



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

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

sides

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

brussels sprouts 10.
caramelized apple croutons, bacon, balsamic vinaigrette

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

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

non-alcoholic refreshers

pomegranate lemonade 7.
pomegranate juice, lemon, agave, sparkling water

blood orange cooler 7.
blood orange puree, pomegranate, lime, sparkling water

spicy mint limeade 7.
mint, jalapeno, lime, agave, sparkling water

main

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

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

dungeness crab sandwich 34.
brokaw ranch avocado, louis dressing, toasted levain served with fries

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 22.
8oz chuck blend, aged cheddar, arugula, pickled applewood bacon, 1000 island, toasted sesame brioche bun served w/ garlic parmesan fries
add fried egg 2.
add avocado 3.

pizza

margherita 18.
smoked mozzarella, san marzano tomato, garden herbs

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



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

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

- 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** 16.
new mexico, NV
- brut, j vineyards** 15.
sonoma county NV
- rosé, bouchaine** 15.
napa valley, california, 2021

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, domaine drouhin "rose rock"** 20.
rose rock, eola-amity hills, oregon 2019
- 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
- cabernet sauvignon, veeder house** 22.
mount veeder, napa valley, california 2013
- old vine zinfandel, bedrock wine co.** 15.
sonoma, california 2020

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