

CHEERS!



FORT POINT BEER

KSA Light & Crisp Kölsch Style Ale - 4.6%	\$7
SFIZIO Italian Style Pilsner - 4.9%	\$8
YUZU KSA RADLER Kölsch Style Ale with Yuzu Juice - 4.3%	\$9
WESTFALIA Nuremberg Inspired Red Ale - 5.6%	\$8
PILOT #26 Experimental Red Lager - 5.8%	\$8
LOOSE LEAF Fort Point x Fox Tale Dark Farmhouse Ale Collab - 7.8%	\$9
NATURAL MAGIC Hazy Pale Ale - 5.9%	\$9
VILLAGER San Francisco Style IPA - 6.3%	\$8
LOBOS Hazy IPA - 6.9% / specialty Lobos glass provided with first pour	\$9
ANIMAL Tropical IPA - 7.5%	\$9
PRIME 5 Fort Point x Henhouse Double IPA Collab - 8.7%	\$9

GUEST BEER

MORPHO / WOODS BEER & WINE CO. Tart Herbal Ale with Yerba Mate & Hibiscus - 6.5%, 10oz pour	\$7
HEFEWEIZEN / SCHNEIDER WEISSE Bavarian Hefeweizen - 5.4%	\$9
DEVILISH WIT / GHOST TOWN Oak Aged Belgian Style Wit - 5.2%, 10oz pour	\$10
GOOD NIGHT'S REST / HENHOUSE BREWING CO. Dark Saison - 6.6%	\$9
DOUBLE GUAVA BOAT / TEMESCAL BREWING IPA with Pink Guava - 7.8%	\$9
OCEAN PARTY / HUMBLE SEA BREWING CO. Double Dry Hopped Foggy IPA - 6.7%	\$9
RAINBOW SHERBERT / PRAIRIE ARTISAN ALES Kettle Sour with Tangerine, Raspberry & Pineapple - 5.2%, 10oz pour	\$8
BLACKBERRY PARFAIT / FIELDWORK BREWING Kettle Sour with Blackberry, Lactose & Vanilla - 6.4%, 10oz pour	\$7
OLD RASPUTIN (NITRO) / NORTH COAST BREWING CO. Russian Imperial Stout on Nitro - 9.0%	\$8

SPARKLING

ANCESTRAL PET. NAT. / PEQUENOS REBENTOS \$15/60
Loureiro
2020 Minho, Portugal

WHITE WINE

HEART OF GOLD / EDMUNDS ST. JOHN \$15/60
Grenache Blanc, Vermentino
2020 - Sierra Foothills, California

LE PHOQUE PLONGEUR / LICORNE MÉCHANTE \$15/60
Sauvignon Blanc, Muscat, Colombard
2020 - Orinda, California

SHAUNT & DIEGO / LES LUNES \$15/60
Chardonnay
2020 - Barra Vineyard, California

RED WINE

VIN ROUGE / LA PATIENCE \$15/60
Carignan, Merlot
2020 - Costieres de Nimes, France

TYMORA / LARES \$15/60
Gamay, Pinot Noir
2020 - Eola Amity, Oregon

KENNY LIKITPRAKONG / CAMP \$15/60
Cabernet Sauvignon
2020 - North Coast, California

CIDER & KOMBUCHA

VERY JUICY / FAR WEST \$11
Gala & Granny Smith Hard Apple Cider - 5.0%

PINEAPPLE CHILI / FLYING EMBERS \$7
Hard Kombucha with Pineapple & Chili - 6.8%, 10oz pour

N/A

VANILLA CREAM SODA House-made \$6

YUZU SPARKLING JUICE Kimino \$5

SPARKLING WATER Topo Chico \$4

SMALL PLATES

SPICY NUTS \$5
Peanuts, Walnuts, Anchovy, Ginger, Fresno Chili, Furikake

FRENCH FRIES \$7
House-made "Heinz" & Garlic Mayo

FRESH CUT VEGETABLES \$14
Crudités, Pistachio, Sunchoke Dip

CRAB DEVILED EGGS \$15
Dungeness, Trout Roe, Meyer Lemon, Tarragon

LITTLE GEMS & CITRUS SALAD \$14
Blood Orange, Pistachio, Citrus Vinaigrette, Torn Herbs

BEER STEAMED MUSSELS \$16
KSA, Shallot, Celery, Anchovy Toast

VERY HOT WINGS \$16
Tzatziki, Cucumber

PARTY BREAD

SMASHED AVOCADO & CARROT \$16
Cotija, Cara Cara, Dukkah, Cilantro

SMOKED SPECK \$18
Caper Mayo, Celery, Fennel, Fresno Chili

SANDWICHES

VEGAN YUBA CLUB \$16
Trumpet Mushroom, Roasted Red Pepper, Butter Lettuce, Herb Mustard

CHEESEBURGER \$18
Bermuda Triangle Cheese, Onion Jam, Dijon Mayo

PORK CHOP SANDWICH \$18
Black Pepper Sauce, Ginger Scallion Mayo, Cabbage & Poblano

4.5% SURCHARGE ADDED FOR EMPLOYEE BENEFITS.