

SOUTH PARK CAFE

October 2019: Lunch

Salads

GARDEN mixed greens, smoked grapes, shaved fennel, radish, sherry vinaigrette	\$8
ARUGULA & FARRO tomatoes, pistachios, feta, citrus vinaigrette	\$10
CAESAR romaine, parmesan crisps, cured egg yolk, lemon-anchovy dressing	\$12

Add a protein to any salad:
FRIED TOFU +\$4 GRILLED STEAK +\$6
GRILLED CHICKEN +\$4 SEARED TROUT +\$6

Mains

STEAK FRITES béarnaise aioli	\$28
CHORIZO & MUSSELS vinho verde broth, grilled bread	\$16
LAMB MEATBALLS orzo salad, house-fermented cayenne hot sauce	\$20
McFARLAND SPRINGS TROUT israeli couscous, sunchokes	\$24
FRIED TOFU sautéed greens, squash	\$20
SMASH BURGER WITH CHEESE fries or garden salad	\$12
BEET & QUINOA BURGER fries or garden salad	\$10

Sides

BREAD & HOUSE-CULTURED BUTTER	\$6
BRANDIED MUSHROOMS	\$8
CURED TROUT chives, capers, crème fraîche, olive oil	\$10
FRIES béarnaise aioli	\$7

Dessert

TODAY'S DYNAMO DONUTS (GLUTEN-FREE AVAILABLE)	\$3.5
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Beer

HARMONIC KÖLSCH Dogpatch, SF	\$5
HARMONIC IPA Dogpatch, SF	\$6
SAISON DUPONT FARMHOUSE ALE Belgium	\$6
DUCHESSE DE BOURGOGNE FLANDERS RED Belgium	\$6
LA FIN DU MONDE BELGIAN TRIPLE ALE Montreal	\$6
HITACHINO NEST WHITE ALE Japan	\$8

Cider

LE BRUN CIDRE DE BRETAGNE BRUT France	\$6
TILTED SHED INCLINADO SIDRA Sonoma (500ml)	\$15

ASK ABOUT OUR HOUSE HOT SAUCES!

Consuming raw or undercooked proteins may increase your risk of foodborne illness. A 3% SF Business Mandate surcharge will be added to your bill.

Cocktails

SOUTH PARK SPRITZ ford's gin, pamplemousse, cucumber, lime, basil, jalapeño	\$13
ESPRESSO MARTINI square one organic vodka, verve espresso, st george nola coffee liqueur	\$12
HOME ON THE RANGE mckenzie wheated bourbon, pierre ferrand dry curaço, carpano antica	\$13

Bubbles

LAMBRUSCO <i>Emilia-Romagna, Italy 2018</i>	Cleto Chiarli <i>Vecchia Modena</i>	\$10/\$34
CHARDONNAY, PINOT, GAMAY <i>Burgundy, France NV</i>	Prosper Maufoux <i>Crémant de Bourgogne Blanc</i>	\$12/\$40

Rosé

CINSAULT, GRENACHE, SYRAH <i>Provence, France 2018</i>	Château Routas <i>Coteaux Varois</i>	\$10/\$34
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White

SAUVIGNON BLANC <i>Santa Barbara, California 2018</i>	Happy Canyon Vineyards <i>Piocho</i>	\$15/\$51
GRÜNER VELTLINER <i>Kremstal, Austria 2018</i>	Nigl <i>Freiheit</i>	\$12/\$40
VERMENTINO <i>Tuscany, Italy 2018</i>	La Spinetta <i>Toscana</i>	\$11/\$37
CHARDONNAY <i>Eola-Amity Hills, Oregon 2015</i>	Bethel Heights <i>Estate</i>	\$14/\$47

Red

PINOT NOIR <i>Santa Barbara, California 2018</i>	Scar of the Sea	\$15/\$51
SANGIOVESE <i>Chianti Rufina, Italy 2016</i>	Fattoria Selvapiana	\$11/\$37
SYRAH <i>North Coast, California 2017</i>	Pax <i>North Coast</i>	\$15/\$51
CABERNET SAUVIGNON <i>Barossa Valley, Australia 2013</i>	Yalumba <i>The Cigar</i>	\$14/\$47

Soft

HOUSE-MADE FRUIT SHRUB	\$4
REED'S GINGER BEER	\$4
BALADIN COLA	\$4
BUBBLE UP	\$4
SQUIRT	\$4
TOPO CHICO SPARKLING MINERAL WATER	\$3

Zero Proof

SOUTH PARK SPRITZ MOCKTAIL seedlip garden, cucumber, basil, lime	\$12
G&T seedlip spice, house tonic, lime	\$10