

DINNER

- BITES**
- OLIVES & CARDOONS oregano oil, lemon 5 ✓
 - CHARCUTERIE TRIO calabrese salami, lomo, smoked pancetta 9
 - BRASSICA FRITTERS chickpea flour, chutneys, yogurt 7 🌿
- FARM & GARDEN**
- ASPARAGUS SOUP lemon coconut ice cream, grilled asparagus 12 ✓
 - LITTLE GEMS tarragon dressing, fennel, cara cara orange 10 🌿
 - KALE SALAD carrots, pumpkin seeds, capers, Fiscalini cheese 13 🌿
 - CARAMELIZED HEIRLOOM CARROTS with dill emulsion 12 🌿
- RANCH & SEA**
- POACHED FARM EGG english pea puree, smoked mushrooms 13 🌿 🌾
 - GRILLED OCTOPUS gigante beans, salsa verde, romesco 17 🌿
 - CRISPY PORK RIBS collards, galangal-tamari 19
 - CHARRED MARIN SUN FARMS STRIP wilted baby roots, red wine reduction 22

- PASTA**
- ORECCHIETTE braised broccolini, breadcrumb, and fennel 17 🌿 🌾
 - SOURDOUGH GNOCCHI CHOWDER bacon lardons, Manilla clam, marble potato 15 🌿
 - PAPPARDELLE oxtail braise, red wine, horseradish cream 14 🌿
- MAINS**
- WILD BLACK COD roasted baby artichokes, olive, lemon 28
 - FRIED CHICKEN & AMARANTH WAFFLE butterscotch apple maple, charred greens 23 🌿
 - MUSHROOM RISOTTO carnarole rice, poached egg, crispy kale 19 🌿
 - LUCKY DOG RANCH BURGER local cheddar, aioli, house ketchup, onion rings, potato sticks 16 add bacon 3 🌿
 - FIREBRAND ARTISAN BREAD + BUTTER 3 🌿 🌾
 - POPCORN 3 ✓

2323 POLK STREET
SAN FRANCISCO
CALIFORNIA 94109
415.441.2323
REVERBSF.COM

BRUNCH! BRUNCH! BRUNCH!
saturdays & sundays from 10 to 2.30

- * Please notify your server of any dietary restrictions and we will do our best to accommodate. Many of our vegetarian dishes can be made vegan and those with gluten can be made gluten free.
- * 4% surcharge added for SF employer mandates.
- * Our mezzanine dining room is available for private events; please inquire for details.

VERBENA

BRIOCHE DOUGHNUTS cinnamon sugar, strawberry rhubarb	9
BANANA "SPLIT" REDUX trio of ice creams and sorbets, plantain chips	10
KUMQUAT CHOCOLATE TART almond cream, matcha sherbet	10
BUTTERSCOTCH POT DE CREME poached pear, walnut meringue	10
SAINT FRANK COFFE - REGULAR AND DECAF	3.50
ESPRESSO	3.75
CAPPUCCINO	4.25
NUMI TEAS Moroccan mint, aged earl grey, black breakfast, toasted rice	3.25
FELSINA Vin Santo del Chianti Classico, Tuscany, Italy 2003	11
NIEPOORT , 20-year Tawny, Portugal	18
NIEPOORT , Portugal 2011	23
ORO PURO , "Estate," Semillon/Sauvignon Blanc, Late Harvest, Napa Valley 2013	16
SCACCIADIAVOLI , Passito, Sagrantino, Umbria, Italy 2007	13

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DRINKS

CRAFT COCKTAILS

CLEARER CONSCIENCE gin, cucumber, housemade thyme-galangal syrup, dry vermouth 12

PURPLE PROSE vodka, lavender, lemon, Crème Yvette 9

LOUISVILLE FOG bourbon, housemade earl grey syrup, lemon, bitters 11

RYE GRIN rye, Nocino, orange 12

POLK ST. PIMM'S Pimm's No 1, vodka, limoncello, lemon, housemade strawberry syrup, ginger beer 11

MIDNIGHT OIL blackstrap rum, housemade lime-clove cordial, lime 10

MONK OF GUADALAJARA tequila blanco, St. Germain, Yellow Chartreuse, lime, strawberry 13

