

SLIDERS

	ONE	TWO	THREE	SIX
CALIFORNIA ROLL	\$3.50	\$7.00	\$10.50	\$20.00
Fresh ground chicken & garlic patty, avocado, gem lettuce, tomatoes, chipotle sauce on an artisan multigrain bun.				
HOT CHICK	\$3.50	\$7.00	\$10.50	\$20.00
Fresh ground chicken with serrano chili, garlic, lime & green tomatillo patty, serrano chili mayo, gem lettuce, tortilla chips, cilantro, tomatoes on a multigrain bun.				
OLD TIMER	\$3.50	\$7.00	\$10.50	\$20.00
Grass-fed beef patty, gem lettuce, tomatoes, pickled onions, house made pickles, and our own secret sauce on an artisan white bun.				
DOUBLE TROUBLE	\$5.00	\$10.00	\$15.00	\$28.00
Double grass-fed beef patties, double cheese, gem lettuce, tomatoes, pickled onions, mayo, house made pickles on an artisan white bun.				
FATTY PATTY	\$4.50	\$9.00	\$13.50	\$25.00
Kobe beef patty, gem lettuce, tomatoes, mayo on an artisan white bun.				
SWISS & TELL	\$4.00	\$8.00	\$12.00	\$22.00
Grass-fed beef patty, sautéed mushroom, swiss cheese, mayo on an artisan white bun.				
AMERICAN PRIDE	\$4.75	\$9.50	\$13.50	\$25.00
Grass-fed beef, bacon strips, cheddar cheese, gem lettuce, tomatoes, pickled onions, mayo on an artisan white bun.				
HEART THROB	\$3.00	\$6.00	\$9.00	\$17.00
House made vegetarian patty, pickled onions, gem lettuce, secret sauce on an artisan multigrain bun.				
MAGIC MUSHROOM	\$4.00	\$8.00	\$12.00	\$22.00
Balsamic marinated portobello mushrooms, pickled onions, swiss cheese, arugula, lemon mayo on an artisan multigrain bun.				
CLUB MED	\$4.50	\$9.00	\$13.50	\$25.00
Ground lamb, beef, garlic & ginger patty, crumbled feta cheese, olives, artichokes, tomato, pickled onions, garlic sauce on an artisan multigrain bun.				
PLEASE & Q'S	\$4.50	\$9.00	\$13.50	\$25.00
Homemade pulled pork, barbeque sauce, pickled onions, cole slaw on an artisan white bun.				
PICKLED PINK	\$5.00	\$10.00	\$15.00	\$28.00
Ground shrimp with chili & ginger patty, house made pickled onions, cilantro and lime mayo, arugula on an artisan white bun.				
ITALIAN STALLION	\$4.50	\$9.00	\$13.50	\$25.00
Ground pork patty, fresh mozzarella cheese, basil leaves, peppers & pickled onions, pesto mayo on herbed focaccia bread.				
3 ALARM*	\$4.50	\$9.00	\$13.50	\$25.00
Grass fed beef patty, cheddar cheese, habanero pepper jam, sliced serrano chilis, pickled jalapenos on an artisan white bun. *ORDER AT YOUR OWN RISK, CAN POSSIBLY IGNITE YOUR TONGUE!				
RONALD VEGAN	\$4.00	\$8.00	\$12.00	\$22.00
Gem lettuce, portobello mushroom, avocado, pickled onions, sliced tomatoes, chipotle ketchup.				
EL CAPO	\$4.00	\$8.00	\$12.00	\$22.00
Mozzarella cheese, sliced tomato, basil, sun-dried tomato relish, pesto on herbed focaccia bread.				
D-LUX	\$6.00	\$12.00	\$18.00	\$34.00
Kobe beef patty, swiss cheese, pickled onions, little gem lettuce, chipotle ketchup, truffle aioli on an artisan white bun.				
ADD CHEESE TO ANY SLIDER	\$.30	\$.60	\$.90	\$ 1.50
ADD ORGANIC FRIED EGG TO ANY SLIDER				\$ 1.00

BELGIAN FRIES

COOKED FRESH PER ORDER	REGULAR	FAMILY
	1 SAUCE	3 SAUCES
BELGIAN FRIES	\$3.00	\$6.50
BELGIAN GARLIC FRIES	\$3.50	\$7.50
TRUFFLE FRIES	\$6.50	
SWEET POTATO FRIES	\$3.50	\$8.00

SLIDERBAR SAUCES

\$.50 each OR 12/\$4.00

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|------------------------------|-------------------------|
| 1. SPICY CURRY MAYO | 7. ROASTED GARLIC AIOLI |
| 2. PARMESAN PEPPERCORN RANCH | 8. ANDALOUSE SAUCE |
| 3. HOT CHIPOTLE KETCHUP | 9. HOT SRIRACHA MAYO |
| 4. HONEY MUSTARD | 10. BLUE CHEESE SAUCE |
| 5. HOT SERRANO CHILI MAYO | 11. PESTO MAYO AIOLI |
| 6. ARTICHOKE PARMESAN AIOLI | 12. OUR SECRET SAUCE! |

CHICKEN WINGS

SPICY CHICKEN WINGS \$6.00
Served with blue cheese dressing.

