



myriadsf.com

TREATS

popped elote: buttered popcorn with chili, lime, cotija cheese	6.50
goat cheese and chive biscuits with local honey butter and house-made preserves	9.00
basket of bellwether ricotta zeppole with cardamom sugar	10.50
five-spice challah french toast with bacon-bourbon maple syrup and pecan mascarpone (half order)	8.50
honey-greek yogurt: granola, huckleberry compote, spiced poached pears	9.00

SNACKS

deviled egg with salsa verde, breakfast radish, crispy shallot	\$2.50 ea
pot o' pickled vegetables	6.50
mgp spiced potato chips with horseradish-chive crema	6.50
castelveltrano olives with harissa and orange	7.50
potted chicken liver mousse, port wine onion jam, port reduction, crostini	13.00
farm toast: grilled ciabatta, goat cheese mousse, dried apricot-cranberry compote, pepitas, sage, sherry gastrique	15.00

SMALL PLATES

cauliflower soup with salsa verde, toasted garlic, crispy jamón serrano, buttered croutons	10.00
jersey wedge: iceberg, smokey thousand island, pickled onions, bacon, dry jack	10.50
market salad: mixed chicories, Pt. Reyes blue cheese, Asian pears, walnuts, pomegranates, membrillo vinaigrette	14.00
crispy fried chicken sammies, creamy mexican cole slaw, honey chipotle aioli, pickled veggies	11.50

BRUNCH PLATES

mayan pork and potato hash with fried egg, smoky tomato salsa, queso fresco, cholula-lime crema	17.00
taylor ham, egg and cheddar cheese sandwich with home fries: 'nuff said!	15.50
five-spice challah french toast with bacon-bourbon maple syrup and pecan mascarpone	15.50
cheesy anson mills grits with sautéed kale, butternut squash, corn, mushrooms, garlic, sage, poached egg	15.00
shakshuka: tunisian tomato-poached eggs with griddled naan	14.50
roasted lamb sandwich with moroccan tomato jam, feta, cilantro aioli, arugula-cucumber-radish salad	16.50
grass-fed beef burger, pickled things, cheddar, mgp sauce, brioche bun, steak fries	17.00

SIDES

steak fries with chipotle ketchup	6.25
mgp steak fries with mgp sauce, bacon crumbles, scallions, aged jack	8.50
cheesy anson mills grits	8.25
home-fried yukon gold potatoes with sweet peppers and herbs	7.00
applewood smoked bacon	7.50
"jersey's own" taylor ham	6.50

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.

COCKTAILS

Ruby Slipper prosecco, lillet blanc, grapefruit, elderflower	11.5
Myriad Mary agave wine, soju, tomato, mgp spice, lemon, pickle juice	11.5
Luna Rosa Spritzer rosé, pear purée, spice, sugar, sparkling water, corazon bitters	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
Behind The Curtain cocchi dopo teatro, blood orange, Berliner weisse, egg white	13.5
Persephone's on Fire pomegranate, agave wine, americano, lime, jalapeño, ancho chile	13
Obrigado! ruby port, orange, lemon, blanc de blancs	12
Caffé Torino iced coffee, carpano antica, stout, cream, chocolate bitters	12.5
Cidermosa Tin City cider, blood orange purée, elderflower	10
Mimosa brut sparkling, orange	Glass 6 Pitcher 30

BUBBLES

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	5.25
Coffee	3.50
Tea	3.25
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 (330ml)	4.25
San Pellegrino Sparkling Mineral Water (1 litre)	11.00

BEER

gl / ptchr

draft

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

bottles & cans

Pacifico Lager	6
Anchor Steam, San Francisco's original craft beer!	6.5
Prohibition Amber Ale, Speakeasy	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
Red Barn Saison, Lost Abbey, 6.7% abv. (750ml bottle)	24

WINE***white***

'17 Chenin Blanc, M*A*N, Coastal Region, South Africa	10 / 40
'17 Pinot Grigio (organic), Perlage, Veneto, Italy	12 / 48
'17 Sauvignon Blanc, Saint Claire, Marlborough, New Zealand	15 / 60
'16 Grenache Blanc/ Viognier, Tablas Creek, Paso Robles, CA	14 / 56
'17 Albariño, Legado del Conde, Rias Baixas, Spain	11 / 44
'17 Txakolina, K5 Pilota, Getariako Txakolina, Spain	13 / 52
'16 Parellada/Macabeo/Chardonnay, Can Feixes, Penedes, Spain	12 / 48
'16 Chardonnay, Kali Hart by Talbott, Monterey, California	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), Inkarri, Mendoza, Argentina	10 / 40
'17 Tempranillo (organic), Navarrosotillo, Rioja, Spain	10 / 40
'15 Grenache, Cristia, Côtes du Rhône, France	13 / 54
NV Red Blend, Locations "CA", Multi-Regional, California	12 / 48
'14 Negroamaro del Salento, 12 e Mezzo, Taranta, Italy	11 / 44
'16 Barbera, Renatto Ratti, Asti, Piedmont, Italy	14 / 56
'17 Pinot Noir, Baileyana, Edna Valley, California	15 / 60
'16 Zinfandel, Rabble, Paso Robles, California	13 / 54
'16 Cabernet Sauvignon, Dry Creek, Sonoma, California	15 / 60
'10 Arele Appassimento, Tommasi, Veneto, Italy	12 / 48