TIKAL mezcal, tequila blanco, pineapple, celery, quinquina, dry sherry, lemon 13

CLASSICS

BOBBY BURNS scotch, red vermouth, Benedictine 11

OLD FASHIONED bourbon, bitters, gum, orange, lemon 10

MARTINEZ gin, vermouth, maraschino, bitters 11

NEGRONI gin, Campari, bitters, orange 11

DRAFT BEER

Green Flash Soul Style IPA 6.5

St. Archer Pale Ale 6.5

Ommegang Rare Vos Amber 6.5

Linden St. Oakland GLO Pilsner 6.5

BOTTLE BEER

Dogfish Head Indian Brown 6.5

Affligem Blonde Ale 6.5

Abita Amber Lager 6.5

WINE BY THE GLASS

SPARKLING

APHROS, Loureiro, Reserva Bruto, Portugal 2009 13 / 65

SORELLA BRONCA, Prosecco, Italy MV 9 / 45

WHITE

HENDRY, Chardonnay, Napa Valley 2011 11 / 56

FORLORN HOPE, Verdelho, Amador County 2012 11 / 56

WIND GAP, Trousseau Gris, Russian River Valley 2013 12 / 60

CULTIVAR, Sauvignon Blanc, Napa Valley 2013 9 / 45

HIRSCH, Gruner Veltliner, Austria 2013 12 / 60

PODERI SAN LAZZARO, Pecorino, Italy 2007 (Skin Contact) 12 / 60

ROSE

LIOCO, Carignan Touraine, 2013, Sonoma 9 / 45

RED

MATTEO CORREGIA, Barbera D'Alba, Italy 2012 10 / 50

J.K. CARRIERE, Pinot Noir, Oregon 2012 13 / 65

DURIEL-JANTHIAL, Bourgogne Rouge, France 2011 12 / 60

CRAGGY RANGE, Bordeaux Blend, New Zealand 2011, 12 / 60

CULTIVAR, Cabernet Sauvignon, Napa 2012, 12 / 60

SCHOLIUM PROJECT, Petite Syrah Blend, Napa Valley 2012, 13 / 65

N/A BEVERAGES

Fentiman's Curiosity Cola 5

Fentiman's Ginger Beer 5

Fever-Tree Sparkling Lemon 5

Fever-Tree Indian Tonic 5

DINNER

BITES OLIVES & CARDOONS oregano oil, lemon 5 ✓
CHARCUTERIE TRIO calabrese salami, lomo, bresaola 9
BRASSICA FRITTERS chickpea flour, chutneys, yogurt 7 🌿

FARM & GARDEN ASPARAGUS SOUP lemon coconut ice cream, grilled asparagus 12 ✓
LITTLE GEMS tarragon dressing, fennel, cara cara orange 10 🌿
KALE SALAD carrots, pumpkin seeds, capers, Fiscalini cheese 13 🌿
CAMELIZED HEIRLOOM CARROTS with dill emulsion 12 🌿

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N/A BEVERAGES

Fentiman's Curiosity Cola 5

Fentiman's Ginger Beer 5

Fever-Tree Sparkling Lemon 5

Fever-Tree Indian Tonic 5

BRUNCH

SWEET

BRIOCHE DOUGHNUTS cinnamon sugar, strawberry rhubarb 9

KUMQUAT CHOCOLATE TART almond cream, matcha sherbet 10

FRENCH TOAST fennel rhubarb jam, strawberry milk mousse 12

CARROT CAKE PANCAKES cream cheese ricotta stuffing, carrot maple butter 12

SAVORY

KALE SALAD carrots, pumpkin seeds, capers, Fiscalini cheese 12

ENGLISH PEA FRITTATA chive crema and little gems 15

SLOW POACHED EGGS WITH PORK BELLY gigante beans, romesco sauce 18

SMOKED SALMON BENEDICT potato latke, chive creme 19

MUSHROOM RISOTTO fried egg, crispy kale 17

FRIED CHICKEN WITH AMARANTH WAFFLE charred kale, butterscotch apple maple 23

LUCKY DOG RANCH BURGER house ketchup, aioli, onion rings 16 add bacon 3 add fried egg 3

