



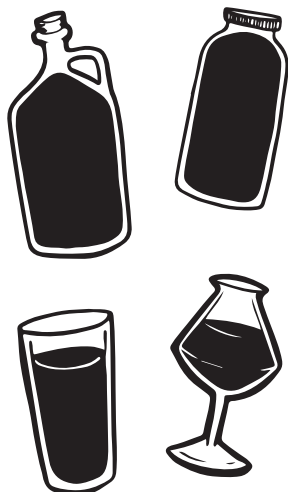
**SAN FRANCISCO BREWING CO.**

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

f i t @sfbrewingco

**ROADIES**

La Mission Mexican-Style Lager,  
 Presidio Pilsner, Cable Car Kolsch,  
 Marina Blonde Ale, Polk Street  
 Pale Ale, Alcatraz Amber Ale,  
 Broadway IPA, Fog City Hazy  
 IPA, Velvet Hammer Hazy Dbl  
 IPA, Halfway to Hell Hazy Triple  
 IPA, Smoothie Hazy Sour, Vanilla  
 Contusion Milkshake IPA, Four  
 Roses Barrel-Aged Imperial Stout,  
 SFBCo Mango-Passionfruit Hard  
 Seltzer, SFBCo Raspberry-Ginger  
 Hard Kombucha



**SWEET ENDINGS**

- BROWNIE SUNDAE** vanilla bean ice cream, Ghirardelli chocolate sauce, whipped cream ..... \$9.5
- ROOT BEER FLOAT** ..... \$7.5
- 2 SCOOPS ICE CREAM** choice of Ghirardelli chocolate or butterscotch sauce, whipped cream..... \$6.5

**STARTERS**

- CAULIFLOWER BITES** *crispy fried and served with cool spiced yogurt* ..... \$10
- FRENCH FRIES** *served with housemade lemon aioli* ..... \$8
- ~white truffle-parmesan **ADD ON ADDITIONAL**..... \$2.5
- CHEDDAR BACON TOTS** *topped with SFBCo beer cheese* ..... \$9
- SPICY CHICKEN WINGS** *choice of traditional Buffalo or \*Sticky Asian* ..... \$15
- 12 wings ..... \$28    18 wings ..... \$40
- WARM BAKED PRETZEL** *w/SFBCo beer cheese & side of beer mustard* ..... \$12

**SANDWICHES + WRAPS**

- GRILLED CHEESE AND SEASONAL SOUP** *Tillamook cheddar on sliced sour dough* ..... \$14
- \*FRIED CHICKEN SANDWICH** *pepper cole slaw, peperoncini aioli, b&b pickles* ..... \$18
- CHICKEN 'BLTA' SANDWICH** *seasoned chicken breast, lemon aioli, brioche bun* ..... \$18
- SF BREW CO CHEDDAR BURGER** *lettuce, b&b pickles, SFBCo sauce* ..... \$19.5
- BEYOND BURGER** *lettuce, tomato, lemon aioli* ..... \$19.5
- ADD ONS TO ANY** *blue cheese, bacon, avocado \$1.5 sauteed onions \$ .75*
- Chicken sandwiches and burger gluten-free option LETTUCE WRAP*
- FISH TACOS** *local wild rockfish marinated Yucatan-style and grilled ala plancha. cilantro slaw, chipotle aioli, cotija cheese, pico de gallo* ..... \$16.5

**ENTREES**

- ARUGULA SALAD** *candied walnuts, black mission figs and Point Reyes blue cheese, fig-basalmic vinaigrette w/ chicken breast* ..... \$18
- KALE SALAD** *chopped Lacinto kale, roasted pepitos, oranges, Grana Padano cheese, citrus-champagne vinaigrette w/ chicken breast* ..... \$19
- FISH & CHIPS** *beer battered Alaskan Tru Cod, Frech fries, hs cole slaw*..... \$22
- \*BLACKENED MEATLOAF** *seared with Creole spices and served with red eye gravy, mashed potatoes and seasonal roasted veggies* ..... \$23
- PAN ROASTED SALMON** *served with roasted fingerling potatoes and seasonal veggies. finished with a salsa verde* ..... \$26

**PIZZA**

- CHEESE PIZZA** ..... \$15
- MARGHERITA** *buffalo mozzarella & picked fresh basil* ..... \$16
- CLASSIC PEPPERONI**..... \$19
- BBQ CHICKEN** *hs bbq sauce, red onion, jalapeno, cilantro, smoked gouda*..... \$20
- HIPPIE PIE** *pesto, mozzarella, seasonal veggies and Laura Chenel chevre* ..... \$19
- SPICY SHRIMP PIZZA** *pesto sauce, roasted red peppers, Laura Chenel chevre, spicy shrimp* ..... \$21
- \*GOLD DIGGER** *italian sausage, bacon, salami, red onion, picholine olives*..... \$22

**SOUPS + SALADS**

- SEASONAL SOUP** *late Summer corn* ..... \$7
- CLAM CHOWDER** *New England style topped with bacon gremolata* ..... \$11.5
- cup..... \$8.5
- HOUSE SALAD** *cucumber, tomato, carrot* ..... \$8 / \$13
- CAESAR SALAD** *a classic topped with seasoned croutons and Grana Padano* .. \$9 / \$16
- >ADD ON TO ANY starter salad chicken breast \$6 avocado \$1.50

\*SIGNATURE ITEMS

A 5% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS TO SUPPORT LOCAL EMPLOYEE BENEFIT MANDATES.