SHAKES & FLOATS

VANILLA SHAKE	\$4.00
CHOCOLATE ALL SHOOK UP	\$4.00
BERRY BOOTY SHAKER	\$4.00
SLOPPY JOE SHAKE	\$5.00
Vanilla & chocolate ice cream with cocoa syrup, caramel sauce, chocolate cookie crumble & whipped cream.	
DEVIL'S CANYON ROOT BEER FLOAT	\$4.00

SOUPS & SALADS

	SIDE	LARGE
HOUSE SALAD	\$4.00	\$7.00
Organic fresh mixed greens, cherry tomatoes, cucumbers, carrots, croutons with champagne vinaigrette.		
HAIL CAESAR	\$5.00	\$8.00
Organic hearts of romaine, shaved parmesan cheese, croutons with caesar dressing.		
CHOP CHOP	\$5.00	\$8.00
Organic chopped romaine, crumbled feta cheese, artichoke hearts, Kalamata olives, red onions, garbanzos, roasted red peppers, cherry tomatoes with red wine vinaigrette.		
HOLLYWOOD BOWL	\$5.50	\$9.00
Organic chopped romaine, avocado, hard boiled eggs, bacon, blue cheese crumbles, cherry tomatoes with champagne vinaigrette.		
ADD HORMONE FREE CHICKEN BREAST TO ANY SALAD		\$2.00
SOUP OF THE DAY (BOWL)		\$4.00

BREAKFAST SLIDERS

AVAILABLE ALL DAY	ONE	TWO	THREE	SIX
THE CLASSIC	\$2.75	\$5.00	\$7.50	\$16.50
Fresh egg, bacon, american cheese on an english muffin.				
MORNING WRAP UP	\$3.50	\$7.00	\$10.50	\$21.00
Fresh egg, tomatoes, chives, avocado, pepper jack cheese, chipotle sauce on a wheat tortilla.				

REFRESHING SANGRIAS

	GLASS	PITCHER
FRESH MINT, PEACH WHITE SANGRIA	\$5.00	\$18.00
California Chardonnay, fresh mint, summer peaches, fresh oranges & limes.		

FRESH BASIL, PINEAPPLE RED SANGRIA	\$5.00	\$18.00
California Cabernet Sauvignon, fresh basil, fresh pineapple, fresh oranges & limes.		

AGAVE MARGARITAS

	GLASS	CARAFE
CLASSIC MARGARITA WITH SPICY RIM	\$5.00	\$18.00
Agave wine, fresh lime, fresh lemon, agave syrup, hot & spicy coriander chili rim.		

STRAWBERRY WITH COCOA RIM	\$5.00	\$18.00
Agave wine, real strawberry syrup, fresh lemon, agave syrup, cocoa salt rim.		

MANGO WITH SEA SALT RIM	\$5.00	\$18.00
Agave wine, real mango syrup, fresh lemon, agave syrup, sea salt rim.		

WHITE WINES

	HALF GLASS	FULL GLASS	CARAFE (750ML)
2011 J PINOT GRIS	\$4.00	\$8.00	\$30.00
Clean, crisp, with hints of Fuji apple, ripe cantaloupe, and apricot. <i>Russian River</i>			

2011 SIMI SAUVIGNON BLANC	\$3.50	\$7.00	\$26.00
Fresh, appealing aromas of Meyer lemon, lime zest, stone fruit, grapefruit, and lifted mineral notes. <i>Sonoma County</i>			

2011 CHAMISAL CHARDONNAY	\$3.50	\$7.00	\$26.00
Aromas of ripe pineapple, fresh Gala apples, pear and candied lemon. <i>Central Coast</i>			

2009 J CHARDONNAY	\$5.50	\$11.00	\$42.00
Notes of Meyer lemon, peach, vanilla, toasted almond and honey delight the nose and mouth. <i>Russian River</i>			

RED WINES

	HALF GLASS	FULL GLASS	CARAFE (750ML)
2009 AU BON CLIMAT PINOT NOIR	\$6.00	\$12.00	\$54.00
Balanced and nicely textured, bright, fruity wine with plum and spring strawberry flavors that seems to go with everything. <i>Santa Barbara</i>			

2009 BERINGER CABERNET SAUVIGNON	\$5.00	\$10.00	\$45.00
Rich in flavor, full of blackberry jam with cherry sauce. <i>Sonoma County</i>			

2008 STEELE PACINI ZINFANDEL	\$5.50	\$11.00	\$50.00
Depicts fresh red fruit, mint, ripe prune and raspberry characteristics, nice dark fruit and allspice. <i>Mendocino County</i>			

2007 QUPÉ SYRAH	\$4.50	\$9.00	\$40.00
Deep red and dark berry aromas are brightened by cracked pepper and black tea notes. <i>Central Coast</i>			

SPARKLING WINES

MIONETTO IL PROSECCO GOLD LABEL	\$7.00
Italy, fruity floral bouquet with apple and peach flavors.	

