



myriadsf.com

SNACKS

deviled egg with salsa verde, breakfast radish, crispy shallot	\$2 ea
popped elote: buttered popcorn with chili, lime, cotija cheese	6
pot o' pickled vegetables	6
mgp spiced potato chips with horseradish-chive crema	6
castelveltrano and oil-cured olives with harissa and orange	7

SMALL PLATES

coconut, carrot, and ginger soup: mint yogurt, chili oil	10
jersey wedge: iceberg, smokey thousand island, pickled onions, bacon, croutons, dry jack	10
market salad: asian greens, peas, celery, radishes, crispy shallots, ginger sesame vinaigrette	14
potted chicken-liver mousse, port wine onion jam, port reduction, crostini	12
crispy fried chicken sammies, creamy mexican cole slaw, honey chipotle mayo, pickled veggies	11
thai wings: free-range chicken wings, jalapeños, lime, fish sauce, cilantro and mint	13
farm toast: grilled ciabatta, goat cheese mousse, dried apricot-cranberry compote, pepitas, sage	13

LARGE PLATES

roasted chicken salad, watercress, frisée, apples, croutons, walnuts, blue cheese, whole grain mustard dressing	15
bbq pulled pork sandwich, creamy honey poppy slaw, house spiced potato chips	15
roasted lamb sandwich with moroccan tomato jam, feta, cilantro aioli, arugula salad	16
grass-fed beef burger, pickled things, cheddar, mgp sauce, brioche bun, steak fries	16
pappardelle pasta, delicata squash, corn, peas, mushrooms, kale, parmesan broth and sheep's milk ricotta	21
oxtail pozole with cabbage, radish, cilantro, red onion, lime and crema	16
salmon with pork guanciale, sweet corn bell and pepper succotash, cherry tomato-pistachio compote, grainy mustard aioli	25

SIDES

steak fries with chipotle ketchup	6
mgp steak fries with mgp sauce, bacon crumbles, scallions, aged jack	8
crispy brussels sprouts, bacon, toasted hazelnuts, balsamic vinaigrette, pecorino	9

lunch drinks

Autumn

COCKTAILS

Ruby Slipper prosecco, cocchi americano, grapefruit, elderflower	11
Myriad Mary agave wine, soju, tomato, lemon, mgp spice, pickle juice	11
The Freshie agave wine, soju, lime, juniper, elderflower, cucumber, mint	12
Forbidden Lowball cardamaro, lime, ginger beer, forbidden bitters	13
Mission Statement fermented "whiskey", grapefruit, lime, elderflower, orange bitters	12
Persephone's on Fire pomegranate, agave wine, americano, lime, jalapeño, ancho chile	12
The '75 blanc de blancs, punt e mes, lo-fi dry vermouth, lemon, ginger	12
Obrigado! ruby port, orange, lemon, blanc de blancs	11.5
Caffé Torino iced coffee, carpano antica, stout, cream, chocolate bitters	12.5
Mimosa brut sparkling, orange	Glass 5 Pitcher 25

BUBBLES

DOC Prosecco, Canella, Treviso, Italy	11 / 44
'13 Brut Rosé, Gerard Bertrand, Cremant de Limoux, France	13 / 56
Brut Cava (organic), Tarantas, Barcelona, Spain	12 / 48
Flight of all three! (3 oz pours)	18

COFFEE & TEA

Espresso	4.00
Cappuccino	4.50
Caffé Latté	4.75
Caffé Mocha	5.00
Coffee	3.50
Tea	3.50
Iced Coffee	3.50
Iced Tea	3.25

NON-ALCOHOLIC

Lemonade (House Made)	4.00
Fruit Lemonade (House Made)	4.25
Ginger Soda (House Made)	4.00
Diet Coke (12 oz)	4.00
Coke (12 oz)	4.00
Perrier Sparkling Mineral Water (330 ml)	4.00
San Pellegrino Sparkling Mineral Water (1 litre)	10.00

BEER

draft	<i>gl / ptchr</i>
Lager, Modelo Especial (16 oz)	6 / 18
Kalifornia Kolsch, Magnolia (16 oz)	8 / 24
Black Lager, Oakland United Beerworks (16 oz)	8 / 24
Hefeweissen, Hawk Hill, Headlands Brewing Co. (16 oz)	8 / 24
Märzen, Oktoberfest, Triple Voodoo. 7.3% abv (16 oz)	8 / 24
IPA Racer 5, Bear Republic 7.5% abv (16 oz)	8.5 / 26
Double IPA, Denogginizer, Drake's. 9.75% abv (10 oz)	7.5 / 37
Dry-Hopped Cider, Tin City. 7.5% abv. (12 oz)	7.5 / 30

bottles & cans

Pacifico Lager	5
Pilsner Urquell (16.9 oz. can)	8
Prima Pils, Victory Brewing Co.	6.5
Briney Melon Gose, Anderson Valley (can)	7
Prohibition Amber Ale, Speakeasy (can)	6
Anchor Steam, San Francisco's original craft beer!	6
Lost Coast Downtown Brown	6
Crabbies' Alcoholic Ginger Beer	7
Red Barn Saison, Lost Abbey, 6.7% abv. (750ml bottle)	23

WINE

white

'16 Sauvignon Blanc, Shannon Ridge, Lake County, California	10 / 40
'16 Sauvignon Blanc, Matanzas Creek, Sonoma, California	12 / 48
'14 Pinot Grigio (organic), Perlage, Veneto, Italy	12 / 48
'16 Riesling, Art Of Earth, Rheinhessen, Germany	11 / 44
'14 Albariño, Paco & Lola, Rias Baixas, Spain	13 / 52
'15 Grenache Blanc/ Viognier, Tablas Creek, Paso Robles, CA	14 / 56
'15 Txakoli, K5 Argiñano, Getariako Txakolina, Spain	14 / 56
'14 Parelada/Macabeo, Can Feixes, Penedes, Spain	11 / 44
'13 Pinot Blanc, J. Hofstätter, Alto Adige, Italy	13 / 52
'15 Chardonnay, William Hill, Central Coast, California	10 / 40

rosé

'16 Rosé of Syrah, Chacewater, Sierra Foothills, California	12 / 48
'16 Rosé of Pinot Noir, Copain, Anderson Valley, California	13 / 52
Flight of Rosé with Gerard Bertrand (3 oz pours)	18

red

'15 Sangiovese, Viziato, Tuscany, Italy	9 / 36
'15 Tempranillo, Navarrsotillo, Rioja, Spain	10 / 44
'15 Barbera, Renatto Ratti, Asti, Piedmont, Italy	13 / 52
'13 Malbec Blend, Domaine Bousquet, Mendoza, Argentina	14 / 56
'15 Pinot Noir, Baileyana, Edna Valley, California	15 / 60
'14 Pinot Noir, Row 503, Willamette Valley, Oregon	14 / 56
'15 Zinfandel, Rabble, Paso Robles, California	12 / 48
'12 Petite Sirah, Santa Cruz Mtn, San Antonio Valley, California	48
'14 Grenache, Cristia, Côtes du Rhône, France	46
'10 Cabernet Sauvignon, Downhill, Santa Cruz Mountains, CA	13 / 56