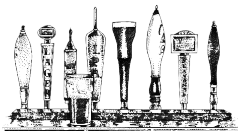


# PER DIEM

FINANCIAL DISTRICT

## BEER



### DRAUGHT

<b>Scrimshaw Pils</b>	6
<i>Fort Bragg, CA, 15oz, 4.4%</i>	
<b>Lagunitas Born Yesterday Pale Ale</b>	7
<i>Petaluma, CA, 15oz, 7.2%</i>	
<b>Seismic Liquifaction Kolsch Style Ale</b>	7
<i>Sonoma County, CA, 10oz, 4.8%</i>	
<b>Avery Brewing White Rascal</b>	7
<i>Boulder, CO, 15oz, 5.6%</i>	
<b>Golden State Dry Cider</b>	8
<i>Sebastopol, CA, 15oz, 6.9%</i>	
<b>Bruery Terreux Frederick H. Tart Oaked Sour</b>	9
<i>Orange County, CA, 12oz, 7%</i>	
<b>Anchor Steam</b>	7
<i>San Francisco, CA, 15oz, 4.9%</i>	
<b>Modern Times Amber</b>	8
<i>San Diego, CA, 15oz, 6.8%</i>	
<b>Bear Republic Racer 5 IPA</b>	8
<i>Healdsburg, CA, 15oz, 7.5%</i>	
<b>Coronado Stingray IPA</b>	8
<i>San Diego, CA, 15oz, 7.9%</i>	
<b>Hitachino Nest Espresso Stout</b>	10
<i>Naka-Shi, Japan, 12oz, 7%</i>	
<b>Rotating Handle</b>	AQ

### BOTTLE

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

## 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 Rum, 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*

### Rosé 13/49

*Hecht & Bannier, 2016, Côtes de Provence, France*

### Cremant Brut Rosé 15/57

*Bailly Lapierre, NV, Burgundy*

### Pinot Noir 16/61

*Roserock, 2014, Willamette Valley, OR*

### Champagne 20/80

*Veuve Clicquot, NV, Champagne*

### Montepulciano 11/41

*Zaccagnini, 2013, Abruzzo*

### Bordeaux Blanc 10/38

*Chateau Haut Rian, 2013, Bordeaux*

### Zinfandel 13/49

*Folie a Deux, 2015, Sonoma County*

### Sauvignon Blanc 13/49

*Silverado, 2014, Napa Valley*

### Syrah 15/57

*E. Guigal, 2013, Côtes du Rhône, France*

### Sancerre 16/65

*Patient Cottat, 2016, France*

### Merlot 15/57

*Trefethen, 2014, Oak Knoll, Napa Valley*

### Riesling 13/49

*Robert Weil, 2015, Rheingau, Germany*

### Chardonnay 14/53

*Raymond, 2014, Napa Valley*

### Malbec 14/53

*Trivento, 2015, Mendoza, Argentina*

### Grüner Veltliner 13/49

*Domäne Wachau, 2015, Austria*

### Cabernet Sauvignon 15/57

*Marietta, 2014, Alexander Valley*

# LUNCH

## STARTERS

### Roasted Tomato Soup 8

*san marzano tomatoes, crostini, parmigiano, basil*

### Seasonal Soup 7

*chef's choice using seasonal ingredients*

### House Made Hummus 9

*shaved market vegetables, olives, lavash crackers*

### 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 vinaigrette*

### Sautéed Cauliflower 7

*golden raisins, capers, fresno chilis, parsley*

## BEVERAGES

### Iced Tea 3

*Arnold Palmer add 1*

### Lemonade 3

### Soda 3

*coke, diet coke, sprite, ginger ale*

*Water service upon request in compliance with state regulations.*

### San Pellegrino 5

*sparkling water*

### Proyecto Diaz Coffee 3

*In a hurry? Ask your server for a coffee to go after your lunch.*

## MAINS

### Wild Mushroom Pasta 19

*house made tagliatelle, wild mushrooms, cage free chicken egg, tarragon truffle sauce*

*Pinot Noir, 2014, Roserock 16*

### Braised Short Ribs 26

*potato purée, red wine jus, baby root vegetables, fingerling chips, micro celery*

*Cabernet Sauvignon, 2014, Marietta 15*

### Roasted Chicken Breast 23

*free range chicken, butternut squash, brussels sprouts, apples, sage, chicken jus, red vein sorrel*

*Chardonnay, 2014, Raymond 14*

### Mussels & Fries 19

*PEI mussels, garlic & white wine sauce served fries and garlic aioli*

*Champagne, Veuve Clicquot 20*

## 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*

## SALADS

### Chicken Kale 15

*organic oven roasted chicken breast, quinoa, candy pecan, dried cranberry, balsamic vinaigrette*

*Pinot Noir, 2014, Roserock 16*

### Millet & Chickpea 13

*arugula, cucumber, feta, toasted almonds, mustard vinaigrette, fried capers, mint*

*Gruner Veltliner, 2015, Domäne Wachau 13*

### Tuna Nicoise 16

*albacore tuna confit, butter lettuce, nicoise olives, farm egg, fingerling potatoes, green beans, radish, lemon vinaigrette*

*Rosé, 2016, Hecht & Bannier 13*

### Marinated Beet Salad 14

*horseradish yogurt, uplingress, cara cara oranges, toasted walnuts, whipped goat cheese*

*Sancerre, 2016, Patient Cottat 10*

## SANDWICHES

*add side of kale salad or French fries for 3*

### Free Range Chicken Sandwich 14

*Kohlrabi slaw, mustard aioli, gruyere, cilantro, pepperoncini*

*Sauvignon Blanc, 2016, Silverado 13*

### Confit Albacore Tuna Sandwich 17

*sriracha aioli, pickled vegetables, arugula*

*Gruner Veltliner, 2015, Domäne Wachau 13*

### Tri-Tip 15

*thinly sliced tri-tip, gruyère cheese, caramelized onions, fresh horseradish, served on country bread*

*Seismic Liquefaction Kolsch 6*

### Burger Royale 15

*white cheddar, secret sauce, shallot compote, romaine lettuce, sesame bun*

*Racer 5 IPA 7*

# PER DIEM

FINANCIAL DISTRICT

*Bread service upon request ☛ 20% gratuity included for parties of 6 or more*

*In an effort to be environmentally conscious, straws are available upon request*

*Water service upon request due to California drought.*

*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.*