



starter

roasted cauliflower soup 11.
golden raisins, madras curry crema, sage granola

whipped feta hummus 12.
sweet potato, pineapple cilantro marmalade, spiced taro chips, pumpkin seed gremolata

pickled pork belly 14.
charred brussel sprouts, sunny side egg, applewood bacon chermoula

woodstone oven roasted baby beets 13.
cardamon crema, navel orange, kale pesto, toasted sesame

burrata toast 17.
cabernet braised pears, pickled kohlrabi, aged balsamic, toasted hazelnuts, charred country bread

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

woodstone oven u-10 shrimp 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

belgium endive salad 15.
shaved fennel, baby arugula, fuji apples, bleu cheese, walnut vinaigrette

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

available proteins

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

main

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

filet of crispy skin salmon 29.
toasted farro, delicata squash, honey poached cranberry, grapefruit beurre blanc

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

thomas farms rack of lamb 36.
sugar pie pumpkin couscous, merguez sausage, pickled pomegranate seeds, pumpkin seed vinaigrette

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

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

sides

roasted baby carrots 9.
pickled currants, walnuts, whipped sage yogurt

brussels sprouts 10.
caramelized apple croutons, balsamic bacon vinaigrette



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.
bulleit 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
- syrah/grenache, tablas creek "patelin de tablas"** 14.
paso robles, california 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
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