



non-alcoholic refreshers

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

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

huckleberry lemonade 6.
huckleberry, 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.
arette 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 2012

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition
credo sources organic and sustainable products when possible by supporting local farmers and purveyors. some of our many partners include:
the original peach farm, star route farms, feed sonoma, bellweather farms, swanton berry farms, brokaw ranch, panorama bakery, the pasta shop
credo adds a 5% surcharge to assist in complying with san francisco healthcare mandates