



myriadsf.com

SNACKS

deviled egg with salsa verde, breakfast radish, crispy shallot	\$2.50 ea
grilled ciabatta bread: kalamata and green olive tapanade with anchovy and calabrian chilis	5.00
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

cauliflower soup: salsa verde, crispy jamon serrano, toasted garlic, buttered croutons	10.00
jersey wedge: iceberg, smokey thousand island, pickled onions, bacon, croutons, dry jack	10.50
market salad: mixed chicories, Pt. Reyes blue cheese, Asian pears, walnuts, pomegranates, membrillo 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, goat cheese mousse, dried apricot-cranberry compote, pepitas, sage, 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: moroccan tomato jam, feta, cilantro aioli, arugula-cucumber-radish salad	16.50
grass-fed beef burger with pickled things, cheddar, mgp sauce, brioche bun, steak fries	17.00
pappardelle pasta: butternut squash, 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
Verlasso salmon: parsnip-celery root purée, delicata squash, brussels sprouts, sage, sherry gastrique	28.00

SIDES

steak fries with chipotle ketchup	6.50
mgp steak fries with mgp sauce, bacon crumbles, scallions, aged jack	8.50
crispy brussels sprouts: bacon balsamic vinaigrette, toasted hazelnuts, pecorino cheese	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

Autumn

COCKTAILS

Ruby Slipper	11.5
prosecco, cocchi americano, grapefruit, elderflower	
Luna Rosa Spritzer	10.5
rose, Byrrh, pear puree, fall spiced simple syrup	
Myriad Mary	11.5
agave wine, soju, tomato, lemon, mgp spice, pickle juice	
The Freshie	13
agave wine, soju, lime, juniper, elderflower, cucumber, mint	
Forbidden Lowball	13
cardamaro, lime, ginger beer, forbidden bitters	
Mission Statement	13
fermented "whiskey", grapefruit, lime, elderflower, orange bitters	
Persephone's on Fire	13
pomegranate, agave wine, americano, lime, jalapeño, ancho chile	
Behind The Curtain	13.5
cocchi dopo teatro, blood orange, Berliner weisse, egg white	
Obrigado!	12
ruby port, orange, lemon, blanc de blancs	
Caffé Torino	12.5
iced coffee, carpano antica, stout, cream, chocolate bitters	
Cidermosa	
Tin City cider, blood orange puree, elderflower	10
Mimosa	Glass 6
brut sparkling, orange	Pitcher 30

BUBBLES

	<i>gls / btl</i>
DOC Prosecco, Canella, Treviso, Italy	12 / 48
Brut Cava (organic), Tarantas, Barcelona, Spain	13 / 52
'15 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

draft

	<i>gls / pchr</i>
Lager, Modelo Especial (16 oz)	6 / 18
Hefeweissen, Hawk Hill, Headlands (16 oz)	8 / 24
Berliner Weisse with Cranberry & Quince, North Coast (12 oz)	8 / 24
Pale Ale with Herbs & Spices, Aliciella, Magnolia (16 oz)	9 / 27
Strong Dark Specialty Ale, Ale Gateau, Unibroue. 10.5% abv (10 oz)	9 / 43
Belgian Style Golden Ale, Inception, Triple Voodoo. 8% abv (10 oz)	8 / 38
IPA, Racer 5, Bear Republic 7.5% abv (16 oz)	8.5 / 26
Apple Cider/ Rosé Wine Blend, Tin City. 8.5% abv.(12 oz)	9 / 36

bottles & cans

Pacifico Lager	6
Prohibition Amber Ale, Speakeasy	6.5
Anchor Steam, San Francisco's original craft beer!	6.5
Downtown Brown Ale, Lost Coast	6.5
Mocha Merlin Stout, Firestone Walker (12 oz can)	7.5
Crabbies' Alcoholic Ginger Beer	7.5
Spiced Saison, Red Barn, Lost Abbey, 6.7% abv. (750ml bottle)	24

WINE

white

	<i>gls / btl</i>
'17 Chenin blanc, M.A.N., Coastal Region, South Africa	10 / 40
'17 Sauvignon Blanc, Saint Claire, Marlborough, New Zealand	15 / 60
'17 Pinot Grigio (organic), Perlage, Veneto, Italy	12 / 48
'17 Albariño, Legado del Conde, Rias Baixas, Spain	12 / 48
'16 Grenache Blanc/ Viognier, Tablas Creek, Paso Robles, CA	14 / 56
'17 Txakolina, K5 Pilota, Getariako Txakolina, Spain	13 / 52
'16 Parelada/Macabeo, Can Feixes, Penedes, Spain	12 / 48
'16 Chardonnay, Kali Hart by Talbott, Monterey, CA	13 / 52

rosé

'17 Rosé Blend, Fleur de Mer, Côte de 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

red

'17 Bonarda (biodynamic), Inkarrri, Mendoza, Argentina	10 / 40
'17 Tempranillo (organic), Navarrosotillo, Rioja, Spain	10 / 44
'14 Negroamaro del Salento, 12 e Mezzo, Taranta, Italy	11 / 44
'15 Grenache, Cristia, Côtes du Rhône, France	12 / 48
NV Red Blend, Locations "CA", Multi-Regional, California	12 / 48
'16 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
'10 Arele Appassimento, Tommasi, Veneto, Italy	12 / 48