



# REDFORD

BAR | EAT

673 Geary Street

415.563.8192

7 DAYS

5pm-2am

KITCHEN TILL 11PM

## ★ SMALL

### TRIO OF SNACKS \$12

Mixed nuts, marinated olives, goat cheese stuffed peppadew peppers. \$4 individually.

### BOURBON DEVILED EGGS \$7

Bourbon infused bacon, fresno chiles, and chives.

### REDFORD MAC N' CHEESE \$9

Five cheese mornay, pancetta, and parmesan bread crumbs.

### AHI TUNA TARTAR (POKI) \$12

Wonton tacos, ponzu, sesame seeds, and an avocado cream.

### BAR FRIES \$5

Regular, sweet potato or half/half.

### TOTS \$5

Spicy ketchup, roasted garlic-kalamata olive aioli.

## ★ MEDIUM

### TRIPLE CHEESE BOARD \$16

Local artisan cheeses, apples, orange-honey marmalade, and mixed nuts.

### CHARCUTERIE TRIO BOARD \$13

Local seasonal meats, olives, pickled shallots, and whole grain mustard.

### CHEESE & CHARCUTERIE BOARD \$22

### CAPRESE MOZZARELLA SANDWICH \$13

Baked mozzarella, heirloom tomato, basil, caramelized onion, italian vinaigrette on ciabatta.

## ★ FOOD ★

★ PIZZA PIES 12<sup>IN</sup>

**MEAT** \$13

Italian sausage, pepperoni, bacon, and caramelized onions.

**VEGGIE** \$13

Smoked mozzarella, mornay sauce, cherry peppers, mushrooms, and red onion.

★ GREEN

**KALE** \$11

Cherry tomatoes, yellow wax beans, hint of mint, shaved almonds, grated asiago, and peanut vinaigrette.

**GARBAGE** \$12

Romaine hearts, garbanzo beans, cherry tomatoes, bell peppers, picante salami, mozzarella, olives, and italian vinaigrette.

★ LARGE

**REDFORD POT PIE** \$13

Chicken breast, potatoes, creamy gravy, puff pastry, served with a mixed green salad.

**FRIED HALF CHICKEN** \$15

Bone-in cornmeal battered, citrus coleslaw, and country gravy.

**GRIDDLE BURGER** \$13

Mustard seared, lettuce, tomato, pickle, onion, american cheese, served with choice of fries or salad.

Add avocado or bacon \$1.50ea.

**PASTRAMI BOARD FOR TWO** \$24

Rye bread-sliced ciabatta, swiss, shaved red onions, sauerkraut, whole grain and dijon mustard.

★ SWEET

**MINT OR VANILLA IT'S-IT** \$5

★ FOOD ★

## ★ HOUSE COCKTAILS

### VODKA CUCUMBER BASIL GIMLET \$11

Swan's Neck vodka, Veev Açai liqueur, muddled cucumber, basil, lime juice, simple syrup.

### SAZERAC \$11

Templeton rye whiskey, Peychaud's bitters, absinthe rinse.

### OLD PAL \$11

High West Rendezvous rye whiskey, Campari, dry vermouth.

### MARTINEZ \$11

St. George gin, Luxardo Maraschino, sweet vermouth, and orange bitters.

### MOSCOW MULE \$11

Russian Standard vodka, lime juice, ginger beer.

### SPICED BUCK \$11

Crusoe organic spiced rum, lime juice, organic apple bitters, topped with ginger beer.

### BLUE CHEESE OLIVE MARTINI \$11

Ketel One vodka, olive juice, bleu cheese stuffed olives.

### IXA HIBISCUS MARGARITA \$11

Ixa Blanco tequila, hibiscus liquer, lime juice, simple syrup.

### REDFORD MANHATTAN \$11

Bulleit bourbon, St. Germain elderflower liqueur, splash of Fernet Branca.

### REDFORD LEMONADE \$11

Vodka or bourbon, lemonade, ice.

### THE TENDER KNOB \$11

Knob Creek, lemon, orange organic liqueur, sugar

## ★ WHISKEY PLANK

### 4 SHOTS OF WHISKEY OF THE MONTH \$25

## ★ WINE & WHISKEY

### SCHEID PINOT & BULLEIT 10 YEAR BOURBON \$15

### CEAGO SYRAH & BREAKING & ENTERING BOURBON \$18

### BUEHLER CAB & WHISTLING PIG STRAIGHT RYE \$20

### ROTH PINOT & FOUR ROSES SM BATCH BOURBON \$18

### T-VINE PETITE SYRAH & PAPPY VAN WINKLE \$25

### LAMBRUSCO & ANGEL'S ENVY KENTUCKY BOURBON \$18

## ★ COCKTAILS ★

### ★ DRAFT

BUD LIGHT	\$5	GUINNESS	\$7
SHOCK TOP	\$6	FIRESTONE DOUBLE BARREL ALE	\$6
MIRROR POND	\$6	BIG DADDY IPA	\$6
STELLA ARTOIS	\$6	WIDMER HEF	\$6
HANGER 24 DOUBLE IPA	\$6	LAGUNITAS IPA	\$6

