

# SOUTH PARK CAFE

October 2019: Lunch

## Salads

<b>GARDEN</b> mixed greens, smoked grapes, shaved fennel, radish, sherry vinaigrette	\$8
<b>ARUGULA &amp; FARRO</b> tomatoes, pistachios, feta, citrus vinaigrette	\$10
<b>CAESAR</b> 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

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

## Sides

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

## Dessert

<b>TODAY'S DYNAMO DONUTS (GLUTEN-FREE AVAILABLE)</b>	\$3.5
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## Beer

<b>HARMONIC TISCHBIER LAGER</b> Dogpatch, SF	\$5
<b>HARMONIC ORIGINAL SIM IPA</b> Dogpatch, SF	\$6
<b>DUCHESSE DE BOURGOGNE FLANDERS RED</b> Belgium	\$6
<b>LA FIN DU MONDE BELGIAN TRIPLE ALE</b> Montreal	\$6
<b>HITACHINO NEST WHITE ALE</b> Japan	\$8

## Cider

<b>LE BRUN CIDRE DE BRETAGNE BRUT</b> France	\$6
<b>TILTED SHED INCLINADO SIDRA</b> 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

<b>SOUTH PARK SPRITZ</b> ford's gin, pamplemousse, cucumber, lime, basil, jalapeño	\$13
<b>GOLDEN GATE</b> grand marnier, bénédictine, campari, grapefruit, lime	\$10
<b>OAXACANITE</b> del maguey vida mezcal, el tesoro blanco tequila, lime, honey	\$12
<b>SCOTCH LADY</b> isle of skye 8 year, laird's apple brandy, lemon, grenadine, egg white	\$11
<b>HOME ON THE RANGE</b> mckenzie wheated bourbon, pierre ferrand dry curaçao, carpano antica	\$13
<b>BROOKLYN</b> michter's rye, dolin dry vermouth, amaro ciociaro, maraschino	\$13

## Bubbles

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

## Rosé

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

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

## Red

<b>PINOT NOIR</b> <i>Santa Barbara, California 2018</i>	Scar of the Sea	\$15/\$51
<b>SANGIOVESE</b> <i>Chianti Rufina, Italy 2016</i>	Fattoria Selvapiana	\$11/\$37
<b>SYRAH</b> <i>North Coast, California 2017</i>	Pax <i>North Coast</i>	\$15/\$51
<b>CABERNET SAUVIGNON</b> <i>Barossa Valley, Australia 2015</i>	Yalumba <i>The Cigar</i>	\$14/\$47

## Soft

<b>HOUSE-MADE FRUIT SHRUB</b>	\$4
<b>REED'S GINGER BEER</b>	\$4
<b>BALADIN SPUMA NERA SODA</b> orange peel, chinese rhubarb, italian spices	\$4
<b>BUBBLE UP</b>	\$4
<b>SQUIRT</b>	\$4
<b>TOPO CHICO</b>	\$3

## Zero Proof

<b>SOUTH PARK SPRITZ MOCKTAIL</b> seedlip garden, cucumber, basil, lime	\$12
<b>G&amp;T</b> seedlip spice, house tonic, lime	\$10
<b>HOPTAIL</b> grapefruit, simcoe hop syrup, lime, yuzu bitters	\$10