



## 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*



## 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*

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## 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*

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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