

SAN FRANCISCO BREWING CO.

SNACKS

- MARINATED OLIVES \$6**
sweet peppers
- BACON WRAPPED DATES \$6**
blue cheese, sweet chili sauce
- DEVILED EGGS \$7**
smoked trout, chives
- HOUSE MADE PICKLES \$6**
- SHISHITO PEPPERS \$6**
sea salt

APPETIZERS

- ONION RINGS \$8**
tabasco, aioli, ketchup
- SPICY WINGS \$12**
blue cheese, veggies
- BAKED MEATBALLS \$12**
grated parmesan
- BURRATA \$12**
roasted tomatoes, basil pesto, levain bread
- HUMMUS \$9.5**
market vegetables, warm pita
- FRIED CALAMARI \$9.5**
lemon caper sauce
- CURED MEAT BOARD \$18**
smoked almonds, house pickles
- CHEESE BOARD \$18**
crackers, accompaniments

SALADS

- GREEN SALAD \$7 / \$13**
*cucumber, tomato, radish, carrot,
red wine vinaigrette*
- CAESAR SALAD \$8 / \$15**
*sourdough croutons
add chicken +\$5*
- KALE SALAD \$8 / \$15**
*spinach, carrot, radish, mint, cilantro,
pumpkin seeds, spiced citrus vinaigrette*
- ASIAN CHICKEN SALAD \$16**
crispy noodles, ginger soy dressing
- CLASSIC COBB SALAD \$16**
buttermilk ranch dressing

PIZZA

- FRESH MOZZARELLA & BASIL \$15**
- CARAMELIZED ONION & MUSHROOM \$17**
fontina, roasted garlic, parsley
- CLASSIC PEPPERONI \$16**
- GOLD DIGGERS \$18**
Italian sausage, bacon, salami, red onion, olives
- HIPPIE PIE \$16**
market veggies, pesto, goat cheese
- BBQ CHICKEN \$17**
red onion, jalapeño, cilantro, smoked gouda

SANDWICHES

- CHOICE OF FRIES OR SALAD**
- SF BREW CO BURGER \$14**
*dijonnaise,
add cheese, bacon, avocado +\$1.50
substitute veggie burger*
- SHRIMP PO' BOY SANDWICH \$17**
zesty remoulade
- CHICKEN BLT \$14**
*avocado, bacon, tomato,
greens, aioli*
- CORNED BEEF REUBEN \$16**
*swiss, sauerkraut, 1000 island dressing,
light rye bread*

ENTREES

- FISH & CHIPS \$18**
lemon caper sauce
- MAHI MAHI TACOS \$16**
*chipotle aioli, guacamole, slaw,
pico de gallo, queso fresco*
- SAUSAGE PLATE \$15**
mashed potatoes, snap peas, mustard sauce
- PAN-ROASTED CHICKEN \$21**
*fingerling potatoes, roasted vegetables,
garlic herb jus*
- BRAISED SHORT RIBS \$23**
mashed potatoes, roasted vegetables, stout jus

DESSERT

- CHOCOLATE CAKE \$8**
whipped cream, chocolate sauce
- LEMON CHEESECAKE \$8**
raspberry coulis
- ALMOND VANILLA POUND CAKE \$8**
summer berries, whipped cream
- APPLE BREAD PUDDING \$8**
creme anglaise



OUR STORY

Established in 2012 San Francisco Brewing Co. is dedicated to creating delicious and easy-to-drink beer that fosters community, celebration, and local artistry. We embrace San Francisco's innovative and popular culture and strive to create appealing beers that embody the City's way of life.

SAN FRANCISCO BREWING CO.

