



HEADS

CHIPS & GUAC // \$12

House fried tortilla chips with a spicy enchilada style salsa, and guacamole

SALMON CEVICHE // \$14

Salmon, pineapple, and onion, marinating in a lime bath, served over shredded lettuce & chips

POUTINE // \$12

House made beef gravy over twice fried fries and cheese curds

HONEY BOURBON CHICKEN WINGS // \$16

Honey glazed wings featuring our rooftop honey, bourbon & ginger, with a side of blue cheese dressing, carrots & celery

STEAK FLANK TACOS // \$18

Thick cut steak with our house slaw, radishes, avocado, corn & salsa

GRILLED FISH TACOS // \$21

Daily caught fish served with our house slaw, radishes, avocado, corn & salsa

AVOCADO TACOS // \$15

Deep fried avocado, with our vegan slaw, radishes, guacamole, corn & salsa

THE BASIC PIZZA // \$18

Pepperoni, mushroom & sausage with red sauce on house thrown dough

GARDEN PIZZA // \$19

Red pepper pesto with Yukon potatoes, artichoke, goat cheese and tossed arugula on house thrown dough

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, Fish \$10

DUNGENESS CRAB LOUIS // \$35

Fresh Dungeness crab, house made dressing, boiled egg wedges, cherry tomatoes, and garden grown lettuce

TAILS

#SFSTEAK // \$29

Locally sourced steak flank marinated overnight in our house rub, topped with jicama & cucumber, gremolata, and paired with a radish & greens side salad

ROTISSERIE CHICKEN // \$26

Half roasted herbed & rubbed chicken, au jus with grilled carrots & green beans

GRILLED FISH // \$32

Please ask your server about today's catch from the market! Served over grilled asparagus and creamy polenta. Topped with a lemon caper sauce.

TONY BURGER // \$25

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

BLACK MUSSELS // \$30

One pound of fresh black mussels, cooked with house chorizo, red wine, saffron & various spices

MAC & CHEESE // \$12

House bechamel & elbow pasta

Add:

Bacon \$4

Chicken \$7

SWEETS

HONEY FLAN // \$10

Flan with honey sourced from our rooftop beehives & powdered sugar

TRIPLE CHOCOLATE // \$14

Oreo cookie, white and dark chocolate mousse served with a raspberry glaze & vanilla ice cream

WARM APPLE CRISP // \$13

Apple pie filling, in a warm flaky pastry & vanilla ice cream

7S

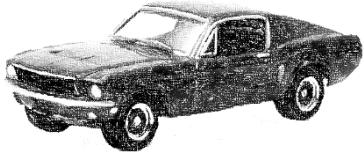
SEVEN STILL'S NOB HILL

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

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2 split checks maximum per party

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

BASIC INSTINCT (1992)

Telegraph Hill & Pacific Heights, SF

Madre Mezcal, Aperol, lemon, Angostura bitters, topped with club soda

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

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