



myriadsf.com

**SNACKS**

deviled egg with salsa verde, breakfast radish, crispy shallot	\$2.50 ea
popped elote: buttered popcorn with chili, lime, cotija cheese	6.50
pot o' pickled vegetables	6.50
mgp spiced potato chips with horseradish-chive crema	6.50
castelveltrano olives with harissa and orange	7.50

**SMALL PLATES**

coconut, carrot, and ginger soup: mint yogurt, chili oil	10.00
grilled Frog Hollow peaches, goat cheese mousse, toasted hazelnuts, micro basil	12.00
jersey wedge: iceberg, smokey thousand island, pickled onions, bacon, croutons, dry jack	10.50
market salad: mixed asian greens, celery, radishes, peas, asparagus, crispy shallots, sesame seeds, sesame-ginger vinaigrette	14.00
potted chicken-liver mousse, port wine onion jam, port reduction, crostini	13.00
crispy fried chicken sammies, creamy mexican cole slaw, honey chipotle mayo, pickled veggies	11.50
thai wings: free-range chicken wings, jalapeños, lime, fish sauce, cilantro and mint	13.50
farm toast: grilled ciabatta, burrata, bursted cherry tomatoes, basil oil, sherry gastrique	15.00

**LARGE PLATES**

roasted chicken salad, watercress, frisée, apples, croutons, walnuts, blue cheese, whole grain mustard dressing	15.75
bbq pulled pork sandwich, creamy honey poppy slaw, house spiced potato chips	15.50
roasted lamb sandwich with moroccan tomato jam, feta, cilantro aioli, arugula salad	16.50
grass-fed beef burger, pickled things, cheddar, mgp sauce, brioche bun, steak fries	17.00
pappardelle pasta, asparagus, corn, peas, mushrooms, kale, parmesan broth and sheep's milk ricotta	23.00
oxtail pozole with cabbage, radish, cilantro, red onion, lime and crema	17.00
salmon over green & yellow summer beans, cherry tomatoes, kalamata olives, with lemon aioli and chive blossoms	28.00

**SIDES**

steak fries with chipotle ketchup	6.50
mgp steak fries with mgp sauce, bacon crumbles, scallions, aged jack	8.50
sauteed green & yellow summer beans with golden raisin agrodolce	10.00

5% will be added to your check for San Francisco employer mandates and minimum wage ordinances.  
We accept a maximum of four credit cards per check.

# lunch drinks

Summer

## COCKTAILS

Ruby Slipper prosecco, cocchi americano, grapefruit, elderflower	11.5
Myriad Mary agave wine, soju, tomato, lemon, mgp spice, pickle juice	11.5
Summer Spritzer rosé wine, lillet blanc, peach purée, soda, raspberries	12
The Freshie agave wine, soju, lime, juniper, elderflower, cucumber, mint	13
Forbidden Lowball cardamaro, lime, ginger beer, forbidden bitters	13
Mission Statement fermented "whiskey", grapefruit, lime, elderflower, orange bitters	13
Persephone's on Fire pomegranate, agave wine, americano, lime, jalapeño, ancho chile	13
Coupe DeVille blanc de blancs, white port, lo-fi dry vermouth, lemon, mint	13.5
Obrigado! ruby port, orange, lemon, blanc de blancs	12
Caffé Torino iced coffee, carpano antica, stout, cream, chocolate bitters	12.5
Mimosa brut sparkling, orange	Glass 6 Pitcher 30

## BUBBLES

	<i>gls / btl</i>
DOC Prosecco, Canella, Treviso, Italy	12 / 48
Brut Cava (organic), Tarantas, Barcelona, Spain	13 / 52
'13 Brut Rosé, Gerard Bertrand, Cremant de Limoux, France	14 / 56
Flight of all three! (3 oz pours)	19

