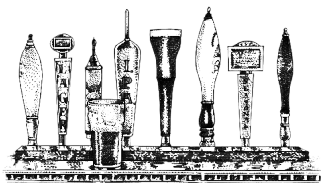


## BEER



### BOTTLE

- Amstel Light** 5  
*Amsterdam, Netherlands, 3.5%*
- Sierra Nevada Pale Ale** 5  
*Chico, CA, 5.6%*
- Duvel** 10  
*Breendock-Puurs, Belgium, 8.5%*
- Chimay Blue Label** 8  
*Baileux, Belgium, 9%*
- Ballast Point Sculpin IPA** 8  
*San Diego, CA, 7%*
- Hitachino Nest White Ale** 11  
*Naka-Shi, Japan, 5.5%*
- Clausthauler (N/A)** 4  
*Frankfort, Germany, N/A*

## MANHATTAN PROJECT

Create your own



- Sonoma W. of KY Bourbon #1** 13  
*baked cherry, light smoke, allspice, vanilla*
- Michter's Bourbon** 13  
*apricot, cinnamon, graham cracker*
- Woodford Reserve Bourbon** 13  
*warm spices, orange, chocolate*
- Angel's Envy Bourbon** 14  
*ripe fruit, vanilla, bitter chocolate*
- Pikesville Rye** 14  
*caramel, pepper, wood, citrus*
- High West Double Rye** 14  
*baking spices, burnt orange, caramel*
- Whistle Pig 10yr Rye** 19  
*vanilla, dark chocolate, butterscotch*



- Carpano Antica**  
*figs, orange peel, toffee*
- Cocchi di Torino**  
*burnt orange peel, clove, rhubarb*
- Punt e Mes**  
*dried fruits, orange, bitter finish*
- Lo-Fi Sweet**  
*rhubarb, cocoa, vanilla, exotic spices*



- Chocolate**    **Angostura**  
**Black Walnut**    **Orange**  
**Rhubarb**    **Old Fashioned**

### DRAUGHT

- Scrimshaw Pils** 6  
*Fort Bragg, CA, 15oz, 4.4%*
- Lagunitas Born Yesterday Pale Ale** 7  
*Petaluma, CA, 15oz, 7.2%*
- Seismic Liquifaction Kolsch Style Ale** 7  
*Sonoma County, CA, 12oz, 4.8%*
- Avery Brewing White Rascal** 7  
*Boulder, CO, 15oz, 5.6%*
- Golden State Dry Cider** 8  
*Sebastopol, CA, 15oz, 6.9%*
- Bruery Terreux Frederick H. Tart Oaked Sour** 9  
*Orange County, CA, 12oz, 7%*
- Anchor Steam** 7  
*San Francisco, CA, 15oz, 4.9%*
- Modern Times Amber** 8  
*San Diego, CA, 15oz, 6.8%*
- Bear Republic Racer 5 IPA** 8  
*Healdsburg, CA, 15oz, 7.5%*
- Coronado Stingray Imperial IPA** 8  
*San Diego, CA, 15oz, 8.2%*
- Hitachino Nest Espresso Stout** 10  
*Naka-Shi, Japan, 12oz, 7%*
- Rotating Handle** AQ

