SAN FRANCISCO GIANTS CLUBHOUSE



BREAKFAST ALL DAY

BREAKFAST BY THE BAY

Two farm fresh eggs, any style, served with crispy hash brown potatoes, applewood smoked bacon or chicken apple sausage, choice of sourdough or wheat toast | 17.95

BREAKFAST BURRITO

Three farm fresh scrambled eggs with applewood smoked bacon, chipotle black beans, hash browns, jack cheese, tomatoes and smashed avocado, wrapped in a warm whole wheat tortilla | 18.95

AVOCADO TOAST

Farm fresh scrambled eggs on smashed avocado served over toasted whole wheat bread with choice of hash browns, fresh fruit or mixed greens salad | 16.95

SMOKED SALMON BAGEL

Wild salmon lox, red onion, capers, tomatoes, cucumber, whipped cream cheese on toasted bagel | 19.95

BREAKFAST COCKTAILS

BLOODY MARY | 14.00

Make it a double? | 20.00

MIMOSA | 13.50

IRISH COFFEE | 15.00

APPETIZERS

CLAM CHOWDER

Classic San Francisco clam chowder cup 9.95 | bowl 12.95

CHICKEN WINGS

Slow baked, flash fried with choice of buffalo, teriyaki or spicy BBQ sauce | 16.95

PAPAS CON AJO..... (GARLIC FRIES)

Crispy french fries, tossed in a smoky savory spice blend with chopped parsley and Gilroy garlic | 10.95

FILET MIGNON BEEF SLIDERS

Served with horseradish aioli, butter lettuce and crispy garlic fries on toasted brioche | 26.95

LOU SEAL'S FAVORITE TACOS

Crispy shrimp served with shredded cabbage, cilantro, crumbled bacon and Srirachi aioli | 19.95

BURGERS, SALADS AND MORE

Burgers and Sandwiches served with french fries or mixed green salad | Sub: Garlic fries 3.00

HOT CORNER CHICKEN SANDWICH KOREAN STYLE

Crispy pickle brined chicken thigh, served with Sriracha aioli, turnip jalapeño kimchi, butter lettuce on toasted brioche | 18.95

ONE FLAP DOWN

Marinated and grilled flat iron steak with wild arugula, avocado, melted jack cheese, Sriracha aoili and grilled onions on grilled ciabatta bread | 26.95

THE DOUBLE PLAY BURGER

Two ground beef patties served with organic American cheese, special sauce, grilled onions, applewood smoked bacon on toasted brioche | 19.95

BEYOND BURGER

Vegan burger served with grilled onions, arugula, vegan aioli and smashed avocado on toasted ciabatta bread | 18.95

CLASSIC CAESAR

Romaine lettuce, garlicky sourdough croutons and tossed in a creamy parmesan cheese Caesar dressing | 13.95

Add ons: Flat Iron Steak 12.00 | Grilled Chicken 10.00 | Grilled Shrimp 12.00

BRICK CHICKEN SALAD

White miso brined Sonoma County chicken breast cooked under a brick (not really), applewood smoked bacon, butter lettuce, crumbled bleu cheese, Granny Smith apples, sliced radishes, toasted California walnuts, creamy buttermilk bleu cheese dressing | 19.95

THE CLASSIC DOG

All beef hot dog with sweet relish, caramelized onions and yellow mustard, served with french fries | 13.95

DESSERTS

SIMPLE SUNDAE

Two scoops of Strauss Family vanilla ice cream with choice of chocolate, caramel or strawberry sauce | 8.95

SQUEEZE PLAY

Strauss Family vanilla ice cream sandwiched between two freshly baked chocolate chip cookies | 8.95

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SPECIALTY COCKTAILS

Tahoe Blue vodka, Sauvignon Blanc, blueberries, simple syrup, fresh squeezed orange & lemon juice | 16

MOSCOW MULE

Tito's vodka, Fever Tree ginger beer, lime | 15

Sombra mezcal, Lillet Blanc, organic agave nectar, fresh squeezed ruby red grapefruit, lime juice | 15

CITY LIGHTS

Bulleit bourbon, Galliano, Cointreau, Campari, Regan's orange bitters, squeeze of fresh lemon juice | 16

TOMMY'S MARGARITA

Mi Campo Reposado tequila, hand squeezed lime juice, organic agave nectar | 15

MANGO SUNSET

Malibu mango rum mixed with pineapple juice and cranberry juice | 14

WAY OUT WEST

Redemption Rye, Carpano Antica, chocolate & cherry bitters | 15

AVIATION

Empress gin, Luxardo maraschino liqueur, lemon juice | 15

BEER SELECTION

DRAFT 20oz.