## 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)	4.25
Fruit Lemonade (House Made)	4.50
Ginger Soda (House Made)	4.25
Diet Coke (12 oz)	4.00
Coke (12 oz)	4.00
Perrier Sparkling Mineral Water (330 ml)	4.25
San Pellegrino Sparkling Mineral Water (1 litre)	11.00

## BEER

	<i>gls / ptkr</i>
<b>draft</b>	
Lager, Modelo Especial (16 oz)	6 / 18
Hefeweissen, Hawk Hill, Headlands (16 oz)	8 / 24
Berliner Weisse with Tart Cherry, North Coast (12 oz)	8 / 24
Pale Ale with Herbs & Spices, Aliciella, Magnolia (16 oz)	9 / 27
IPA, Racer 5, Bear Republic 7.5% abv (16 oz)	8.5 / 26
Black Lager, Schwartzbier, Oakland United (16 oz)	8.5 / 26
Belgian Style Golden Ale, Triple Voodoo. 8% abv (10 oz)	8 / 38
Apple Cider/ Chenin Blanc Blend, Tin City. 10% abv. (12 oz)	10 / 40
<b>bottles &amp; cans</b>	
Pacifico Lager	6
Low Gluten Blonde Ale, Summit, Sufferfest Brewing Co. (16 oz can)	8
Prima Pils, Victory Brewing Co.	7
Pale Ale, Little Creatures Brewing Co., Australia	7.5
Prohibition Amber Ale, Speakeasy	6.5
Anchor Steam, San Francisco's original craft beer!	6.5
Lost Coast Downtown Brown Ale	6.5
Double IPA, Left Eye Right Eye, Track 7 (12 oz can) 9.5% abv	9.5
Old Rasputin Russian Imperial Stout, North Coast. 9% abv	9
Crabbies' Alcoholic Ginger Beer	7.5
Spiced Saison, Red Barn, Lost Abbey, 6.7% abv. (750ml bottle)	24

## WINE

	<i>gls / btl</i>
<b>white</b>	
'16 Sauvignon Blanc, Sileni "Straits", Marlborough, New Zealand	10 / 40
'17 Sauvignon Blanc, Matanzas Creek, Sonoma, California	13 / 52
'16 Pinot Grigio (organic), Perlage, Veneto, Italy	12 / 48
'16 Riesling, Art Of Earth, Rheinhessen, Germany	12 / 48
'16 Albariño, Legado del Conde, Rias Baixas, Spain	12 / 48
'16 Grenache Blanc/ Viognier, Tablas Creek, Paso Robles, CA	14 / 56
'16 Grillo/ Carricante, Peloro, Faro Superiore, Sicily	14 / 56
'15 Txakoli, K5 Argiñano, Getariako Txakolina, Spain	15 / 60
'16 Parelada/Macabeo, Can Feixes, Penedes, Spain	12 / 48
'15 Chardonnay, William Hill, Central Coast, California	11 / 44
<b>rosé</b>	
'17 Rosé of Grenache/Cinsault/Syrah, Elodie, Provence, France	14 / 56
'17 Rosé of Pinot Noir, Copain Tous Ensemble, Mendocino, CA	14 / 56
Flight of three rosés including Gerard Bertrand (3 oz pours)	19
<b>red</b>	
'16 Bonarda (biodynamic), Inkarri, Mendoza, Argentina	10 / 40
'16 Tempranillo (organic), Navarrsotillo, Rioja, Spain	10 / 44
'14 Negroamaro del Salento, 12 e Mezzo, Taranta, Italy	11 / 44
'15 Grenache, Cristia, Côtes du Rhône, France	12 / 48
'15 Barbera, Renatto Ratti, Asti, Piedmont, Italy	14 / 56
'16 Pinot Noir, Baileyana, Edna Valley, California	15 / 60
'15 Zinfandel, Rabble, Paso Robles, California	13 / 52
'15 Cabernet Sauvignon, Dry Creek, Sonoma, California	15 / 60