ON THE SIDE

CRUSHED CRISPY POTATOES seaweed "Old Bay", tomato vinegar 6

BACON 4

EGG ANY STYLE 3

FIREBRAND BREAD reverb butter, marmalade 3

BRUNCH COCKTAILS

BLOODY MARY 9

MIMOSA 9

CLEARER CONSCIENCE gin, cucumber, housemade thyme-galangal syrup, dry vermouth 9

PURPLE PROSE vodka, lavender, lemon, Crème Yvette 9

ANGOSTURA FIZZ 9

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PRIVATE EVENTS UPSTAIRS!
host your next event here

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DESSERT

SWEETS

BRIOCHE DOUGHNUTS 9
cinnamon sugar, strawberry rhubarb

BANANA "SPLIT" REDUX 10
trio of ice creams and sorbets, plantain chips

KUMQUAT CHOCOLATE TART 10
almond cream, matcha sherbet

COFFEE

SAINT FRANK COFFEE 3.50
regular and decaf

ESPRESSO 3.75

CAPPUCCINO 4.25

NUMI TEAS 3.25
Moroccan mint, aged earl grey, black breakfast, toasted rice

DRINKS

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Tuscany, Italy 2003 11

NIEPOORT 20-year Tawny, Portugal 18

NIEPOORT Portugal 2011 23

ORO PURO Estate Semillon/Sauvignon Blanc Late
Harvest, Napa Valley 2013 16

SCACCIADIAVOLI Passito, Sagrantino, Umbria,
Italy 2007 13

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✓ vegan ✓ vegetarian ✗ has gluten

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WINE LIST price per bottle

BUBBLES NORTH AMERICA / FRANCE / PORTUGAL / ITALY

Sorella Bronca, Prosecco, Italy MV	45
Aphros "Loureiro" Reserva Bruto Portugal 2009	65
Chartogne-Taillet, "Cuvée Ste. Anne," Merfy, Champagne, France MV	105
Chartogne-Taillet, Brut Rosé, Merfy, Champagne, France MV	135
Chartogne-Taillet, Merfy, Champagne, France 2006	155
Salina, Savignon Blanc Petillant, Mendicino MV	60

NEW WORLD NORTH AMERICA
WHITES

Forlorn Hope, "Nacré," Semillon, Yountville 2010	60
J.K. Carriere, "Lucidité," Chardonnay, Willamette Valley, Oregon 2010	65
Knez, "Demuth," Chardonnay, Anderson Valley 2011	85
Lioco, "Estero," Chardonnay, Russian River Valley 2012	75
Matthiasson, Ribolla Gialla, Napa Valley 2012	100
Scholiium Project, "Naucratis – Lost Slough Vineyard," Verdelho, Clarksburg 2013	65
Scholiium Project, "Gemella," Chardonnay/Verdelho/ Pinot Gris, CA 2012	55
Scholiium Project, "Riquewihl" Gewurztraminer, Clarksburg 2012 (500ml)	65
Shafer, "Red Shoulder Ranch," Chardonnay, Napa Valley 2011	120
Wind Gap, "Yuen," Chardonnay, Central Coast 2009	80

OLD WORLD AUSTRIA/GERMANY
WHITES

Dönnhoff, "Felsenberg," Grosses Gewachs, Riesling, Germany 2012	175
Dönnhoff, "Kreuznacher Krötenpfuhl," Kabinett, Riesling, Nahe, Germany 2012	65
Dönnhoff "tonschifer" Trocken Reisling, Nahe, Germany 2013	70
Dönnhoff, "Oberhäuser Brücke," Spätlese, Riesling, Nahe, Germany 2012	130
Hirsch, "Zöbing," Riesling, Kamptal, Austria 2012	65

FRANCE / SPAIN / PORTUGAL

André Brunel, Côtes-du-Rhône, Rhône Valley 2012	45
Duriel-Janthial, Côte Chalonnaise, Bourgogne Aligoté 2011	50
Domaine Vacheron, Savignon Blanc, Sancerre 2013	70
F.E. Trimbach, "Cuvée Frédérick Emile," Riesling, Alsace 2006	145
F.E. Trimbach, Gewurztraminer, Alsace 2009	45
Tissot, "Empriente," Chardonnay, Jura 2011	65
Tissot, Savagnin, Jura 2008	100
Niepoort, "Redoma," Branco, Douro, Portugal 2011	45
Lopez de Heredia, "Viña Gravonia," Rioja, Spain 2004	65

