



small | salad

today's soup	11.
baked pecorino <i>local wildflower honey, hazelnuts, chili, toasted levain</i>	18.
meatballs <i>pork and ricotta, polenta, marinara, parmigiano reggiano</i>	15.
chicharrones <i>cacio e pepe</i>	10.
kauai blue prawns <i>garlic butter, lemon, chili</i>	19.
cheese & charcuterie <i>inquire for daily selection</i>	19.
baby spinach <i>gorgonzola, currants, pine nuts, crisp shallots, balsamic vinaigrette</i>	14.
chopped <i>romaine, peppers, olives, chickpeas, fried quinoa, provolone, parmigiano reggiano, italian vinaigrette</i>	16.
arugula + kale <i>delicata squash, pomegranate, ricotta salata, banyuls vinaigrette</i>	14.
romaine + kale caesar <i>lacinato kale, romaine, croutons, parmigiano reggiano</i>	15.
<i>add chicken breast</i>	7.
<i>add hanger steak</i>	14.
<i>add ora king salmon</i>	15.

pasta | pizza

bucatini <i>pomodoro, di stefano burrata, basil</i>	21.
gnocchi <i>pork sugo, broccoli rabe, parmigiano reggiano</i>	22.
casarecce <i>italian sausage, broccoli rabe, calabrian chili butter, pangrattato</i>	24.
tagliatini <i>guanciale, egg yolk, pecorino, pea shoots</i>	23.
margherita <i>tomato, basil, mozzarella</i>	17.
sausage <i>tomato, mozzarella, gypsy peppers, whole roasted garlic, onions</i>	18.
pepperoni <i>tomato, mozzarella, pepperoncini peppers</i>	18.
chicken pesto <i>sun-dried tomato, whole roasted garlic, pine nuts, red onions</i>	19.
pear + gorgonzola <i>frog hollow farm pears, arugula, saba</i>	18.
mushroom <i>chanterelles, cultivated mushrooms, garlic chives, crescenza</i>	19.

sandwich

served with garlic potato chips, pickled vegetables

meatball <i>marinara, mozzarella, plain hero</i>	18.
turkey burger <i>aged cheddar, romaine, aioli, pickles</i>	21.
portobello <i>celery root, sun-dried tomato, arugula, herb aioli, plain hero</i>	18.
blt <i>applewood smoked bacon, heirloom tomatoes, arugula, aioli, levain, served with potato salad</i>	19.

large

risotto <i>cultivated mushrooms, parmigiano reggiano, mushroom brodo garnished with seared hanger steak</i>	32.
ora king salmon <i>vegetable tart, parsley-basil pesto, tomato brodo</i>	35.
chicken breast milanese <i>shaved vegetable salad, lemon vinaigrette</i>	27.
beef short rib <i>potato puree, roasted root vegetables, red wine reduction</i>	31.



non-alcoholic refreshers

mint limeade 6.
mint, lime, agave, sparkling water

prickly rose 6.
prickly pear puree, ginger, lemon, sparkling water

craft cocktails

airdrop 13.
square one bergamot vodka, lemon, honey, sparkling wine

credo g+t 13.
broker's london dry gin, fentiman's grapefruit tonic, juniper

el diablo 14.
arete blanco tequila, mirto rosso, lime, ginger

la flaca 14.
bozal 'ensemble' mezcal, serrano chili, prickly pear, lime

huckleberry smash 14.
buffalo trace bourbon, huckleberry, lemon, mint

penicillin 14.
compass box 'great king st.' scotch, lemon, ginger syrup

grounds for divorce 15.
flor de cana 7yr rum, calvados, demerara syrup, bitters

bottled beer

trumer pilsner 7.
berkeley, california, 4.9% abv

magnolia 'kalifornia kölsch' ale
san francisco, california, 4.7% abv

golden state 'mighty dry' cider
sonoma, california, 6.3% abv

almanac 'love' hazy ipa (473ml)
alameda, california, 6.1% abv

almanac barrel-aged sour (375ml) 12.
alameda, california (375ml), inquire for seasonal selection

sparkling wine | still rosé

brut rosé, gruet 12.
new mexico NV

brut, roederer estate 14.
anderson valley, california NV

brut, drappier "carte d'or" 25.
champagne, france NV

rosé of pinot noir, red car 13.
mendocino, california, 2019

white wine

sauvignon blanc, long meadow ranch 12.
rutherford, napa valley, california 2018

arneis, bruno giacosa 15.
roero, piemonte, italy 2017

riesling, pflüger "cuvee biodynamite" 15.
pfalz, germany 2017

chardonnay, trefethen 14.
oak knoll district, napa valley, california 2017

red wine

pinot noir, long meadow ranch "farmstead" 18.
anderson valley, california 2016

barbera, giovanni rosso 15.
barbera d'alba, piemonte, italy 2016

zinfandel, bedrock "old vine" 14.
sonoma, california 2017

sangiovese grosso, altesino 24.
brunello di montalcino, toscana, italy 2015

cinsault/syrah, chateau musar "jeune" 15.
bekaa valley, lebanon 2017

merlot/cabernet franc, chateau rocher-calon 13.
montagne-saint-émilion, bordeaux, france 2017

cabernet sauvignon, veeder house 22.
mount veeder, napa valley, california 2011

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