



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 bolognese 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

10oz 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

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

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

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

white wine

sauvignon blanc, long meadow ranch 18.
anderson valley, california 2016

chardonnay, talbot 'sleepy hallow' 18.
stanta lucia highlands, monterey, california 2020

pinot grigio, jermann 14.
friuli, italy, 2018

chardonnay, flowers 21.
sonoma coast, sonoma county, california 2020

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

coravin wine pour system

pinot noir, joseph drouhin, cote de beaune 30.
cote de beaune, france 2016

chianti classico, fèlsina berardenga 'riserva rancia' 28.
tuscany, italy 2015

cabernet sauvignon, veeder house 24.
mount veeder, napa valley, california 2012

cabernet sauvignon, freemark abbey 28.
napa valley, california 2018

zinfandel blend, 8 years in the desert, orin swift 26.
saint helena, california 2021

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