



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, orange segments, avocado, blueberries, spiced chickpeas, pumpkin seed hummus, acai vinaigrette

available proteins
add coriander crusted ahi tuna 18.
add salmon 16.
add chicken breast 10.
add avocado 3.

pizza

margherita 18.
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

credo burger 21.
8oz.chuck blend, aged cheddar, arugula, pickled applewood bacon, 1000 island, toasted sesame brioche bun served with garlic parmesan fries
add fried egg .2
add avocado .3

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, broccoloni, calabrian chili butter, pangrattato

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

- 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** 14.
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

- trumer 'pils' pilsner** 7.
berekeley, california, 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** 15.
new mexico, NV
- brut, j vineyards** 13.
sonoma county NV
- rosé of cabernet sauvignon, veeder house** 16.
mount veeder, napa valley, california 2020

white wine

- sauvignon blanc, long meadow ranch** 15.
rutherford, napa valley, california 2020
- chardonnay, joseph drouhin** 18.
pouilly-fuisse, cote de beaune, france, 2018
- chardonnay, flowers** 21.
sonoma coast, sonoma county, california 2020
- grenache blanc/viognier, tablas creek "patelin"** 14.
paso robles, california 2017

red wine

- pinot noir, domaine drouhin "dundee hills"** 24.
willamette valley, oregon 2019
- grenache, joseph grau "volador"** 15.
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

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