SWEET

CRUNCHY AND HEALTHY
House granola, fresh & dried fruits, honey yogurt 12

CRAFTSMAN & WOLVES
Traditional croissant 5.5 | Ham & cheese croissant 5.5 | Seasonal muffin 5 | Vegan cake 4
Morning bun 5

FRUIT BOWL
Seasonal fruit, mint 9

HOUSE WAFFLES
Chantilly, maple, seasonal fruit 12

SAVORY

STEAK & EGGS
2 eggs, marble potato, chimichurri 26

CLASSIC BREAKFAST
2 Eggs, toast, choice of meat or avocado 17

OKONOMIYAKI OMELET
Dungeness crab, bonito, marble potatoes 25

MIGAS
Chino farms eggs, jalapeño, salsa verde 16

SMOKED SALMON BENEDICT
Hollandaise, arugula, dill 20

AVOCADO BENEDICT
Hollandaise, cream cheese, tomato 20

BISCUIT & GRAVY
Chino farm egg, buttermilk, sausage, black pepper 18

MARY’S CHICKEN & WAFFLES
Bacon, farm egg, maple 21

MARY’S FRIED CHICKEN SANDWICH
Chipotle aioli, pickles, slaw 18

ROASTED BEET FLATBREAD
Za’atar yogurt, pistachio, frisée 17

TUNA TARTARE TOSTADA
Avocado, capers, preserved lemon 17

CELERIAC SOUP
Black truffle, celery salad 12

UNCOMMON BURGER
Cambozola cheese, balsamic onions, arugula 20

LEAVES & GREENS

DUCK CONFIT SALAD
Pomegranate, saba, chicories 18

CHARRED CAESAR
Boquerón’s, grana padana, lemon 16

GRAIN BOWL
Dino kale, butternut squash, pomegranate 18

WINTER CITRUS SALAD
Pomelo, cara cara orange, oro blanco 17

Chicken 5 | Avocado 4 | Seared Tuna 8 | Steak 7 | Farm Egg 3

SIDES

BACON 5 | HAM 6 | CHICKEN APPLE SAUSAGE 6
AVOCADO 4 | ROASTED TOMATO 5 | 2 EGGS 5
TOAST 4 | BREAKFAST POTATO 7 | WAFFLE 6

Winter 2020 @commonsclubsf

Thank you to the farmers, ranchers and purveyors who supply us with these delightful ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness. As part of the Healthy San Francisco initiative, a 6% surcharge will be added to each check.

COMONSCCLUB.COM/SANFRANCISCO @COMMONSCCLUBSF
YOU MUST BE THIRSTY
Laughing Man Drip Coffee - Regular or Decaf $5.5
Espresso Shot 3 | Double Shot 4
Latte 5.5 | Mocha 5.5 | Caffe Macchiato 5.5
Cappuccino 6 sm | Americano 3.5
Hot Chocolate 4 - Sub Non-Dairy Milk +.60
   Add Whipped Cream +.35 | Add Flavor Shot +.50

WINE IS THE ANSWER. NOW WHAT WAS THE QUESTION?

SPARKLING & WHITE
MV Faire la Fete Brut, France 12 | 70
NV Chandon Rosé, Ca 14 | 70
NV Moët Imperial Brut Epernay, France 16 | 130
2018 Fleur de Mer Rosé, France 16 | 64
2018 Saintsbury Rosé, Napa, Ca 14 | 56
2017 Alois Lageder, Italy 14 | 56
2017 Groth Sauvignon Blanc, Napa, Ca 18 | 72
2017 Whiteheaven Sauvignon Blanc, Marlborough, NZ 12 | 56
2016 C.H. Berres Riesling, Mosel, Germany 15 | 60
2018 Domaine Seguinot Chablis, Burgundy, France 18 | 72
2018 Cakebread Chardonnay, Napa, Ca 28 | 112
2017 Trefethen Chardonnay, Napa, Ca 18 | 72
2016 Gundlach Bundschu Gewürztraminer Sonoma, Ca 12 | 56

RED
2015 Roserock Pinot Noir, Willamette Or 18 | 72
2017 Twomey Pinot Noir, Sonoma, Ca 30 | 120
2017 Hess Parker Pinot Noir, Sta Rita Hills, Ca 16 | 64
2017 Hatcher Zin Zinfandel, Sierra Foothills, Ca 16 | 64
2017 Davis Cabernet Sauvignon, Paso Robles, Ca 16 | 64
2016 Mt. Veeder Cabernet Sauvignon Napa, Ca 24 | 96
2017 Don Miguel Gason Malbec, Mendoza Argentina 14 | 56
2017 Casa Silva, Colchagua, Chile 14 | 56
2015 Zaca Mesa Syrah, Santa Barbara, Ca 16 | 64
2015 Luigi Einaudi Barolo, Piedmont, Italy 32 | 128

COCKTAILS

STRAIGHT UP
Hiro Sake, Blue Earl Grey Tea, Kumquat, Caviar 25

MILLENIUM BELL
Xicara Mezcal, Blood Orange Agave, Pinot Noir, Lavender Salt 16

A DAY AT THE RACES
Bacardi 8 Aged Rum, Aperol, Pineapple, Daisy 14

SIMPLY RED
Zepyrh Gin, Pomegranate, Dill, Sumac, Lime 15

HANDS TO HEAVEN
Belvedere, Guava, Thyme, Lemon Cinnamon Sugar Rim 15

THE WORKS
Ketel One Botanical Grapefruit And Rose Vodka, Tonic, Seasonal Botanicals 14

CULTURE CLUB
Aviation Gin, St. Germain Elderflower Hibiscus, Blood Orange 15

MADE IN THE SHADE
Glenfiddich 12, Figs, Black Pepper, Pernod, Lemon 17

ROYALTY
Patron Silver, Crème De Noyaux, Lo-Fi Gentian Amaro, Ginger Beer 14

THE MONTY PYTHON SINGS
Russel’s Reserve Rye, Ancho Reyes Chile, Drambuie, Pecan 15

The Good Stuff

Absolut Diane Mina’s Bloody Mary 14
Traditional San Francisco Irish Coffee 12
Fresh Pressed Pommery Mimosa 14

Red Bull, Red Bull Sugar Free, Red Bull Yellow 6
Fever Tree Ginger Beer 4
J’enway Hibiscus Iced Tea 4.5
J’enway Tea Selections 5
Acqua Panna 700ml | San Pellegrino 700ml 7

Great Beer For All

DRAFT
Almanac Love Hazy IPA 6.1 9
Fort Point Villager IPA 6.3% 9
Plow Brewing Haftinger Pale Ale 5.2% 9
Standard Deviant Kolsch 5.3% 9

BOTTLES & CANS
East Brother BO Pils 5.0% 10
Lagunitas Sumpin Easy Ale 5.7% 8
Anchor Steam 4.9% 8
21 Amendment El Sully Mexican Lager 4.8% 8
Buck Wild Gluten Free Pale Ale 5.5% 8
Almanac Fruit Cobbler Sour Blonde 6.7% 9

Ciders And Non-Alcoholic

Stem Off-Dry Apple Cider 5.8% 8
Golden State Cider Gingergrass 6.4% 12
Erdinger Non-Alcoholic 7
Lagunitas Hop Water Non-Alcoholic 8

You are most welcome to bring a special selection not currently featured in our cellar, our corkage policy is $35 per 750ml bottle and $70 per 1500ml.
Thank you for observing our three bottle limit.
20% gratuity will be included for parties of six or more.

 Commons Club