



**FORT  
POINT**

**BEER CO.**

**VALENCIA**

GOOD BEER FOR EVERYONE

**FOOD**

**PARTY BREAD — CHARRED BREAD MADE FOR SHARING**

**PARTY BREAD W/ SICHUAN HUMMUS** \$11  
cilantro, crispy chickpeas, peanut powder,  
mala vinaigrette

**PARTY BREAD W/ MUSHROOM FONDUE** \$15  
celtuce, shiitake, rosemary, grana padano

**PARTY BREAD & PORCHETTA  
DI TESTA** \$15  
fennel, fermented chili, chrysanthemum, celery,  
caper aioli

**PARTY BREAD W/ SMASHED AVOCADO** \$12  
roasted carrots, dukkah, cara cara, black radish,  
chervil, cotija

**SMALL PLATES**

**MARINATED GREEN TOMATOES** \$9  
puffed wild rice, pea shoots, curry, lime

**GRILLED LOLLIPOP KALE** \$12  
nasturtium ranch, sunflower seeds, lemon vinaigrette

**CHARRED SNAP PEAS** \$13  
kimchi vinaigrette, shiso, furikake

**PICKLED ASPARAGUS** \$10  
whipped gribiche, anchovy crisp, chives

**MILLIONAIRE'S DIP** \$8  
dill chips, smoked French onion,  
cheddar, almond

**DUNGENESS CRAB DEVEILED EGGS** \$12  
winter citrus, tarragon, chives, chili oil, fried herbs

**COCONUT SHRIMP** \$14  
panko & coconut flakes, habanero & pineapple dust,  
whipped lime & coconut dip

**TEA-SMOKED WINGS** \$14  
thai basil, crispy garlic, pickled onions

**LARGE PLATES**

**CHEESEBURGER** \$14  
cream co. beef blend, American cheese,  
spread, onions, pickles

**PORKCHOP SANDWICH** \$16  
black pepper sauce, ginger scallion mayo,  
cabbage & onions

**CASTELFRANCO RADICCHIO SALAD** \$14  
cardamom granola, honey pear, radish, mint, dates

**SPRING PANISSE SANDWICH (VEGAN)** \$15  
green garlic, pickles, crispy onions, beer bread

**SWEET**

**WARM BUTTERSCOTCH COOKIE** \$5

**FUNKY CHEESE PLATE** \$9  
chef's choice, quince, caramelized toast

**NON ALCOHOLIC BEVERAGES**

**GEROLSTEINER** Sparkling Water \$4

**KIMINO** Yuzu Sparkling Juice \$4

**DARK MATTER** Cold Brew Coffee \$8

**HANK'S ROOT BEER** \$5

**CASAMARA CLUB** Sparkling Amaro Soft Drink \$5

4.5% SURCHARGE ADDED FOR EMPLOYEE BENEFITS