli mustard, beer onions | 6

PILSNER BRINED CHICKEN WINGS

grains of paradise, apple glaze | 8

GULF PRAWN CORN DOG

togarashi remoulade | 14

SLOW FARM EGG

crispy pork, mushrooms, grilled gems, sorrel pork jus | 10

LLANO SECO PORK BELLY

maple mole, heirloom beans, lime crema, cilantro | 12

SOUP & SALAD

ROASTED TOMATO SOUP mini grilled cheese, basil | 11

LITTLE GEM CAESAR house cured bocquerones, parmesan | 11

ARUGULA SALAD apple rosemary vinaigrette, candied walnuts, pecorino | 12

MEAT AND CHEESE BOARD

MEAT PLATE

house charcuterie selection, grilled bread, pickles, olives, mustard | 18

CHEESE PLATE

cream of the crop cheese company selection, nuts, preserves | 18

BEER BRAISED DUCK BRATWURST

pretzel roll, braised onions, caraway dijon | 16

"FOOT LONG" FRANKFURTER

soft roll, mustard, sauerkraut | 14

SEAFOOD CREOLE BUDIN

sauce grabiche, wild arugula, preserved lemon | 16

SANDWICHES

TAP BURGER tempura bacon, cheddar, romaine, pickled red onion | 14

BBQ WAGYU BURGER tomato, avocado, crispy shallots, mustards | 16

VEGIE "BURGER" beet and lentil, green goddess, pickled zucchini, puffed quinoa | 12

TRUMPET MUSHROOM SANDWICH local blue cheese, tomato, nettle pesto, ciabatta | 13

AHI TUNA MELT sauce tonato, fennel pollen, pickled onion, hwy 1, levain | 22

LLANO SECO HAM fontina, grain mustard aioli, pickled red onions, spiced roll | 15

SPICED CHICKEN lime aioli, cilantro, buratta, foccacia | 15

PASTRAMI rye, gruyere, carrot relish, russian dressing, caraway dijon | 14

HEARTY

CHICKEN SCHNITZEL

austrian cucumbers, bacon jus, basil spaetzle, cimberland | 19

ROASTED PORK BELLY

maple mole, black beans, lime crema, cilantro | 21

GRILLED TUNA

sauerkraut, cracked spices, arugula, russian dressing | 19

BBQ PORK SHANKS

roasted sweet potato, corn, watercress | 26

SMOKED SHORT RIB

potatoes, pickled beets, rye crumble, frisse, horseradish | 29

WAGYU STEAK

wild mushrooms, baby kale, roasted potatoes hollandaise | 26

SEARED SALMON

nappa cabbage, hefenwizen poached apples, crispy parsnips | 28

SIDES

HOUSE PICKLES local season vegetables, mixed brines | 3

MAC 'N CHEESE barbecue glaze, burnt ends | 5

TAP FRIES parmesan dust, roasted garlic aioli | 5

REUBEN TATOR TOTS pastrami spice, sauerkraut, caraway, russian dressing | 5

ON TAP !

TAP NO.	BEER	STYLE.
01	FIRESTONE EASY JACK IPA Paso Robles, CA	6. 22. [IPA]
02	MAGNOLIA KOLSCH Haight/Dogpatch, SF	6. 22. [LAGER]
03	SPEAKEASY PROHIBITION Hunter's Point, SF	6. 22. [STOUT]
04	NORTH COAST OLD #38 Fort Bragg, CA	7. 24. [STOUT]
05	21ST AMENDMENT BITTER AMERICAN Soma, SF	6. 22. [IPA]
06	LOST COAST GREAT WHITE Eureka, CA	6. 22. [PILSNER]
07	LAGUNITAS LITTLE SUMPIN SUMPIN Petaluma, CA	7. 24. [ALE]
08	STONE CALI-BELGIQUE IPA Escondido, CA	8. 28. [IPA]
09	ANCHOR STEAM ALE Potrero Hill, SF	6. 22. [IPA]
10	ALMANAC SAISON DOLORES Dogpatch, SF	7. 26. [LAGER]
11	RODENBACH GRAND CRU Steenhuffell, Belgium	8. 32. [PILSNER]
12	OMMEGANG RARE VOS AMBER ALE Cooperstown, NY	8. 32. [ALE]
TAP NO.	WINE	STYLE.
13	MARGERUM SYBARITE SAUVIGNON Happy Canyon, Santa Barbara, CA, 2012	9. 22. 44. [WHITE]
14	BAILEYANA FIREPEAK CHARDONNAY Edna Valley (San Luis Obispo), CA, 2012	9. 22. 44. [WHITE]
15	SAINTSBURY VIN GRIS (OF PINOT NOIR) Carneros, CA, 2013	11. 28. 46. [WHITE]
16	CARMEL ROAD PINOT NOIR Monterey, CA, 2012	12. 29. 58. [WHITE]
17	DRY CREEK HERITAGE VINES ZINFANDEL Sonoma County, CA, 2012	13. 34. 68. [WHITE]
18	SILVER PALM CABERNET SAUVIGNON North Coast, CA (includes Napa, Sonoma & Mendocino), 2012	8. 20. 40. [WHITE]
TAP NO.	COCKTAILS	STYLE.
19	SF YACHT CLUB	11. [COCKTAIL]
20	MULBERRY STREET	11. [COCKTAIL]

