



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, 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

Grilled asparagus, 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

ASHBURY // \$12

Mixed Greens, 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

Fair trade quinoa, seasonal squash & veggies, tossed with our garden kale, & lightly dressed

Served warm

TAILS

NOB HILL CLUB // \$17

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

MAG & CHEESE // \$12

House bechamel & elbow pasta

Add:

Bacon \$4

Chicken \$7

TONY BURGER // \$25

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

ROTISERIE CHICKEN // \$25

Half roasted herbs lemon rub chicken au jus
Includes 2 sides

GRILLED ATLANTIC SALMON // \$28

Lemon caper sauce
Includes 2 sides

IMPOSSIBLE BURGER // \$20

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

RUBBED & RYE // \$42

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

ADDITIONAL SIDES \$6

GREEN BEANS

CHEESY MASHED POTATOES

ROASTED FINGERLING POTATOES

GRILLED ASPARAGUS

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

WARM APPLE CRISP // \$12

Apple pie filling, in a warm flaky pastry

Choice of vanilla or chocolate ice cream with any dessert

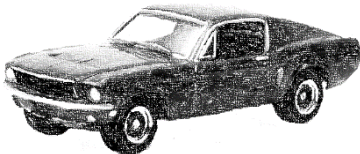
7S

SEVEN STILLs NOB HILL

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

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SPIRITS



\$15

Please ask your server for a complete list of our spirits

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 MAUDE (HAROLD AND MAUDE 1971)

Filmed at Oyster Point, SF
Barr Hill Gin, lemon, and honey harvested from our on site apiary, reduced with our rooftop grown mate leaves.

THE CONVERSATION (1974)

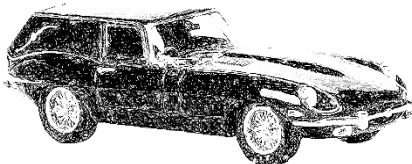
Filmed at Union Square, SF
Gin, Green Chartreuse, Luxardo Maraschino & lime

PETULIA (1968)

Filmed on Nob Hill, SF
Vodka, hibiscus reduction & lime,
topped with sparkling wine & candied hibiscus leaves

CORAZÓN (SANTANA 1966)

Recorded on Hyde Street, SF
Reposado tequila, Ancho Reyes Chili Liqueur & orange



HAND CRAFTED SPIRITS BY SEVEN STILLs

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

CZAR

This whiskey is built from our recipe for a Russian Imperial Stout , then distilled twice, with the second distillation passing through our gin basket that was packed with fresh California hops.
47% ABV

HONEYDEW HARVEST

Distilled from a kettle sour, this smooth, full bodied whiskey is complete with mild hints of honeydew melon.
47% ABV

FLUXUATE

Distilled from a coffee porter. Coffee on nose and finish, vanilla, butterscotch, mocha. Since this whiskey is brewed with coffee and uses a high proportion of roasted malts, Fluxuate both opens and finishes with dark, rich roasted flavors.
47% ABV

SECRET INGREDIENT

This whiskey comes from a collaboration with Temescal Brewing, of which the Hazy DIPA ‘Secret Ingredient’ was born. True to it’s original form, this whiskey features dominant hop and honey flavors.
47% ABV

SPIRITS