



starter

butternut squash soup 11.
cream, maple pecan granola, harissa vinaigrette, sage

whipped feta hummus 12.
wood oven roasted carrots, cilantro, pistachio butter, spiced taro chips, madras curry oil

pickled pork belly 17.
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.
prosciutto de parma, pickled figs, toasted walnuts, fennel top vinaigrette 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

credo caesar 15.
Romaine lettuce, radicchio, garlic parmesan croutons, caesar dressing

pine street cobb 16.
garden greens, bleu cheese, cherry tomato, applewood smoked bacon, avocado, toasted quinoa, hard boiled hen egg, herbed house 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 4 u-10 shrimp 20.

sides

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

brussels sprouts 10.
caramelized apple croutons, balsamic bacon vinaigrette

special

30 day dry-aged 32oz. tomahawk for 2 130.
choice of 1 side, served with salsa verde + bordelaise

main

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

filet of crispy skin salmon 31.
toasted farro, delicata squash, honey poached cranberry, grapefruit beurre blanc

38 north farms duck breast 36.
roasted baby carrots, confit fennel, parsnip puree, black currant mostarda, 5 spice jus

braised beef brisket 41.
roasted napa cabbage, wilted kale, pickled fuji apple, baby turnips, 1000 island jus

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

100z heritage pork chop 36.
creamy yellow polenta, roasted forest mushrooms, pickled persimmons, black mission fig balsamic

winter truffle risotto 23.
black truffle, lemon parmesan, petit arugula
add 4 u-10 shrimp 20.
add salmon 16.
add chicken breast 10.

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.



craft cocktails

- pomegranate sour** 14.
tito's vodka, escubac sweetdram, pomegranate juice, lemon, egg white
- the bay bridge (in winter)** 14.
gin, blood orange, lemon, mint, served up
- holiday pear** 14.
sailor jerry rum, amaretto, pear puree, ginger juice, holiday spice
- la mission spicy margarita** 14.
espadin mezcal, agave, lime juice, jalapeno, tajin
- eagle rare old fashioned** 14.
eagle rare bourbon, demerara syrup, chocolate and orange bitters
- mezcal negroni** 14.
equal parts medre mezcal, compari, antica sweet vermouth

bottled beer

- firestone, 805 blonde ale** 7.
paso robles, 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

white wine

- sauvignon blanc, sinegal estate** 20.
st.helena, napa valley, california 2020
- chardonnay, talbot 'sleepy hallow'** 18.
stanta lucia highlands, monterey, california 2020
- chardonnay, flowers** 21.
sonoma coast, sonoma county, california 2020
- grenache blanc/viognier, tablas creek "patelin"** 14.
paso robles, california 2017
- dry riesling, morgan 'double l vineyard'** 14.
stanta lucia highlands, monterey, california 2020

red wine

- pinot noir, long meadow ranch** 18.
anderson valley, california 2016
- nebbiolo, renato ratti 'ochetti'** 15.
piedmonte, italy 2020
- syrah, fess parker** 14.
santa barbara county, california 2019
- cabernet sauvignon, quilt** 18.
napa valley, california 2019
- old vine zinfandel, bedrock wine co.** 15.
sonoma, california 2020

sparkling wine | still rosé

- brut rosé, gruet** 16.
new mexico, NV
- brut, scharffenberger** 15.
mendocino county, California, NV
- rosé, bouchaine** 15.
napa valley, california, 2021

non-alcoholic refreshers

- pomegranate lemonade** 7.
pomegranate juice, lemon, agave, sparkling water
- blood orange cooler**
blood orange puree, pomegranate, lime, sparkling water
- spicy mint limeade**
mint, jalapeno, lime, agave, sparkling water

coravin wine pour system	half/full
pinot noir, joseph drouhin, cote de beaune	15./30.
<i>cote de beaune, france 2016</i>	
cabernet sauvignon, freemark abbey	14./28.
<i>napa valley, california 2018</i>	
zinfandel blend, 8 years in the desert, orin swift	13./26.
<i>saint helena, california 2020</i>	

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:
 credo adds a 5% surcharge to assist in complying with san francisco healthcare mandates