## COCKTAILS



**SAGE WITH ENVY** 13  
*Cutty Sark Blended Scotch, Dry Vermouth, Egg White, Sage, Lemon, Sugar*

**FLORAL INDEX** 13  
*Gin, Lo-Fi Gentian Amaro, House-Made Cranberry Plum Falernum, Lime, Rhubarb*

**BARBARY COASTIN'** 12  
*Barbary Coast Rhum, Hennessy VS, Laird's Apple Jack, Lemon, Apple, Maple*

**SQUEEZE THE DAY** 11  
*Crop Organic Tomato Vodka, Herbed Lemonade: Mint, Basil, Dill, Sugar*

**CAL-SALIDA** 12  
*Grapefruit-Habanero Infused Mezcal, Pamplemousse, Honey, Lemon*

**DAY TRADER** 12  
*Blanco Tequila, Saint George Spiced Pear, Ginger, Lemon*

**GOLD RUSH** 11  
*Buffalo Trace Bourbon, Honey, Lemon, Fresh Mint*

**PERFECT YEN** 13  
*Iwai Japanese Whisky, Amaro, Dry Vermouth, Cucumber, Salt*

**OAXACAN OLD FASHIONED** 12  
*Kimo Sabe Mezcal, Tequila, Agave, Bitters*

**OLD FASHIONED** 11  
*Templeton Rye, Sugar, Bitters*

## WINE BY THE GLASS

- Cava** 11/42  
*Kila, Spain, 2012*
- Cremant Brut Rosé** 15/57  
*Bailly Lapierre, NV, Burgundy*
- Champagne** 20/80  
*Veuve Clicquot, NV, Champagne*
- Bordeaux Blanc** 10/38  
*Chateau Haut Rian, 2013, Bordeaux*
- Sauvignon Blanc** 13/49  
*Silverado, 2014, Napa Valley*
- Sancerre** 16/65  
*Patient Cottat, 2016, France*
- Riesling** 13/49  
*Robert Weil, 2015, Rheingau, Germany*
- Chardonnay** 14/53  
*Raymond, 2014, Napa Valley*
- Grüner Veltliner** 13/49  
*Domäne Wachau, 2015, Austria*
- Rosé** 13/49  
*Hecht & Bannier, 2016, Côtes de Provence, France*
- Pinot Noir** 16/61  
*Roserock, 2014, Willamette Valley, OR*
- Montepulciano** 11/41  
*Zaccagnini, 2013, Abruzzo*
- Zinfandel** 13/49  
*Folie a Deux, 2015, Sonoma County*
- Syrah** 15/57  
*E. Guigal, 2013, Côtes du Rhône, France*
- Merlot** 15/57  
*Trefethen, 2014, Oak Knoll, Napa Valley*
- Malbec** 14/53  
*Trivento, 2015, Mendoza, Argentina*
- Cabernet Sauvignon** 15/57  
*Marietta, 2014, Alexander Valley*

# DINNER

## SHARED STARTERS

**House Made Hummus 9**  
*shaved market vegetables, olives,  
lavash crackers*

**Steamed Mussels 13**  
*PEI mussels, garlic & white  
wine sauce, rustic toast*

**Avocado Toast 12**  
*lime, fried capers, pickled chillis,  
cilantro, sea salt*

**Rustic Meatballs 13**  
*Bellwether farms ricotta, san marzano  
tomato sauce, parmigiano, basil,  
country bread*

**Artisanal Cheese Trio 12**  
*walnut bread crostini, seasonal compote,  
sliced apples, candied pecans*

**Charcuterie 12**  
*chef's selection, walnut bread crostini,  
wholegrain mustard, cornichons*

**Burrata Tartine 12**  
*local honey, toasted almonds, sea salt*

**Fried Squash 12**  
*mustard aioli, lemon, parsley*

## SIDES

**Sweet Potatoes 7**  
*honey butter, pomagranits,  
micro celery*

**Roasted Brussels Sprouts 8**  
*bacon, apple, chives, sherry  
vinagrette*

**Sautéed Cauliflower 7**  
*golden raisins, capers, fresno chilis,*

## MAINS

**Wild Mushroom Pasta 20**  
*house made tagliatelle, wild  
mushroom, cage free chicken egg,  
tarragon truffle sauce*  
Pinot Noir, 2014, Roserock 16

**Roasted Chicken Breast 23**  
*free range chicken, butternut squash,  
brussels sprouts, apples, sage, chicken jus,  
red vein sorrel*  
Chardonnay, 2014, Raymond 14

**Squid Ink Linguini 26**  
*house made linguini, prawns,  
scallops, lemon, olive oil,  
fresno chili & parmigiano*  
Rosé, 2016, Hecht & Banner 13

**Pan Roasted Petrole Sole Fillet 28**  
*parsnip purée, roasted fingerlings,  
sauce grenoboise*  
Sauvignon Blanc, 2014, Silverado 13

**Steak & Lobster 36**  
*pan roasted filet mignon,  
beef jus, lobster tail, beurre  
blanc, potato anna*  
Zinfandel, 2015, Folie a Deux 13

**Braised Short Ribs 28**  
*potato purée, red wine jus, baby root veg-  
etables, fingerling chips, micro celery*  
Cabernet Sauvignon, 2014, Marietta 15

## SOUP & SALAD

**Roasted Tomato Soup 9**  
*san marzano tomatoes, crostini,  
parmigiano, basil*

**Seasonal Soup 8**  
*chef's choice using seasonal ingredients*

**Millet & Chickpea 13**  
*arugula, cucumber, feta, toasted almonds,  
mustard vinaigrette, fried capers, mint*

**Classic Waldorf 13**  
*apples, celery, grapes, toasted walnuts,  
watercress, whole grain mustard aioli*

**Marinated Beet Salad 14**  
*horseradish yogurt, uplingcress, cara cara  
oranges, toasted walnuts, whipped  
goat cheese*

## HANDMADE RUSTIC FLATBREAD

**Smoked Bacon 16**  
*yogurt white wine sauce,  
gruyere, onions, arugula*

**Squash & Kale 16**  
*Goat cheese, pumpkin seeds,  
red vein sorrel*

**Burrata Margarita 16**  
*tomato sauce, fresh basil, olive oil*

*Our seasonally inspired menus emphasize the use of fresh, organic  
and locally sourced ingredients whenever possible.*

*Bread service upon request. Water service upon request to help conserve water. Straws are available upon request to help our environment.  
20% gratuity for parties of 6 or more. 5% surcharge added to comply with SF Labor Ordinances. Per Diem is proud to offer health insurance to our  
employees.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

# PER DIEM

FINANCIAL DISTRICT