* FARE *

SEASONAL OYSTER 1

CHICKEN SLIDER

coleslaw, ranch 4EA

TRUFFLE FRIES

parmesan, truffle dip 5 vg

WHITE BEAN HUMMUS burnt toast, cucumber 6 v



DORSEY SOUR 9

MOSCOW MULE 9

HOUSE WINE 7

SUDWERK'S PILSNER 4

half off SELECT BOTTLES OF SPARKLING & STILL ROSE

happy hour prices listed below



SPARKLING

BRUT ROSÉ

Cleto Chirarli

Brut de Noir Rose, Castelvetro, Italy 2016 30 (60)

CAVA BRUT ROSÉ

Campo Viejo

NV, Spain 25 (50)

STILL

ROSÉ OF CINSAULT

Chateau Leoube

Provence, France 2015 28 (56)

ROSÉ OF SYRAH/MOURVÈDRE

Jean-Luc Colombo, "Cape Bleue' Provence, France 2014 **20** (40)

ROSÉ OF GRENACHE/MOURVÈDRE

The Withers

El Dorado, Sierra Foothills 2015 27 (54)

ROSÉ OF PINOT NOIR

Pascal Jolivet "Sauvage"

Sancerre, Loire, France 2017 28 (56)

ROSÉ OF PINOT NOIR

Anderson Valley, California, 2017 | 24 (48)

We care about the vitality of our customers and our cuisine is always prepared in a health conscious manner. We are proud to accommodate a wide variety of dietary preferences.

A 5% surcharge has been added due to San Francisco employer mandates, including Healthy SF. Corkage fee of \$25 per bottle. We are not responsible for lost or stolen items.

Eating raw or undercooked proteins may increase risk of foodbourne illness.

19

2001 CHESTNUT ST · SAN FRANCISCO

HAPPY HOUR

good times for good times' sake

* FARE *

SEASONAL OYSTER 1

CHICKEN SLIDER coleslaw, ranch 4EA

TRUFFLE FRIES parmesan, truffle dip 5 vg

WHITE BEAN HUMMUS burnt toast, cucumber 6 v



DORSEY SOUR 9

MOSCOW MULE 9

HOUSE WINE 7

SUDWERK'S PILSNER 4

half off SELECT BOTTLES OF SPARKLING & ROSE WINE

happy hour prices listed below



SPARKLING

BRUT ROSÉ

Cleto Chirarli

Brut de Noir Rose, Castelvetro, Italy 2016 30 (60)

CAVA BRUT ROSÉ

Campo Viejo

NV, Spain 25 (50)

STILL

ROSÉ OF CINSAULT

Chateau Leoube

Provence, France 2015 28 (56)

ROSÉ OF SYRAH/MOURVÈDRE

Jean-Luc Colombo, "Cape Bleue' Provence, France 2014 **20** (40)

ROSÉ OF GRENACHE/MOURVÈDRE The Withers

El Dorado, Sierra Foothills 2015 27 (54)

ROSÉ OF PINOT NOIR

Pascal Jolivet "Sauvage

Sancerre, Loire, France 2017 28 (56)

ROSÉ OF PINOT NOIR

Copain

Anderson Valley, California, 2017 | 24 (48)

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