DRAKES HEFEWEIZEN SAN LEANDRO 12

ALCATRAZ AMBER ALE SAN FRANCISCO 12

RACER 5 IPA SONOMA 12

BUD LIGHT MISSOURI 12

BOTTLES

OMISSION PALE ALE PORTLAND L7 (GE)

ACE PEAR CIDER MENDOCINO | 8 (GF)

HEINEKEN (NA) SOUTH HOLLAND | 8

STELLA ARTOIS BELGIUM | 8

BLUE MOON DENVER 18

21ST AMENDMENT IPA CALIFORNIA | 8

CORONA MEXICO | 8

SCRIMSHAW PILSNER CALIFORNIA | 8

WINES ON TAP

WHITE WINE	GLASS .5 LITER LITER
NO.1 BENZIGER SAUVIGNON BLANC — Sonoma, 2018	12 24 44
NO.2 STEMMARI, PINOT GRIGIO - Napa, 2018	12 24 44
NO.3 IMAGERY CHARDONNAY, — Sonoma, 2017	13 26 52
NO.4 STEMMARI, ROSE — Napa, 2015	13 26 52

RED WINE

NO.5	SOBON ESTATES , ZINFANDEL – Amador County, 2014	13 26 52
NO.6	14 HANDS, MERLOT – Columbia Valley, 2016	13 26 52
NO.7	MEIOMI, PINOT NOIR — California, 2017	15 30 60
N O . 8	TRIBUTE, CABERNET SAUVIGNON – Central Coast, 2019	15 30 60

BY THE GLASS & BOTTLE

BUBBLES & WHITES	GLASS BOTTLE
LA MARCA, EXTRA DRY PROSECCO - Italy, NV	12 48
GLORIA FERRER, SONOMA BRUT — Sonoma County	14 56
MUMM, SONOMA BRUT ROSE - Carneros, NV	16 64
HONIG, SAUVIGNON BLANC - Napa, 2015	14 56
SONOMA CUTRER, CHARDONNAY — Russian River, 2014	13 52
RED WINE	
RODNEY STRONG, PINOT NOIR — Russian River, 2016	14 56
GNARLEY HEAD, ZINFANDEL - California, 2019	12 48
JOSH, CABERNET SAUVIGNON – Paso Robles, 2017	13 52
GAINEY, MERLOT — Sant Ynez Valley, 2013	13 52

HALF BOTTLES

MOËT & CHANDON, "IMPÉRIAL" BRUT Champagne – MV	68
TRIMBACH, RIESLING — France, 2013	28
HALL, MERLOT - Napa, 2014	37
SEGHESIO, SANGIOVESE — Sonoma, 2010	34
CLINE, ZINFANDEL – Contra Costa, 2013	30

NON-ALCOHOLIC BEVERAGES

COKE, DIET COKE, **ROOT BEER, SPRITE** 4.25 LEMONADE 4.25 SAN PELLEGRINO (.5L) 6 **SMALL BOTTLED WATER** 5 LARGE BOTTLED WATER 6.25 FRESH ORANGE OR **GRAPEFRUIT JUICE** 5.00 PINEAPPLE, CRANBERRY & TOMATO JUICE 5.00 MILK (Regular or Non-fat) 4.25 HOT/ICED TEA 4.25 **GHIRADELLI HOT CHOCOLATE 4.25**

COFFEE & TEA

Proudly serving Stumptown Coffee & Smith Teas FRESH BREWED COFFEE 4.25 CAPPUCCINO 5.25 ESPRESSO 3.50 single | 5.50 double CAFÉ AU LAIT 4.25 CAFÉ MOCHA 5.50 CAFÉ LATTE 5.25