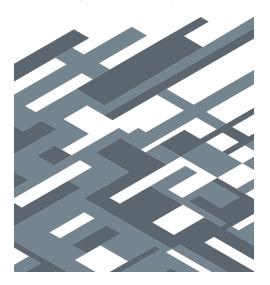




2704 24TH STREET SAN FRANCISCO, CA 94110 TUES - SUN 3PM - 11PM 415.932.6531

THURSDAY, JANUARY 5th, 2017



elcome to the Almanac San Francisco Taproom and Beer Garden! Our barrel aged and fresh beers are brewed to highlight the agricultural bounty of Northern California, and are specifically designed to pair with food. Our kitchen prepares almost everything from scratch, using locally sourced, sustainable produce throughout the menu, and our ambitious charcuterie program features locally raised meats. We encourage you to experiment with pairings – what grows together goes together! Try pairing the Pork Rillette with Mariposa, or our <u>Duck Sausage with Grand Cru Red</u>. Ask your server for more beer & food pairing recommendations. Cheers!

ON DRAFT

FRESH BEER	E 2oz	6.8oz	13.5oz
NEW TAPROOM SMELL IPA 6.25% unfiltered ipa with mosaic & columbus hops	2	5	7
SAN FRANCISCO IPA 6.5% west coast india pale ale	2	5	7
SAISON DOLORES 5.5% dry-hopped saison with wheat & rye	2	4	6
COFFEE BARBARY COAST 10% imperial stout with coffee, cacao nibs, chipotle, oak, sea salt	2	6	
BARREL AGED BEER	E 2oz	8.5oz	11.2oz
PUMPKIN PIE DE BRETTAVILLE 7% farmhouse ale with heirloom pumpkins & pie spices	3	9	11
FARMER'S RESERVE BLUEBERRY 6.8% sour blonde ale with with blueberries	3	9	11
NECTARINE COBBLER 6.5% sour blonde ale with nectarines and baking spices	3	9	11
SUNSHINE & OPPORTUNITY 6.25% mixed fermentation saison with citra hops	3	8	10
HOPPY SOUR: CITRA 6.8% farmhouse ale dry-hopped with citra	3	9	11
MARIPOSA 6.8% farmhouse ale with mariposa plums and el dorado hops	3	9	11
FARMER'S RESERVE BLACKBERRY 7% sour blonde ale with blackberries	3	9	11
FARMER'S RESERVE NECTARINE 7% sour blonde ale with nectarines	3	9	11
GRAND CRU WHITE 2016 10.6% beer-wine hybrid with muscat grapes and apricots	3	10	13
GRAND CRU RED 2016 10.5% beer-wine hybrid with red wine grapes, raspberries & vanilla	3	10	13
GRAB SOME OAK 10.2% imperial stout aged in woodford reserve bourbon barrels, go giants!	3	10	

ON DRAFT cont.

	_		
WINE			F 6oz
THE MORRIS WHITE blend of sauvignon blanc & chardonnay			12
THE MORRIS RED blend of cabernet sauvignon & barbera			12
SODA & CIDER	= 2oz	6.8 oz	13.5 oz
TILTED SHED 'GRAVIVAS' 2015 7% semi-dry cider, sonoma county	2	6	12
GINGER ALE house ginger ale with fresh ginger and lemon		4	5
BEER SHANDY ~4% ginger ale + sunshine & opportunity		5	8
CANS & BOTTLE	S		
BARREL AGED BEER			Ī
FARMER'S RESERVE RASPBERRY 375ml, 6.89 sour blonde ale with raspberries, bottled 8/2016	6		12
FARMER'S RESERVE CITRUS 375ml, 7% sour blonde ale with citrus, bottled 6/2016			12
SAISON DE BRETTAVILLE 375ml, 6.8% brettanomyces farmhouse ale, bottled 9/2015			10
DOGPATCH SOUR 375ml, 7.5% flanders red-style sour ale with cherries, batch 4, bottled 6/2015			10
GRAND CRU WHITE 2016 <i>750ml, 10.6%</i> beer-wine hybrid with muscat grapes and apricots, bottled 9/2016			28
GRAND CRU RED 2016 $750ml,\ 10.5\%$ beer-wine hybrid with red wine grapes, raspberries & vanilla, bottled	9/201	6	28
GRAND CRU WHITE 2015 <i>750ml, 10.2%</i> beer-wine hybrid with muscat grapes, bottled 9/2015			28
GRAND CRU RED 2015 <i>750ml, 10.5%</i> beer-wine hybrid with red wine grapes, bottled 9/2015			28
FRESH BEER CANS			Ī
SAISON DOLORES 12oz can, 5.5%			5