### ★ BOTTLES & CANS

HITACHINO WHITE ALE	\$8	SAISON DUPONT BELGIAN ALE	\$7
BOHEMIA	\$5	DELIRIUM TREMENS	\$6
STONE IPA	\$6	BUD LIGHT	\$4
DRAKE'S 1500 PALE ALE	\$6	ALASKAN AMBER ALE	\$5
OSKAR BLUES OLD CHUB (CAN)	\$5	ANCHOR LIBERTY ALE	\$5
PABST BLUE RIBBON	\$3	MEANTIME LONDON PORTER	\$8
DUVEL GOLDEN ALE	\$6	CHIMAY ROUGE	\$7
ESTRELLA DAMM DAURA (Gluten Free)	\$5	ANGRY ORCHARD APPLE CIDER	\$5
BUDWEISER	\$4	RACER 5 IPA	\$5
FLYING DOG RAGING BITCH BELGIAN IPA	\$6	KALIBER NON-ALCOHOLIC	\$5

### ★ BIG BOTTLES

STONE ARROGANT BASTARD (7.20%)	\$12	DRAKE'S DENOGINIZER DOUBLE IPA (9.75%)	\$12
ALLAGASH FOUR (10.00%)	\$20	AFFLIGEM TRIPEL ABBAY ALE (9.50%)	\$15
DRAKE'S DRAKONIC IMPERIAL STOUT (8.75%)	\$12	TELEGRAPH CALIFORNIA ALE (6.20%)	\$12

## ★ BEER ★

## ★ WHITE

<b>CEAGO SAUVIGNON BLANC</b> Clear Lake	\$10 45	<b>CLIFF LEDE SAUVIGNON BLANC</b> Napa Valley	\$12 53
<b>PEJU SAUVIGNON BLANC</b> Napa Valley	\$10 45	<b>PESSAGNO CHARDONNAY</b> Santa Lucia Highlands	\$12 53
<b>JUSTIN CHARDONNAY</b> Paso Robles	\$10 45	<b>J VINEYARDS PINOT GRIS</b> California	\$10 45
<b>A BY ACACIA CHARDONNAY</b> Sonoma	\$8 37	<b>DOMAINE AUCHERE SANCERRE</b> France	\$10 45
<b>KUNG FU GIRL REISLING</b> Washington	\$9 39	<b>WHISPERING ANGEL ROSÉ</b> Provence	\$9 39

## ★ SPARKLING

<b>LAETITIA BRUT CUVÉE</b> San Luis Obispo	\$10 45	<b>LA MASCHERA PROSECCO</b> Italy	\$8 37
<b>CHANDON BRUT</b> California	\$10 45	<b>ZONIN LAMBRUSCO</b> Italy	\$10 45

## ★ RED

<b>SCHEID PINOT NOIR</b> Sonoma	\$12 53	<b>LIBERTY SCHOOL CABENET</b> Paso Robles	\$8 37
<b>ROTH PINOT NOIR</b> Sonoma	\$14 60	<b>PLEIADES RED BLEND</b> Bollinas	\$14 60
<b>SCHUG PINOT NOIR</b> Sonoma	\$12 53	<b>SEGHESSIO ZINFANDEL</b> Sonoma	\$12 53
<b>CEAGO SYRAH</b> Clear Lake	\$10 45	<b>ERUPTION RED BLEND</b> Clearlake Oaks	\$12 53
<b>BUEHLER CABERNET</b> Napa Valley	\$14 60	<b>T-VINE PETITE SIRAH</b> Napa Valley	\$14 60
<b>UPPER CUT CABERNET</b> Napa Valley	\$10 45	<b>TERRAZAS MALBEC</b> Argentina	\$10 45

## ★ WINE ★

★ N/A

<b>WAIWERA</b>	\$4
Still, and sparkling water.	
<b>REDBULL</b>	\$4
Original, sugar free, lime, blueberry, cranberry.	
<b>BOYLAN ROOT BEER</b>	\$3

**HAPPY HOUR**  
**DAILY MON-FRI**  
**5-7PM**

★ DRINK

<b>WELL COCKTAILS</b>	\$3
<b>DRAFTS</b>	\$4
<b>GUINNESS</b>	\$6
<b>REDFORD LEMONADE</b>	\$7
<b>CEAGO SAUVIGNON BLANC</b>	\$7
<b>A BY ACACIA CHARDONNAY</b>	\$7
<b>KUNG FU GIRL RIESLING</b>	\$7
<b>WHISPERING ANGEL ROSÉ</b>	\$7
<b>SCHEID PINOT NOIR</b>	\$7
<b>LIBERTY SCHOOL CABERNET</b>	\$7
<b>LA MASCHERA PROSECCO</b>	\$7
<b>BOTTLES OF WINE</b>	<b>TAKE 1/2 OFF</b>

★ EAT

<b>SMALLS</b>	<b>TAKE 1/2 OFF</b>
<b>CHARCUTERIE TRIO BOARD</b>	\$10
Local seasonal meats, olives, pickled shallots, and whole grain mustard.	
<b>TRIPLE CHEESE BOARD</b>	\$10
Local artisan cheeses, apples, orange-honey marmalade, and mixed nuts.	

★ HAPPY HOUR ★