SEGURA VIUDAS CAVA BRUT RESERVE	\$7.00
Spain, Dry, Citrus and tropical fruits, light floral notes.	

MIMOSA/BELLINI	\$8.00
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COLD DRINKS

FOUNTAIN SODAS	\$2.00
Coke, Diet Coke, Sprite (16 oz)	

DEVIL'S CANYON ROOT BEER	\$2.50
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PEET'S TROPICAL ICED TEA	\$2.50
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FRESH PASTEURIZED ORANGE JUICE	\$3.50
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CRAFT BEERS ON TAP

LAGERS

	TASTE	GLASS	PITCHER
HOFBRÄU MÜNCHEN ORIGINAL	\$2.00	\$5.00	\$15.00
Crisp, clean lager with light malt body. Munich, Germany - 5.1% ABV			

TRUMER PILS	\$2.00	\$5.00	\$15.00
Light lager with pronounced hop character. Berkeley, CA - 4.9% ABV			

KÖSTRITZER SCHWARZBIER	\$2.00	\$5.00	\$15.00
Black Lager, lighter Porter, refreshing. Bad Köstritz, Germany - 4.8% ABV			

ALES

ALLAGASH WHITE	\$3.00	\$6.00	N/A
Refreshing, with orange peel & coriander notes. Portland, MA - 5.2% ABV			

KRISTALLWEISSBIER	\$2.00	\$5.00	\$15.00
Crisp, less fruity than hefeweizen. Weihenstephaner, Germany - 5.4% ABV			

SCHNEIDER WIESEN EDEL-WEISSE	\$3.00	\$7.00	N/A
Full body, aromatic with perfect balance. Kelheim, Germany - 6.2% ABV			

FIRESTONE PALE 31	\$2.00	\$5.00	\$15.00
Less bitter than typical West Coast Pale Ales. Paso Robles, CA - 4.9% ABV			

BOONT AMBER ALE	\$2.00	\$5.00	\$15.00
Copper color alludes to caramel malt flavors. Boonville, CA - 5.8% ABV			

ANCHOR LIBERTY	\$2.00	\$5.00	\$15.00
Vibrant aromatics from dry-hopping. San Francisco, CA - 5.9% ABV			

BALLAST POINT SCULPIN IPA	\$3.00	\$7.00	N/A
Balanced, tons of hop aroma, not too bitter. San Diego, CA - 7% ABV			

SPEAKEASY DOUBLE DADDY	\$3.00	\$7.00	N/A
Bitter & sticky hop bomb – balance be damned! San Diego, CA - 7% ABV			

MARIN BREWING TIBURON BLONDE	\$2.00	\$5.00	\$15.00
Citrus & yeast aroma creates subtle complexity. Larkspur, CA - 5.6% ABV			

LE MERLE SAISON	\$3.00	\$7.00	N/A
Citrus and earthy flavors, with dry finish. Ft. Bragg, CA - 7.9% ABV			

DELIRIUM TREMENS	\$3.50	\$9.00	N/A
Golden ale brewed with 3 types of yeast. Melle, Belgium - 8.5% ABV			

DESCHUTES BLACK BUTTE PORTER	\$2.00	\$5.00	\$15.00
Chocolate, coffee & malty flavors, good balance. Bend, OR - 5.2% ABV			

OLD RASPUTIN IMPERIAL STOUT	\$3.00	\$7.00	N/A
Dark roasted flavor and rich aromas. Ft. Bragg, CA - 7% ABV			

BEERTAILS

SHANDY	\$5.00
Equal parts sparkling lemonade and Hofbräu München Original.	

MICHELADA	\$5.00
Equal parts spicy tomato juice and Hofbräu München Original, salted rim and a lime.	

BEER FLOAT	\$5.00
Deschutes Black Butte Porter with a scoop of Straus' Vanilla Ice Cream.	

IMPERIAL BEER FLOAT	\$5.00
Old Rasputin Imperial stout with a scoop of Straus' Vanilla Ice Cream.	

BLUE BOTTLE COFFEE AND TEAS

	12 OZ
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FRESHLY BREWED COFFEE	\$1.75
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CAFÉ LATTE	\$3.00
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CAFÉ MOCHA	\$3.25
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CAPPUCCINO	\$3.25
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NEW ORLEANS STYLE ICED COFFEE	\$3.00
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HOT CHOCOLATE	\$3.00
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PEET'S HOT TEA	\$1.75
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We proudly use Straus organic ice cream. No alcohol beverage allowed in patio after 8pm. Please note 3% will be added to your bill to support SF Employer Mandates.