

SOUTH PARK CAFE

October 2019: Dinner

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

Small Plates

BREAD & HOUSE-CULTURED BUTTER	\$6
CURED TROUT chives, capers, crème fraîche, olive oil	\$10
CHORIZO & MUSSELS vinho verde broth, grilled bread	\$16
LAMB MEATBALLS house-fermented cayenne hot sauce, labneh	\$16
BEETS arugula, pistachios, feta cheese, balsamic	\$12
RAINBOW CARROTS brown butter, orange, pernod	\$12
FRIES béarnaise aioli	\$7

Mains

KOJI-RUBBED STEAK brandied mushrooms, roasted cauliflower, red wine reduction	\$29
BRINED PORK CHOP red cabbage, fennel, apple	\$24
McFARLAND SPRINGS TROUT israeli couscous, sunchokes, beurre blanc	\$24
FRIED CHICKEN sautéed greens, squash, hot honey sauce	\$24
FRIED TOFU sautéed greens, squash, hot honey sauce	\$20

Beer

HARMONIC KÖLSCH Dogpatch, SF	\$5
HARMONIC IPA Dogpatch, SF	\$7
SAISON DUPONT FARMHOUSE ALE Belgium	\$6
DUCHESSE DE BOURGOGNE FLANDERS RED Belgium	\$6
LA FIN DU MONDE BELGIAN TRIPLE ALE Montreal	\$6
PETRUS AGED SOUR PALE ALE Belgium	\$7
HITACHINO NEST WHITE ALE Japan	\$8

Cider

LE BRUN CIDRE DE BRETAGNE BRUT France	\$7
SCAR OF THE SEA BEAR CREEK RANCH Santa Cruz	\$13
TILTED SHED INCLINADO SIDRA Sonoma (500ml)	\$16

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
REGAL AMBURANA avua amburana cachaça, lime, honey, grapefruit oil	\$12
OAXACANITE el tesoro blanco tequila, del maguey vida mezcal, lime, honey, angostura bitters	\$12
CHAMPS-ÉLYSÉES pierre ferrand cognac, green chartreuse, lemon, angostura bitters	\$14
FALL FLANNEL isle of skye 8yr scotch, apple brandy, cynar, lemon, vanilla, allspice dram	\$12
CAMPFIRE NEGRONI del maguey vida mezcal, punt e mes vermouth, campari, chocolate-chili bitters	\$13
SAZERAC michter's rye, pierre ferrand cognac, peychaud's bitters, absinthe rinse	\$12

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>Sancerre, France 2018</i>	Domaine des Coltabards	\$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 ALE	\$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
SEEDLIP MULE seedlip spice, ginger syrup, bubbles	\$10