



STANFORD COURT RESTAURANT & BAR

RESTAURANT HOURS: 4P-10:30P (FOOD SERVICE ENDS AT 10:30P) BAR HOURS: 4P-12A

StanfordCourt.com :: @StanfordCourtSF :: 2 Split Checks Maximum Per Party

FOOD



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

FRIED CALAMARI // \$13

Fresh Calamari battered & fried, served with our house-made chipotle dipping sauce

FLANK STEAK TACOS // \$18

Thick cut steak with our house slaw, guacamole, corn, salsa & lime

GRILLED SALMON TACOS // \$21

Served with our house slaw, cotija, guacamole, salsa & lime

AVOCADO TACOS // \$15

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

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

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

CRAB TOSTADA SALAD // \$20

Blue Crab, chopped romaine hearts, feta cheese, sliced red onion, roasted corn & avocado, served over a fried corn tortilla

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

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

MAC & CHEESE // \$12

House bechamel & elbow pasta

Add:

Bacon \$4

Chicken \$7

ADDITIONAL SIDES // \$6

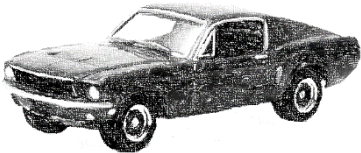
Sautéed vegetable of the day

French fries

Sweet potato fries

Onion rings

FOOD



FEATURED COCKTAILS

\$15

'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
Seven Stills Gin, Green Chartreuse,
Luxardo Maraschino & lime

PETULIA (1968)

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

BASIC INSTINCT (1992)

Telegraph Hill & Pacific Heights, SF
Banhez Mezcal, Aperol, lemon,
Angostura bitters,
topped with club soda

Please ask your server for a
complete list of our spirits

HAND CRAFTED SPIRITS BY SEVEN STILL

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. 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

HONEYDEW HARVEST

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

1.21 GIGAWATTS

We started this 1.21 Gigawatts project with our friends at Tioga-
Sequoia, Winter of 2017. Over the last year the whiskey has been
resting in New American Oak barrels & the beer plays off of the
same base- a 13% ABV Imperial Oat Stout.
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

GEORGE

Distilled Good Beer Co.'s "George" Belgian Saison this
whiskey was aged in new charred American Oak. We let it
then finish it's original sour barrels: French Oak with
California grown yellow peaches!
47% ABV

FIVE POUNDS PER BARREL

This whiskey is everything you love about the juicy, tropical
nosed, 100% mosaic hazy IPA, jam packed in distillate form.
Five Pounds Whiskey serves up serious mosaic hop notes
that you can smell from across the room! Our whiskey, nay
straight IPA syrup, pairs perfectly with the O.G. beer.
47% ABV

SPIRITS