EATS

SNACKS & SHARFD PLATES

COCONUT CURRIED WALNUTS red curry, coconut	
BREAD & MALT BUTTER san francisco sourdough, malt butter, citra hop salt	
MARIN MIYAGI DYSTER mosaic dry-hopped vinegar mignonette	
HOP SALT FRIES crispy fries, citra hop salt	
SPAM MUSUBI house spam, kokuho rose rice, nori	
DUCK SALAMI spiced with cara cara orange, habanero jelly	
CHEESE PLATE cowgirl red hawk triple cream, spent grain crackers, almonds, mandarina hop jelly	1
FRIED CAULIFLOWER capers, sage, parsley, olio nuovo	
WINTER SALAD little gems, frisee, apple, walnuts, pickled fennel, miso apple butter vinaigrette	
DUCK LIVER MOUSSE pickled golden beets, french breakfast radishes, crostini	1
PORK RILLETTE red jewel kraut, pickled kohlrabi, dijon mustard	
COUNTRY STYLE PORK PATE pickled fennel, parsley, crostini	
SANDWICHES & THE BURGER	
DUCK SAUSAGE garlic duck sausage, pancetta, malt vinegar agro dulce onion, frisee, dijon	1
SPECIAL COMBO BANH MI chef's choice of whole hog charcuterie, lemongrass aioli, carrot & daikon pickles	1

DESSERT

5

10

VEGETARIAN COMBO BANH MI

grass-fed CA beef, cheddar, tomato aioli, pickles, onion

THE ALMANAC BURGER

polpette verde "meatballs" shiitake mushroom pate, carrot & daikon pickles

hawaiian mesquite shortbread cookies, humphry slocombe vanilla ice cream

Mandarina hop jelly	8
KIAWE ICE CREAM SANDWICHES	•

16

16

TAPROOM ONLY

MORE BOTTLES, TO-GO BEER & GEAR ON REVERSE SIDE OF MENU

dry-hopped saison with wheat & rye

COFFEE BARBARY COAST 16oz can 10%

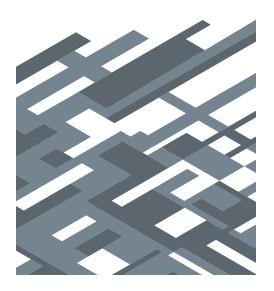
imperial stout with coffee, cacao nibs, chipotle, oak & sea salt





ENJOY LATER

2704 24TH STREET SAN FRANCISCO, CA 94110 TUES - SUN 3PM - 11PM 415.932.6531



BEER TO GO

375 ML BOTTLES	Ī
MARIPOSA 375ml, 6.8% farmhouse ale with mariposa plums and el dorado hops, bottled 11/2016	10
FARMER'S RESERVE BLACKBERRY 375ml, 7% sour blonde ale with blackberries, bottled 11/2016	10
HOPPY SOUR: CITRA 375ml, 6.8% sour blonde ale with nectarines, bottled 10/2016	10
FARMER'S RESERVE NECTARINE 375ml, 7% sour blonde ale with nectarines, bottled 10/2016	10
FARMER'S RESERVE RASPBERRY 375ml, 6.8% sour blonde ale with raspberries, bottled 8/2016	10
FARMER'S RESERVE CITRUS 375ml, 7% sour blonde ale with citrus, bottled 6/2016	10
SAISON DE BRETTAVILLE 375ml, 6.8% brettanomyces farmhouse ale, bottled 9/2015	8
DOGPATCH SOUR 375ml, 7.5% flanders red-style sour ale with cherries, batch 4, bottled 6/2015	8
750 ML BOTTLES	
GRAND CRU WHITE 2016 <i>750ml, 10.6%</i> beer-wine hybrid with muscat grapes and apricots, bottled 9/2016	28
GRAND CRU RED 2016 750ml, 10.5% beer-wine hybrid with red wine grapes, raspberries & vanilla, bottled 9/2016	28
GRAND CRU WHITE 2015 750ml, 10.2% beer-wine hybrid with muscat grapes, bottled 9/2015	28
GRAND CRU RED 2015 <i>750ml, 10.5%</i> beer-wine hybrid with red wine grapes, bottled 9/2015	28
FRESH BEER CANS	
SAISON DOLORES six-pack of 12oz cans, 5.5% dry-hopped saison with wheat & rye	11

COFFEE BARBARY COAST 16oz can 10% imperial stout with coffee, cacao nibs, chipotle, oak & sea salt

GEAR

CLOTHING	1
BARLEY TEE WOMEN'S COLORS: Heather Green SIZES: XL	20
MACHINE LOGO TEE UNISEX COLORS: Charcoal SIZES: S, XL	20
'FRESH BEER' POCKET TEE MEN's and WOMEN's COLORS: Charcoal SIZES: S, M, L, XL, XXL, 3XL	20
ZIP HOODIE UNISEX COLORS: Black SIZES: XS, S, M, L	45
'FRESH BEER' BREWER'S SHIRT MEN'S COLORS: Slate SIZES: S, M, L, XL	40
TRUCKER HAT COLORS: Green, Maroon SIZES: One size fits all	20
GLASSWARE	Ţ T
"CAN" PINT GLASS - 16 OZ	6
BELGIAN GOBLET - 16 OZ	7
ETCHED PINT GLASS - 16 OZ	5
BELGIAN TASTER - 5 OZ	6
ACCESORIES	٤
TIN TACKER	20
TAP HANDLE	35
KEYCHAIN BOTTLE OPENER	5

GROWLERS TO GO

EMPTY GROWLERS



GROWLERS AND GROWLER FILLS COMING SOON!