

OLD DEVIL MOON



3472 MISSION ST
SAN FRANCISCO
7 DAYS A WEEK

FOOD

CRAFT BEER
MISCHIEF MADE
SPIRITS RAISED

Old Devil Moon is proud to work with neighborhood artisans to source our food. We get our French bread from Pinkie's Bakery, we get special ODM pickles from Paulie's Pickling, and our tasso is made by Avedano's Meats. We are also excited to use sustainable seafood from Gulfish, who works with individual fishing boats to source delicious best practice shrimp, oysters and other gems from the sea. From their boats to your po boy.

TRADITIONAL PO BOYS

All traditional po boys come dressed with our house-made garlic aioli, pickles from Paulie's Pickling, Pinkie's French, shredded cabbage, and sliced tomatoes.

ADD ONS - Fried Egg \$3
or Crispy Tasso \$3

FRIED GULF SHRIMP
\$14

ROAST BEEF
with Debris Gravy
\$14

FRIED GULF OYSTER
\$14

SEAFOOD COMBO
Fried Gulf Shrimp & Oysters
\$15

FRIED GREEN TOMATOES
+ thick sliced Heirloom Tomatoes
\$14

ODM ORIGINAL PO BOYS

ODM originals are our own take on the po boy sando. We dress these our way.

ADD ONS - Fried Egg \$3
or Crispy Tasso \$3

FRIED OYSTER ROCKEFELLER
with Crispy Tasso &
Absinthe-Spinach Butter
\$15

HOUSEMADE BOLOGNA
with Yellow Mustard-Onion Slaw
\$14



SIDE DISH

HUSH PUPPIES
with Whipped Honey Butter
\$5

DESSERT

WARM GRIDDLED BREAD PUDDING
with Chicory Anglaise
\$5

OLD DEVIL MOON



COCKTAILS

Ti' Punch

Rhum JM Agricole, cane sugar, lime peel - \$9

Twelve Mile Limit

Rum, rye, brandy, lemon juice, grenadine - \$10

La Louisiane

Rye, sweet vermouth, Benedictine, Peychaud's bitters, Herbsaint - \$10

Periodista

Rum, apricot brandy, triple sec, lime juice - \$10

Derby

Bourbon, sweet vermouth, triple sec, lime juice - \$10

Ignatius J. Rye-ly

Rye, Benedictine, chocolate bitters, nitro cold brew - \$11

Bonbon

Spiced Rum, sweetened condensed milk, nitro cold brew - \$11

Bijou

Gin, sweet vermouth, Green Chartreuse, orange bitters - \$10

Alcachofa

Reposado Tequila, Cynar, grapefruit bitters - \$10

