



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

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

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

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

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

dungeness crab sandwich 34.
brokaw ranch avocado, louis dressing, toasted levain served with house pickled vegetables and garlic potato chips

blt sandwich 20.
applewood smoked bacon, arugula, tomato, aioli, toasted levain served with garlic potato chips

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

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

side

garlic parmesan fries 7.
ketchup, garlic aioli



non-alcoholic refreshers

summer peach lemonade 7.
local peaches, lemon, sparkling water

leo's 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.
dundee hills, oregon 2019

grenache, montsant 14.
josep grau 'l'efecte volador' 2017

tempranillo, valenciso 18.
rioja reserva, spain 2016

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

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
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