



**ENJOY
HERE**

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

THURSDAY, JANUARY 5th, 2017



Welcome 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 Rillettes with Mariposa, or our Duck Sausage with Grand Cru Red. Ask your server for more beer & food pairing recommendations. Cheers!

ON DRAFT

FRESH BEER

	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

	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	

TAPROOM ONLY

ON DRAFT cont.

WINE

	6oz
THE MORRIS WHITE blend of sauvignon blanc & chardonnay	12
THE MORRIS RED blend of cabernet sauvignon & barbera	12

SODA & CIDER

	2oz	6.8oz	13.5oz
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 & BOTTLES

BARREL AGED BEER

FARMER'S RESERVE RASPBERRY 375ml, 6.8% sour blonde ale with raspberries, bottled 8/2016	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 750ml, 10.6% 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 750ml, 10.5% beer-wine hybrid with red wine grapes, bottled 9/2015	28

FRESH BEER CANS

SAISON DOLORES 12oz can, 5.5% dry-hopped saison with wheat & rye	5
COFFEE BARBARY COAST 16oz can 10% imperial stout with coffee, cacao nibs, chipotle, oak & sea salt	10

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

EATS

SNACKS & SHARED PLATES

COCONUT CURRIED WALNUTS red curry, coconut	5
BREAD & MALT BUTTER san francisco sourdough, malt butter, citra hop salt	5
MARIN MIYAGI OYSTER mosaic dry-hopped vinegar mignonette	3
HOP SALT FRIES crispy fries, citra hop salt	5
SPAM MUSUBI house spam, kokuho rose rice, nori	6
DUCK SALAMI spiced with cara cara orange, habanero jelly	6
CHEESE PLATE cowgirl red hawk triple cream, spent grain crackers, almonds, mandarina hop jelly	10
FRIED CAULIFLOWER capers, sage, parsley, olio nuovo	9
WINTER SALAD little gems, frisee, apple, walnuts, pickled fennel, miso apple butter vinaigrette	9
DUCK LIVER MOUSSE pickled golden beets, french breakfast radishes, crostini	11
PORK RILLETTE red jewel kraut, pickled kohlrabi, dijon mustard	9
COUNTRY STYLE PORK PATE pickled fennel, parsley, crostini	9

SANDWICHES & THE BURGER

DUCK SAUSAGE garlic duck sausage, pancetta, malt vinegar agro dulce onion, frisee, dijon	17
SPECIAL COMBO BANH MI chef's choice of whole hog charcuterie, lemongrass aioli, carrot & daikon pickles	17
VEGETARIAN COMBO BANH MI polpette verde "meatballs" shiitake mushroom pate, carrot & daikon pickles	16
THE ALMANAC BURGER grass-fed CA beef, cheddar, tomato aioli, pickles, onion	16

DESSERT

HOP JELLY DONUTS mandarina hop jelly	8
KIAWE ICE CREAM SANDWICHES hawaiian mesquite shortbread cookies, humphry slocombe vanilla ice cream	8



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BEER TO GO

375 ML BOTTLES

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 750ml, 10.6% 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 750ml, 10.5% 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	7

GEAR

CLOTHING

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

"CAN" PINT GLASS - 16 OZ	6
BELGIAN GOBLET - 16 OZ	7
ETCHED PINT GLASS - 16 OZ	5
BELGIAN TASTER - 5 OZ	6

ACCESORIES

TIN TACKER	20
TAP HANDLE	35
KEYCHAIN BOTTLE OPENER	5

GROWLERS TO GO

EMPTY GROWLERS

GROWLERS AND GROWLER FILLS COMING SOON!