



SAN FRANCISCO BREWING CO.

3150 Polk Street
San Francisco, CA 94109
415.484.BEER
www.sfbrewingco.com



SNACKS

- BEER BATTERED ONION RINGS ...\$9
- FRIED PICKLE CHIPS.....\$6
- JALAPEÑO POPPERS.....\$6
- CHICHARRONES 'street style'.....\$7
- CHEDDAR BACON TOTS.....\$8
- ULTIMATE SNACK PLATTER.....\$18
onion rings, pickle chips, jalapeno poppers, fries and tots
add a side of beer cheese (\$2)



SWEET ENDINGS

- CHOCOLATE CHIP COOKIES \$5
warmed to order
- BLONDIE SUNDAE..... \$6
drizzled with caramel
- BIRAMISU\$7
our spin on the classic

STARTERS

- HOUSE PICKLED VEGGIES.....\$6
- DEVILED EGGS *add bacon or smoked salmon \$1.5*..... \$8
- WARM BAKED PRETZEL *with beer mustard, add side of beer cheese (\$2)* \$8
- AHI POKE 'LOCAL STYLE' *served with crispy won ton chips*..... \$11
- MUCHOS NACHOS *sfbco beer cheese, black beans, pico de gallo, cilantro crema*\$14
choice of chicken or pork. add avocado 1.5
- SPICY WINGS *Buffalo or Asian*..... \$13
wings to share; 12 wings \$24, 18 wings \$36

SOUPS + SALADS

- TOMATO BASIL *basil EVOO*..... \$7
- CLAM CHOWDER *New England-style, bacon gremolata*..... \$7
~ add fresh baked Boudin sourdough bread bowl to either soup \$5
- CAESAR SALAD *a classic topped with sourdough croutons* \$9 / \$16
- HOUSE SALAD *cucumber, tomato, radish, carrot* \$8 / \$13
- SPINACH SALAD *pickled onion, candied walnuts, apples, feta cheese*..... \$8 / \$13
ADD GRILLED CHICKEN (\$6), SALMON (\$8), OR AVOCADO (\$1.5) TO ANY SALAD
- COBB SALAD *grilled chicken, red onion, blue cheese, hard boiled egg, bacon, avocado, tomato, romaine lettuce, green goddess dressing*\$17.5

PIZZA

- MARGHERITA \$16
- CLASSIC PEPPERONI.....\$17.5
- HIPPIE PIE *market veggies, pesto, fontina cheese*.....\$17.5
- FORAGER *roasted mushrooms, cararmelized onions and fontina*..... \$18.5
- PESTO *roasted peppers and Laura Chanel goat cheese* \$18.5
- BBQ CHICKEN *red onion, jalapeno, cilantro, smoked gouda* \$18.5
- GARLICKY CLAM *roasted garlic, manila clams* \$19.5
- GOLD DIGGER *italian sausage, bacon, salami, red onion, olives* \$20.5

SANDWICHES

- GRILLED CHEESE AND TOMATO SOUP *cheddar cheese on sliced sourdough bread* \$14
- FRIED CHICKEN SANDWICH *pepper cole slaw, aioli, b&b pickles*\$16
- TOASTED REUBEN SANDO *corned beef, swiss, pepper cole slaw, sliced rye* \$15
- SF BREW CO BURGER *1/2 lb grass-fed beef* \$17
add ons; cheddar, swiss, blue cheese, bacon, advocado 1.5 each, jalapenos .75
all sandwiches made with Boudin, SF fresh baked daily

ENTREES

- PORK TACOS *slow cooked in our SFBCo 'Fog City IPA' and oranges* \$15
- FISH & CHIPS *SFBCo American Lager beer-battered Tru Cod* \$18
- BRAISED SHORT RIB *slow-cooked with our SFBCo Stout*\$22
- PACIFIC SALMON *pan-roasted and served with preserved lemon beurre fondue*\$22

MORE DRINKS

HOPS NOT YOUR THING? WE'VE STILL GOT YOU COVERED.

SPECIALTY COCKTAILS

- OLD FASHIONED *evan williams bourbon, orange bitters, toshi black cherry*\$11
- PARKSIDE PALOMA *luna azul tequila, aperol, grapefruit juice, soda*.....\$11
- DANDY SHANDY *evan williams bourbon, lemon, peach liqueur, sfbco lager*.....\$11
- MARINA MULE *choice of tito's vodka or bulleit bourbon, fever tree ginger beer*.....\$12
- BLACK MANHATTAN *george dickel rye, averna, angostura bitters, toshi black cherry*....\$12
- SIREN SPRITZER *tito's vodka, muddled fresh fruit, siren hard seltzer*.....\$13
- GEORGE'S GRAPEFRUIT NEGRONI *st george terroir gin, campari, grapefruit*..... \$13

WINE

- REDS**
- RED BLEND *Conundrum*..... \$11
 - PINOT NOIR *Hess* \$14
 - ZINFANDEL *Terra d'oro* \$12
 - CABERNET *Francis Coppola*.....\$13
 - CABERNET *Greedy, 2015*.....\$15

WHITES

- PINOT GRIGIO *Sea Glass* \$10
- SAUVIGNON BLANC *Michael David* \$11
- CHARDONNAY *Ferrari Carano* \$12

SPARKLING + ROSE

- SPARKLING WINE *Mumm* \$11
- SPARKLING ROSE *Gerard Bertrand* \$12
- ROSE *Cultivar*..... \$12

SIREN HARD SELTZER

MADE IN HOUSE

DRAGON FRUIT..... \$5/\$8
San Francisco's only craft brewed hard seltzer! low calories & carbs/gluten-free

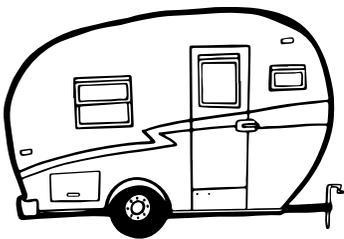
GOLDEN GATE GINGER BEER

MADE IN HOUSE.....8oz-\$4 / 16oz-\$7
This all malt based alcoholic ginger beer is brewed and soured in our kettle for 5 days 5.5% abv

OUR BEER IS SO SPECIAL - ASK FOR OUR BEER LIST!

WELCOME TO SAN FRANCISCO BREWING CO.

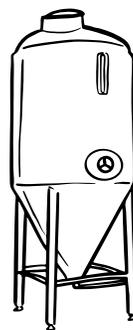
San Francisco Brewing Co. is a local and family owned craft brewery, bar, restaurant, and outdoor beer garden. We pour our own handcrafted beers, offer an interactive selection of games, and serve the very best of San Francisco-inspired pub food.



Established in 2012, Josh Leavy began as a "gypsy brewer," contracting with other brewers to make his recipes and self-distributing



Josh would even deliver some kegs to clients on his vespa scooter to get around the crowded City quickly and easily!



With our 10 barrel system, we brew each beer fresh and its piped directly from the tanks to the taps.



Located just beyond the kitchen in the historical coco building is where all the magic happens. Feel free to check it out!



Check out our merch counter behind the host stand! We have hats, shirts, beer glasses, stickers, pins and more!

T-SHIRTS
GROWLERS

SWEATSHIRTS
+ MORE!