



HEADS

THE TRIPLE DIP // \$15

Potato fries, sweet potato fries, onion rings & a garden herb aioli

SF CLAM CHOWDER // \$15

Classic style clam chowder served in a San Francisco sourdough bread bowl

HUMMUS PLATTER // \$16

Pita, tzatziki, olives, feta, cucumbers & carrots

GARLIC CHICKEN WINGS // \$16

Scratch-made sweet chili sriracha sauce, melted onions & peppers

FRIED PICKLES // \$6

Tangy dipping sauce

@SCSF SEASONAL PIZZA // \$16

Brussel sprouts, goat cheese & wholegrain mustard

THE BASIC PIZZA // \$18

Pepperoni, mushroom & sausage

ON THE GROUND PIZZA // \$19

Wild mushroom, truffle oil & drunken goat cheese

GIANT PRETZEL // \$13

Beer cheese dip, pickled vegetables & wholegrain mustard

BRUSCHETTA // \$9

Crostini & tapenade spread topped with melted mozzarella, tomato, olive, & bacon

OLIVES // \$6

Citrus marinated

HEARTS

ROOF TOP MIXED GREENS // \$6 SML / \$12 LRG

Cherry tomatoes, with aged balsamic vinaigrette

HARVEST COBB // \$18

Little Gem lettuce, crispy bacon, spiced nuts, hard boiled eggs, goat cheese, tomatoes, olives & apple-poppy vinaigrette

CAESAR SALAD // \$16

Romaine hearts, parmesan cheese & croutons

Add:

Bacon \$4

Chicken \$7

Salmon \$10

QUINOA SALAD // \$13

Zucchini, yellow squash, wild mushrooms, pickled carrots, cherry tomatoes, feta & olives, all tossed with rooftop raised kale & warm quinoa

TAILS

NOB HILL CLUB // \$18

Turkey, bacon, sharp cheddar, lettuce, tomato, mayo, SF made sourdough & your choice from the fryer

MAC & CHEESE // \$12

House bechamel & elbow pasta

Add:

Bacon \$4

Chicken \$7

TONY BURGER // \$27

1/2 lb. Snake River farm Kobe-style beef patty, cheddar, thick cut pepper bacon, lettuce, tomato & caramelized beer onions on a pretzel bun

ROTISERIE CHICKEN // \$26

Half roasted herbs lemon rub chicken au jus
Includes 2 sides

GRILLED ATLANTIC SALMON // \$29

Lemon caper sauce
Includes 2 sides

IMPOSSIBLE BURGER // \$23

Impossible foods vegan chuck patty hand formed, IPA braised mushrooms & onions, served on a rosemary & garlic focaccia bun

RUBBED & RYE // \$45

Equator Coffee & spices rubbed 16oz ribeye steak
Includes 2 sides

ADDITIONAL SIDES \$6

GREEN BEANS
CHEESY MASHED POTATOES
ROASTED FINGERLING POTATOES
SAUTED BRUSSELS SPROUTS

BRAISED KALE
BABY CARROTS
CREAMY POLENTA
ROASTED ROMA TOMATOES

SWEETS

BEER FLOAT // \$10

Vanilla or chocolate ice cream, seven stills stout of the day

TRIPLE CHOCOLATE // \$13

Oreo cookie, white and dark chocolate mousse

NEW YORK CHEESECAKE // \$12

Graham cracker crust, Sonoma citrus swirl

Choice of vanilla or chocolate ice cream with any dessert

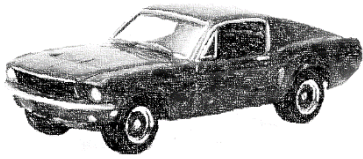
7S

SEVEN STILL'S NOB HILL

Restaurant hours are 4p-10p daily (food service ends at 10) Bar hours 4p-12a

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SPIRITS



\$15

FEATURED COCKTAILS

'68 FASTBACK (BULLITT 1968)

Filmed on Fillmore Street, SF

Whiskey, Angostura, grapefruit & rosemary

DIRTY HARRY (1971)

Filmed in Kezar Stadium, SF

Clint Eastwood's signature Manhattan

VERTIGO (1958)

Filmed at Union Square, SF

A drink that slowly comes together as you delve into it.

Fernet Branca, lemon & ginger

THE CONVERSATION (1974)

Filmed at Union Square, SF

Gin, Green Chartreuse, Luxardo Maraschino & lime

PETULIA (1968)

Filmed on Nob Hill, SF

Vodka, hibiscus reduction & lime, topped with sparkling wine & candied hibiscus leaves

GORAZÓN (SANTANA 1966)

Recorded on Hyde Street, SF

Reposado tequila, Ancho Reyes Chili Liqueur & orange

HAND CRAFTED SPIRITS BY SEVEN STILL'S

CHOCASMOKE

Distilled from a chocolate oatmeal stout. The most traditional whisky taste, with fudge *on* the nose, salted caramel, white peppercorn, cocoa, and a smoky finish.

47% ABV

FLUXUATE

Distilled from a coffee porter. Coffee on nose and finish, vanilla, butterscotch, mocha.

47% ABV

HONEYDEW HARVEST

Distilled from a kettle sour, this smooth, full bodied whiskey is complete with mild hints of melon.

47% ABV

Please ask your server for a complete list of our spirits

SPIRITS