ITALY/SLOVENIA

Felsina, "I Sistri," Chardonnay, Tuscany 2012	50
Girolamo Russo, "Nerina," Etna, Sicily 2012	95
Matteo Correggia, Arneis, Roero, Piedmont 2012	45
MOVIA, "Lunar," Bianco, Collio, Italy & Brda, Slovenia 2008	95
MOVIA, Ribolla Gialla, Collio, Italy & Brda, Slovenia 2011	55

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Corkage \$20, 2 bottle maximumm, waived for every bottle pur-

WINE LIST price per bottle

ROSE

NORTH AMERICA / ITALY / FRANCE

Lioco, "Indica," Carignane, Mendocino County 2013	40
Scholium Project, "Rhododactylos – Bechtold Ranch," Cinsault Vin Gris, Lodi 2013	65
Scarbolo, "Ramato", Pinot Grigio, Venezia Giulia	68
Domaine Sauvète, Méli-mélo, Touraine, Loire Valley 2013	45

**NEW WORLD
REDS**

NORTH AMERICA / AUSTRALIA / NEW ZEALAND

Anthill Farms, "Comptche Ridge," Pinot Noir, 2012	125
Anthill Farms, "Campbell," Pinot Noir, 2012	125
Knez, "Cerise Vineyard," Pinot Noir, Anderson Valley 2011	90
Lioco, "Laguna," Pinot Noir, Sonoma Coast 2012	85
Shafer, "One Point Five," Cabernet Sauvignon, Napa Valley 2010	170
Shafer, Merlot, Napa Valley 2011	125
Wind Gap, "Old Vine," Grenache, Sonoma 2012	80
Wind Gap, Syrah, Sonoma Coast 2011	80
Brick House, "The Dragons Tale", Gamay Noir, Ribbon Ridge, 2013	78
Torbreck, "The Struie", Shiraz, Barossa Valley, 2011	68

**OLD WORLD
REDS**

FRANCE / SPAIN / PORTUGAL

André Brunel, Châteauneuf-du-Pape, Rhône Valley 2011	110
Andre Brunel, Rouge, Côtes-du-Rhône, Rhône Valley 2012	45
Domaine des Lises, Crozes-Hermitage, Rhone Valley 2012	70
Edmund Cornu, "Les Barrigards", Bourgogne 2012	68
Domain Yves Cuilleron, "Laya", Crozes-Hermitage 2012	75
Duriel-Janthial, "En Guesnes", Rully, Bourgogne 2011	90
Domaine Vacheron, Pinot Noir, Sancerre 2012	85
Equis, St. Joseph, Rhone Valley 2012	80
Lopez de Heredia, "Viña Cubillo," Crianza, Rioja, Spain 2006	65
Lopez de Heredia, "Viña Tondonia," Reserva, Rioja, Spain 2002	110
Niepoort, "Vertente," Tinto, Douro, Portugal 2011	60
Niepoort, "Redoma," Tinto, Douro, Portugal 2009	90

ITALY

Felsina, "Fontalloro," Sangiovese, Tuscany 2009	145
Felsina, "Maestro Raro," Cabernet Sauvignon, Tuscany 2007	105
Matteo Correggia, Roero, Piedmont 2011	50
Matteo Correggia, "Val di Preti," Roero, Piedmont 2010	80
Detori "Romangia Rosso", Cannonau, Sardinia 2005	52
Graci, Etna Rosso, Sicily 2012	64
De Concillis, "Donnaluna," Aglianico, Campania 2011	55
Poderi San Lazzaro, "Grifola", Montepulciano, Marche 2011	110
Cascina Degli Ulivi, "Nibio", Dolcetto, Peidmonte 2007	70
La Stoppa, "Macchiona", Barbera/Bonarda, Emilia Romagna 2007	90
Foradori, "Granato", Teroldego, Trentino 2010	140

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