3150 Polk Street,
San Francisco, CA 94109
415-484-BEER
www.sfbrewingco.com
@sfbrewingco

SEASONAL FEATURES

DANDY SHANDY \$11

bourbon, lemon, peach liqueur, blonde ale

GARDEN PARTY \$11

gin, elderflower liqueur, mint, lime, soda

COCKTAILS

HOUSE COCKTAILS \$11

HOG ISLAND ICED TEA

vodka, gin, rum, tequila, lemon, averna

MARINA MULE

vodka, house ginger beer

OLD FASHIONED

bourbon, sugar, angostura and orange bitters

PARKSIDE PALOMA

tequila, aperol, grapefruit juice, soda

WINE

SPARKLING WINE \$11 / \$44

brut, domaine chandon, california

SAUVIGNON BLANC \$9 / \$36

michael david winery, lodi, 2016

CHARDONNAY \$12 / \$48

newton, sonoma, 2016

ROSÉ \$10 / \$40

raimat, spain, 2016

CABERNET SAUVIGNON \$13 / \$52

avalon, california, 2015

PINOT NOIR \$11 / \$44

district 7, monterey, 2015

ZINFANDEL \$12 / \$48

terra d'oro, amador, 2016

N/A

ICED TEA \$3

COCA COLA \$3

DIET COKE \$3

SPRITE \$3

ROOT BEER \$3

GINGER ALE \$3

VODKA

GORDON'S \$8

GREY GOOSE \$13

HANGAR ONE \$11

KETEL ONE \$11

STOLI \$10

TITO'S \$10

GIN

209 \$11

BEEFEATER \$10

BOMBAY SAPPHIRE \$11

BOTANIST \$12

HENDRICK'S \$12

PLYMOUTH \$11

ROGUE PINK SPRUCE \$11

ST. GEORGE TERROIR \$11

RUM

BACARDI GOLD \$9

CAPTAIN MORGAN \$9

FLOR DE CAÑA \$10

MT. GAY BLK BARREL \$10

RON ZACAPA \$14

WHALER'S DARK \$9

TEQUILA

ALTOS BLANCO \$10

CASA NOBLE AÑEJO \$16

CAZADORES REPO \$10

CORRALEJO REPO \$12

DON JULIO BLANCO \$14

EL JIMADOR BLANCO \$10

EL TESORO REPO \$13

ESPOLON AÑEJO \$11

HERRADURA BLANCO \$11

NUESTRA SOLEDAD \$12

OCHO AÑEJO LATILLA \$15

UNION MEZCAL \$11

WHISKEY

BUFFALO TRACE \$10

ELIJAH CRAIG \$10

LARCENY \$12

WOODFORD RSV \$12

RUSSEL'S RSV RYE \$12

SAZERAC RYE \$11

TEMPLETON RYE \$11

MACALLAN 12 \$16

LAPHROAIG 10 \$15

HIGHLAND PARK 12 \$13

ETC.

APEROL \$9

AVERNA \$10

CAMPARI \$9

GREEN CHARTREUSE \$13

FERNET BRANCA \$10

HENNESSY VS \$13



DRINKS!



WELCOME FRIENDS + NEIGHBORS

CORE BEERS

BROADWAY IPA 50Z - \$3 / 160Z - \$7
This india pale ale features cascade and willamette hops which creates a bouquet of floral, citrusy hop flavors and aromas. Just like the home of san francisco's red light district, this beer is both bold and stimulating.
 7.0% abv // 60 ibus

MARINA BLOND ALE 50Z - \$3 / 16 OZ - \$7
This easy-to-drink blonde is refreshingly crisp with a medium body and light malt sweetness. The balanced hop aroma does not dominate this delicious brew. Savor the flavor and take it slo; these blondes are always worth the wait!
 4.8% abv // 30 ibus

ALCATRAZ AMBER 50Z - \$3 / 160Z - \$7
This well-ballanced and full flavored beer has a rich malty body and pleasant caramel character. It begins with a range of floral and citrus hop notes capped by a clean bitterness. Named in honor of San Francisco's historic landmark, known for its infamous inmates and gangsters. Every sip will bring you closer to the "The Rock."
 6.0% abv // 20 ibus

SEASONAL BREWS

POLK STREET PALE ALE 50Z - \$3 / 160Z - \$7
The simple malt bill on this ale allows us to focus on the dry hop character. Dry-Hopping with Azacca and Citra hops creates a brew with pleasant grapefruit and tangerine aroma.
 5.6% abv // 37 ibus

GHIRARDELLI CHOCOLATE STOUT 50Z - \$3 / 160Z - \$7
Great introductory beer for those less accustomed to dark beer. This very drinkable ale has flavors and aromas of dark chocolate, roasted coffee, and vanilla. It is cold aged in a conditioning tank for 35 days with real Ghirardelli cocoa nibs.
 5.0% abv // 26 ibus

SUNSET SAISON 50Z - \$3 / 160Z - \$7
This golden brew has just a slight haze with thin white foam. The use of wild flower honey brings out great spring aromas.
 5.8% abv // 35 ibus

PRESIDIO PILS 50Z - \$3 / 160Z - \$7
Distinctly different than the Czech Pilsner counterpart, this German-Style Pilsner is lighter in color and body, with a lower perceived hop bitterness.
 5.0% abv // 28 ibus

DOG PATCH DOUBLE IPA 50Z - \$4 / 160Z - \$8
A copper colored beer with a rich malt backbone; we stuff 1/4 oz. of hops into each pint. Dry-hopped with progressive hops from Roy Farms creates aromas of citrus and pine that meld seamlessly together.
 8% abv // 60 ibus

FLIGHT

CAN'T DECIDE? \$10
Get an SFBCo beer flight! Choose 4 beers in 5oz samples

COCKTAILS

MARINA MULE \$11
vodka, house ginger beer

OLD FASHIONED \$11
bourbon, sugar, angostura, orange bitters

HOG ISLAND ICED TEA \$11
vodka, gin, rum, tequila, lemon, averna

PARKSIDE PALOMA \$11
tequila, aperol, grapefruit juice, soda

GARDEN PARTY \$11
gin, elder flower liqueur, mint, lime, soda

DANDY SHANDY \$11
bourbon, lemon, peach liqueur, sfbco blonde ale

WINE

SPARKLING WINE \$11 / \$44
brut, Domaine Chandon, Napa Valley

CHARDONNAY \$12 / \$36
Newton, Sonoma, 2106

SAUVIGNON BLANC \$9 / \$36
Michael David, Lodi, 2016

ROSÉ \$10 / \$40
Raimat, Spain, 2016

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Avalon, California, 2015

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District 7, Monterey, 2015

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