

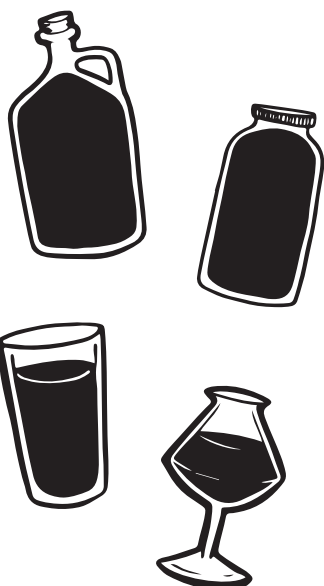


SAN FRANCISCO BREWING CO.  
 3150 Polk Street  
 San Francisco, CA 94109  
 415.484.BEER  
 www.sfbrewingco.com

f i t @sfbrewingco

## POTATO SIDES

- SMASHED POTATOES ..... \$5
- FRENCH FRIES..... \$5
- TATER TOTS..... \$5



## SWEET ENDINGS

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

## SNACKS

- BOILED PEANUTS ..... \$4
- HOUSE MADE PICKLED VEGGIES *market selection* ..... \$6
- SHISHITO PEPPERS *flash fried w/chipolte aioli*.....\$7
- CHEDDAR BACON TOTS *topped with SFBCo beer cheese*..... \$8

## STARTERS

- DEVILED EGGS *add bacon or smoked salmon \$1.5* ..... \$8
- BEER CHEESE MAC *add bacon \$1.5* ..... \$11
- MUCHOS NACHOS *sfbcO beer cheese, black beans, pico de gallo, sour cream* .....\$11  
*add chicken (\$4), add pork (\$4), add avocado (\$1.5)*
- SPICY WINGS *Buffalo or Asian* ..... \$13

## SOUPS + SALADS

- CLAM CHOWDER *New England-style, bacon gremolata*..... \$7
  - HOUSE SALAD *cucumber, tomato, radish, carrot* ..... \$8 / \$13
  - CAESAR SALAD *a classic*..... \$9 / \$16
  - SPINACH SALAD *pickled onion, candied walnuts, apples, feta cheese*..... \$8 / \$13
  - COBB SALAD *grilled chicken, red onion, blue cheese, hard boiled egg, bacon, avocado, tomato, romaine lettuce, green goddess dressing* ..... \$17.5
- ADD GRILLED CHICKEN (\$6), SALMON (\$8), OR AVOCADO (\$1.5) TO ANY SALAD

## PIZZA

- MARGHERITA ..... \$15.5
- CLASSIC PEPPERONI ..... \$16.5
- HIPPIE PIE *market veggies, pesto, fontina cheese*..... \$16.5
- CARAMELIZED ONION & MUSHROOM *fontina, roasted garlic, thyme, parsley* ..... \$17.5
- PESTO PIZZA *roasted peppers, goat cheese* ..... \$17.5
- BBQ CHICKEN *red onion, jalapeno, cilantro, smoked gouda*..... \$17.5
- CLAM AND GARLIC *roasted garlic, manila clams* ..... \$18.5
- GOLD DIGGER *italian sausage, bacon, salami, red onion, olives* ..... \$18.5

## SANDWICHES

- FRIED CHICKEN SANDWICH *pepper cole slaw, aioli, b&b pickles* ..... \$16
- PORK TACOS *slow cooked in our SFBCo 'Fog City IPA' and oranges* ..... \$15
- SF BREW CO BURGER *1/2 lb grass-fed beef* ..... \$15
- TOASTED REUBEN SANDO *corned beef, swiss, pepper cole slaw, sliced rye* ..... \$15

## ENTREES

- FISH & CHIPS *SFBCo American Lager beer-battered Tru Cod* ..... \$18
- BRAISED SHORT RIB *slow-cooked with our SFBCo Stout* ..... \$21
- SALMON ENTREE *pan-roasted and served with preserved lemon beurre fondue* ... \$21
- SAUSAGE BOARD *ask your server for todays selection*..... SMP

~ denotes peanut allergy

# MORE DRINKS

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

## SPECIALTY COCKTAILS

- MICHELADA *house-made seasoned tomato juice, lime, sfbc lager* .....\$10
- OLD FASHIONED *evan williams bourbon, raw sugar, angostura and orange bitters* .....\$11
- PARKSIDE PALOMA *luna azul tequila, aperol, grapefruit juice, soda*.....\$11
- DANDY SHANDY *evan williams bourbon, lemon, peach liqueur, sfbc lager*.....\$11
- WATERMELON SPRITZER *tito's vodka, muddled watermelon, sfbc watermelon seltzer* \$12
- MARINA MULE *choice of tito's vodka or bulleit bourbon, fever tree ginger beer*.....\$12
- NEGRONI *classic made with nolet's gin*.....\$12



## HARD SELTZER MADE IN HOUSE

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

## PROHIBITION COOLERS NON-ALCOHOLIC

- STRAWBERRY-BASIL.....\$6
- CUCUMBER-SAGE.....\$6
- VERY-BERRY .....\$6

## WINE

### REDS

- RED BLEND *Conundrum*..... \$11
- PINOT NOIR *District 7*..... \$12
- ZINFANDEL *Terra d'oro*..... \$12
- CABERNET *Francis Coppola*.....\$13

### WHITES

- PINOT GRIGIO *Sea Glass* ..... \$10
- SAUVIGNON BLANC *Michael David* \$9
- CHARDONNAY *Ferrari Carano* ..... \$12

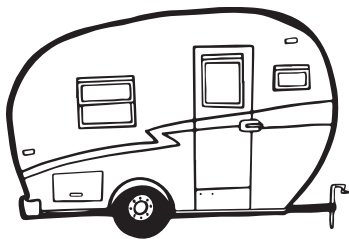
### SPARKLING + ROSE

- SPARKLING WINE *Mumm* ..... \$11
- SPARKLING ROSE *Mumm* ..... \$12
- ROSE *Angeline* ..... \$10

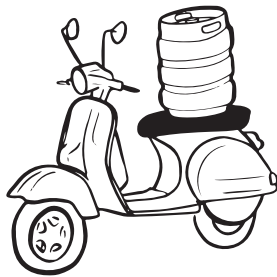
OUR BEER IS SO SPECIAL - ASK FOR OUR BEER LIST!

## WELCOME TO SAN FRANCISCO BREWING CO.

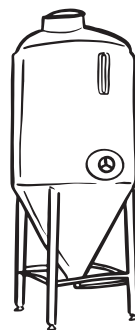
*San Francisco Brewing Co. is a local and family owned craft brewery, bar, restaurant, and outdoor beer garden. We pour our own handcrafted beers, offer an interactive selection of games, and serve the very best of San Francisco-inspired pub food.*



*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!