SPARKLING BY THE GLASS & BOTTLE

ANDREOLA VERV PROSECCO Extra Dr, Veneto, Italy, NV 8. | 32.

ROEDERER ESTATE BRUT Anderson Valley, CA, NV 15. | 58.

COCKTAILS

BACON OLD FASHIONED

bacon-infused maple syrup, rye whiskey, old fashioned bitters, orange bitters, chocolate covered orange peel for garnish 11.

PIMM'S CUP NO. 415

fresh celery, cucumber, cilantro, fresh lemon juice, vodka, Pimm's No. 1, simple syrup, ginger ale 10.

415 FIZZ

gin, simple syrup, fresh lemon, raspberries, seltzer water, egg whites, cream 10.

NEW TRICK

Bols Genever, Liqueur de Violettes, pineapple gum syrup, fresh lemon juice, lemon twist for garnish 12.

PAINTED VEIL

dark rum, egg whites, amaretto, fresh lemon, simple syrup, garnish with bitters in the form of 415 11.

WHITE AND RED SANGRIA

peach, lemon, house-made grenadine, lime, pineapple, pisco, cassis, grapefruit, garnish with fruit salsa 10.

SLOW DOWN

gin, blackberries, red bell pepper, fresh lime, cracked pepper, simple syrup, garnish with lemon twist and blackberry (when in season) 10.

EL MATADOR

tequila, fresh lime, cucumber, serrano peppers, mint 11.

ADULT MILK SHAKES

12.

415 SLIDE

Bailey's, Stirring's Espresso Liqueur, malt powder, stout, vanilla ice cream

MOJITOS ANNONYMOUS

silver rum, mint sorbet, lime sorbet, fresh mint garnish

SMOKE IN THE MORNING

smoked scotch, coffee ice cream, wiped cream, hazelnut brittle

THE NORTHWEST

maraschino liqueur, gin, blueberry sorbet, lime sorbet, cracked pepper

MOCKTAILS

SOUTHERN FIGHTER

peach, cayenne pepper, fresh lemon, simple syrup, ice tea 5.

ROOT AND CUKE

mint, fresh lime juice, cucumber, ginger beer 5.

GARDEN VARIETY

orange juice, beet juice, fresh lime, simple syrup, ginger ale 7.

HAWAIIAN ROCKET

fresh pineapple juice, coconut water, arugula, fresh lemon juice 5.

TISANE + SELTZER

hibiscus tea syrup, fresh lemon juice, seltzer water, hibiscus flowers 5.

25 LUSK "SPA WATER"

lemon, lime, cucumber, grape fruit, mint, simple syrup, seltzer water 5.

SODAS

FOUNTAIN SODAS

3.50

BOTTLED SODA

4.50

BOYLANS COLA

BOYLANS DIET COLA

BOYLANS LEMON-LIME

BOYLANS GINGER ALE

HENRYS VANILLA CREAM

HENRYS CHERRY SODA

HENRYS BIRCH BEER

SPINDRIFT SPARKLING GRAPEFRUIT

STANDARD MILKSHAKES

VANILLA

CHOCOLATE

STRAWBERRY

FLAVOR OF THE DAY

