



## starter

**brentwood corn soup** 11.  
*cheddar croutons, jalapeno gastrique*

**whipped feta hummus** 12.  
*castelvetrano olive tapenade, sundried tomato jam, focaccia crostini*

**summer peach tartare** 14.  
*toasted quinoa, pickled mustard seed, shaved fennel, cardamom creme fraiche, spiced taro chips*

**roasted castroville artichokes** 13.  
*country ham, valencia orange aioli, pine nut gremolata*

**burrata toast** 17.  
*heirloom tomato, tellicherry balsamic glaze, feather basil, charred country bread*

**braised beef short rib croquettes** 18.  
*harissa crema, green onion salsa verde*

**woodstone oven spanish octopus** 21.  
*patatas bravas, fennel, crispy capers, saffron white wine vinegar*

## salad

**pine street cobb** 16.  
*garden greens, bleu cheese, cherry tomato, applewood smoked bacon, avocado, toasted quinoa, hard boiled hen egg, herbed house vinaigrette*

**stone fruit salad** 15.  
*arugula, marcona almonds, ricotta salata, ras-el-hanout yogurt, sesame champagne vinaigrette*

**vitality bowl** 15.  
*kale, quinoa, wheatberries, avocado, blueberries, spiced chickpeas, pumpkin seed hummus, acai vinaigrette*

## pizza

**margherita** 17.  
*smoked mozzarella, san marzano tomato, garden herbs*

**fungi** 21.  
*forest mushrooms, kale, taleggio, country ham, truffle vinaigrette*

**summer squash** 19.  
*whipped herb ricotta, crispy squash blossoms, sweet pickled fresno chili, pesto basil*

## main

**forest mushroom bolognaise** 24.  
*roasted carrots, wilted kale, pappardelle (vegan)*

**filet of crispy skin salmon** 29.  
*toasted orzo succotash, shaved fennel salad, leek veloute*

**38 north farms duck breast** 34.  
*fregola sarda, brentwood corn, forest mushrooms, pickled grapes, sour cherry jus*

**orecchiette** 25.  
*italian sausage, broccolini, calabrian chili butter, pangrattato*

**heritage pork chop** 36.  
*summer pole beans, oven roasted peach, whole grain jus*

**steak frites** 42.  
*12oz ny strip, garlic parmesan frites, charred shallot, bearnaise butter*

## side

**garlic parmesan fries** 7.  
*ketchup, garlic aioli*



## non-alcoholic refreshers

**summer peach lemonade** 7.  
*mint, lime, agave, sparkling water*

**passionfruit cooler** 6.  
*passion fruit puree, mint, lime, sparkling water*

**strawberry lemonade** 6.  
*strawberry, lemon, sparkling water*

## craft cocktails

**pine st. spritzer** 12.  
*aperol, sparkling wine, soda water*

**the bay bridge** 14.  
*bombay gin, watermelon, lemon, mint, served up*

**julia morgan** 14.  
*basil vodka, cucumber syrup, cucumber water, lime*

**la mission margarita** 14.  
*espadin mezcal, passionfruit, lemon, tajin*

**high west old fashioned** 12.  
*high west double rye, demerara syrup, chocolate and orange bitters*

**keys to alcatraz** 14.  
*buffalo trace bourbon, crème de cassis, lemon, angostura, served up*

## bottled beer

**stella artois, pilsner** 7.  
*leuven, belgium 4.6% abv*

**fort point, ksa kolsch**  
*san francisco, california, 4.6% abv*

**anderson valley, boont amber ale**  
*boonville,, california, 5.8% abv*

**drakes, denogginizer double ipa**  
*san leandro, california, 9.75% abv*

**almanac 'love' hazy ipa (473ml)** 8.  
*alameda, california, 6.1% abv*

## sparkling wine | still rosé

**brut rosé, gruet** 14.  
*new mexico, NV*

**brut, j vineyards** 12.  
*sonoma county NV*

**rosé of cabernet sauvignon, veeder house** 14.  
*mount veeder, napa valley, california 2020*

## white wine

**sauvignon blanc, long meadow ranch** 14.  
*rutherford, napa valley, california 2020*

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

**chardonnay, morgan, highland** 14.  
*santa lucia highlands, monterey, california 2018*

**grenache blanc/viognier, tablas creek "patelin"** 13.  
*paso robles, california 2017*

## red wine

**pinot noir, domaine drouhin "dundee hills"** 22.  
*willamette valley, oregon 2019*

**grenache, joseph grau "volador"** 14.  
*montsant, catalonia, spain 2017*

**tempranillo, valenciso** 18.  
*rioja reserva, spain 2012*

**cabernet sauvignon, details by sinegal** 16.  
*sonoma county, california 2019*

**cabernet sauvignon, veeder house** 22.  
*mount veeder, napa valley, california 2012*

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