

TARTINE MANUFACTORY

Country bread and butter	6	CA halibut crudo, piel de sapo melon, mint, aleppo	18
Whole wheat oat porridge and butter	6	Little gems, blackberries, radish, herbs, lemon tahini dressing (V)	16
		Marinated artichoke, fennel, pistachio (V)	17
		Stone fruits, house-made ricotta, fried almonds, fennel chili oil, basil (V)	17
Spicy kimchi pickled cabbage	5	Burrata, braised chard, pine nuts, aleppo, toast (V)	16 add bottarga +4
Pickled carrot relish, shiso, toasted sesame (V)	5	Shio koji turnips, chili oil, golden sesame (V)	11
White bean dip, green garlic, sumac, mint, walnuts (V)	9	Bone marrow, burnt ends XO, fines herbes, country bread	24
Chicken liver pate, candied celery, pink peppercorn	11	Pork ribs, pumpkin seed salsa, yogurt	18
Tomino cheese w/rooftop honey	11	Lamb meatballs, fava puree, herb salad	20
'Nduja, medjool dates, hazelnuts, chives smørrebrød	11	Scallops, baby leeks, cauliflower, romesco	37
Avocado, serrano, pepitas, cilantro smørrebrød (V)	9	Shelling beans, miso, bok choy sum, garlic chips, aleppo (V)	18
Steak tartare, crispy lotus root, cured egg on toast	16	Spaghetti, hackleback caviar, brandy crème fraîche, meyer lemon	39
Ricotta, black misson figs, opal basil on toast	14	Whole wheat durum tagliatelle, morels, leeks, parmesan (V)	25
		Full Tilt Farms chicken, brown rice, cherry tomatoes, cucumber, zhug, yogurt, nigella	34
		18-oz thirty day dry-aged ribeye steak, crispy potatoes, elote, aleppo	85
Potato leek soup, whey, artichoke pistou (V)	12		
Bone broth, green onion, turmeric juice	7		

WINE

Sparkling Chenin Blanc FRANCOIS CHIDAINE *Pétillant Brut*, Vouvray, Loire Valley, France 15 / 59

Sparkling Rosé of Gamay DOMAINE SEROL *Turbulent*, Loire Valley, France 16 / 69

Bical/Arinto 2016 FILIPA PATO Bairrada, Portugal 11 / 45

Aligote blend 2017 BLIND CORNER Margaret River, Australia 16 / 69

Melon 2017 JOLIE LAIDE *Rodnick Farm*, Chalone, Monterey, California 15 / 59

Sauvignon Blanc 2016 LAURENT SAILLARD *Blank*, Loire Valley, France 16 / 69

Chardonnay, 2015 VARNER Santa Barbara, California 18 / 79

Rosé of Valdiquié 2016 LUMIA *Watson Ranch*, Dry Creek Valley, California 12 / 48

Rosé of Cabernet Franc 2017 GAIL *Hollister Hill*, Sonomona Mountain, California 15 / 59

Jumpin Juice of Pinot Noir/Shiraz/Gewurztraminer 2017 PATRICK SULLIVAN *Half Full*, Australia 14 / 55

Montepulciano 2015 CANTINA COLONNELLA Abruzzo, Italy 11 / 45

Pinot Noir 2017 SCAR OF THE SEA Santa Barbara, California 17 / 75

Listan Negro 2016 DOLORES CABRERA FERNANDEZ *La Araucaria*, Canary Islands, Spain 16 / 69

Teran 2015 PIQUENTUM Istria, Croatia 13 / 52

Cabernet Sauvignon 2012 ORO EN PAZ *La Colina Vineyard*, Lake County, California 16 / 69

Zinfandel, 2016 RIDGE *Benito Dusi Ranch*, Paso Robles, California 17 / 75

BEER 8

SF LAGER – Local Brewing Co. 6.2%

BLONDE – Roses' Taproom 4.8%

SAISON – HenHouse Brewing 6.6%

ENGLISH DARK ALE – Old Kan Brewing Co 4.5%

MANUFACTORY COFFEE

Espresso 3

Espresso + milk
macchiato /cappuccino / latte 4 / 4 / 5

Espresso + CHOCOLATE milk
macchiato /cappuccino / latte 5 / 5 / 6

Cold brew 4

BEVERAGES

Iced Tea 4

Elderflower lemonade kombucha 7

A 5% surcharge will be added to all food and
drink sales in support of employee benefits.

Corkage - 25/750ml bottle