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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	5
castelveltrano and oil-cured olives with harissa and orange	6

SMALL PLATES

tomato soup: lemon creme fraiche, salsa verde, buttered croutons, micro arugula	9
jersey wedge: iceberg, smokey thousand island, pickled onions, bacon, croutons, dry jack	10
market salad: asian greens, asparagus, peas, celery, radishes, crispy shallots, ginger sesame vinaigrette	13
potted chicken-liver mousse, peach preserves with thyme and aleppo, sherry gastrique, crostini	10
crispy fried chicken sammies, creamy mexican cole slaw, honey chipotle mayo, pickled veggies	11
thai wings: jalapeños, lime, fish sauce, cilantro and mint	12
farm toast: grilled walnut bread, burrata, pluots, port reduction, truffle oil, micro basil	14

LARGE PLATES

roasted chicken salad, watercress, frisée, apples, croutons, walnuts, blue cheese, whole grain mustard dressing	14
bbq pulled pork sandwich, creamy honey poppy slaw, house spiced potato chips	14
roasted lamb sandwich with moroccan tomato jam, feta, cilantro aioli, arugula salad	15
grass-fed beef burger, pickled things, cheddar, mgp sauce, brioche bun, steak fries	15
pappardelle pasta, butternut squash, peas, mushrooms, kale, parmesan broth and sheep's milk ricotta	19
oxtail pozole with cabbage, radish, cilantro, red onion, lime and crema	14
salmon with pork guanciale, corn, bell pepper, sweet pea succatash, cherry tomato-pistachio compote, grainy mustard aioli	24

SIDES

steak fries with chipotle ketchup	6
mgp steak fries with mgp sauce, bacon crumbles, scallions, aged jack	8
roasted asparagus, harissa, feta, grilled lemon, grilled sourdough, cotija	9

lunch drinks

Spring

COCKTAILS

Ruby Slipper prosecco, cocchi americano, grapefruit, elderflower	10
Myriad Mary agave wine, soju, tomato, lemon, mgp spice, pickle juice	11
Framboise Mwah! fermented "whiskey", gran quinquina, raspberry syrup, citrus, soda	11
The Freshie agave wine, soju, lime, juniper, elderflower, cucumber, mint	11.5
Forbidden Lowball cardamaro, lime, ginger beer, forbidden bitters	12.5
Mission Statement fermented "whiskey", grapefruit, lime, elderflower, orange bitters	11.5
Persephone's on Fire pomegranate, agave wine, americano, lime, jalapeño, ancho chile	11.5
The '75 blanc de blancs, punt e mes, lo-fi dry vermouth, lemon, ginger	11.5
Obrigado! ruby port, orange, lemon, blanc de blancs	11
Caffé Torino iced coffee, carpano antica, stout, cream, chocolate bitters	12
Mimosa brut sparkling, orange	Glass 5 Pitcher 25

BUBBLES

DOC Prosecco, Fornarino, Veneto, Italy	10 / 40
'13 Brut Rose, Gerard Bertrand, Cremant de Limoux, France	12 / 48
Brut Cava (organic), Tarantas, Barcelona, Spain	11 / 44
Flight of all three! (3 oz pours)	17

COFFEE & TEA

Espresso	3.75
Cappuccino	4.25
Caffé Latté	4.50
Caffé Mocha	5.00
Coffee	3.25
Tea	3.00
Iced Coffee	3.25
Iced Tea	3.00

NON-ALCOHOLIC

Lemonade (House Made)	3.50
Fruit Lemonade (House Made)	3.75
Ginger Soda (House Made)	3.50
Diet Coke (12 oz)	4.00
Coke (12 oz)	4.00
San Pellegrino Sparkling Mineral Water (500ml)	6.00
Acqua Panna Still Mineral Water	10.00

BEER

draft	<i>gl / ptchr</i>
Lager, Modelo Especial (16 oz)	6 / 18
Hefeweissen, Hawk Hill, Headlands Brewing Co. (16 oz)	8 / 24
Saison, Deep Cover, Triple Voodoo. 6% abv (16 oz)	8 / 24
IPA Racer 5, Bear Republic 7.5% abv (16 oz)	8.5 / 26
IPA, Proving Ground, Magnolia 7% abv (16 oz)	8.5 / 26
Dry-Hopped Cider, Tin City. 7.5% abv. (12 oz)	7.5 / 30
Belgian-style Stout, Soirée, ThirstyBear Brewing Co. (16 oz)	7 / 21

bottles & cans

Pacifico Lager	5
Pilsner Urquell (16.9 oz. can)	8
Pivo Hoppy Pilsner, Firestone Walker	6
"G&T" 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
PranQster, Belgian-Style Strong Pale Ale, North Coast 7.6% abv	8
Stone Ruination 2.0 Double IPA 8.5% abv	8.5
Crabbies' Alcoholic Ginger Beer	7

WINE

white

'16 Sauvignon Blanc, Shannon Ridge, Lake County, California	9 / 36
'15 Sauvignon Blanc, Matanzas Creek, Sonoma, California	11 / 44
'14 Pinot Grigio (organic), Perlage, Veneto, Italy	11 / 44
'14 Gewurztraminer, Mill Creek, Dry Creek Valley, California	12 / 48
'14 Albariño, Paco & Lola, Rias Baixas, Spain	12 / 48
'13 Viognier, People's Wine Revolution, Dry Creek Valley, California	11 / 44
'15 Txakoli, K5 Argiñano, Getariako Txakolina, Spain	13 / 52
'14 Parelлада/Macabeo, Can Feixes, Penedes, Spain	10 / 40
'13 Pinot Blanc, J. Hofstätter, Alto Adige, Italy	12 / 48
'15 Chardonnay, William Hill, Central Coast, California	9 / 36

rosé

'16 Rosé of Syrah, Chacewater, Sierra Foothills, California	11 / 44
'16 Rosé of Pinot Noir, Copain, Anderson Valley, California	12 / 48
Flight of Rosé with Gerard Bertrand (3 oz pours)	17

red

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