

Almanac

— SAN FRANCISCO —

DRAFT BEER

FRESH BEER

4oz | 16oz | 64oz pitcher

CRAFT PILSNER 5.2% \$2 | \$6 | \$18
craft lager dry-hopped with huell melon & citra hops

CZECH POINT PILSNER 5.1% \$2 | \$6 | \$18
czech style unfiltered pilsner with huell melon & hallertau blanc hops

RUSTIC HONEY LAGER 5.6% \$2 | \$6 | \$18
kottbusser style lager brewed with honey, oats & wheat

STREAM OF CONSCIOUSNESS 5.6% \$2 | \$6 | \$18
lager aged in american oak foudres and dry-hopped with citra & motueka
A collab with our friends from Modern Times Beer in Point Loma, CA

EXTENDED WARRANTY 5.6% \$3 | \$7 | \$20
pale ale dry-hopped with mosaic & simcoe

FANCY PIRATE 6.1% \$3 | \$7 | \$20
hazy IPA brewed with citrus peel and dry-hopped with citra

UNFILTERED OPINION 6.1% \$3 | \$7 | \$20
hazy IPA dry-hopped with simcoe & mosaic

SIDE HUSTLE 6.9% \$3 | \$7 | \$20
hazy IPA dry-hopped with citra & simcoe

LOUD! DIPA 8.3% \$3 | \$7 | \$20
hazy double IPA dry-hopped with citra & mosaic

MAN OVERBOARD STOUT 9.5% \$4 | \$8 (10oz)
imperial stout

BARREL AGED BEER

4oz | 10oz

BLANC FLAVOR WHEEL 8.1% \$4 | \$8
dry-hopped farmhouse ale aged in oak barrels with gooseberries, pineapple, muscat grapes, lemongrass & passionfruit

WIT IN THE WOODS 5.2% \$4 | \$8
dry-hopped mixed culture wit aged in oak barrels with juniper, coriander, ginger, grains of paradise & citrus peel.
A collab with our friends from Phantom Carriage Brewing in Carson, CA

RULES DON'T APPLY 6.6% \$4 | \$8
mixed culture IPA aged in a white wine foudre & dry-hopped with el dorado
A collab with our friends from Good Beer Co. in Santa Ana, CA

SUMMER IN THE CITY 6.9% \$4 | \$8
farmhouse ale aged in oak with buddha's hand, grapefruit, pomelo, navel oranges & vanilla beans

ROSÉ SOUR 8.7% \$4 | \$8
sour ale aged with merlot grapes, rose hips & rose petals

PASSION PROJECT 6.5% \$4 | \$8
sour blonde ale aged with passionfruit, cedar spirals & spices



**MEMORIAL DAY WEEKEND
TO-GO SALE
25% OFF
ALL GROWLERS & CROWLERS**

BEER ALTERNATIVES

THE MORRIS WHITE WINE \$13
blend of sauvignon blanc & chardonnay, 6oz

THE MORRIS RED WINE \$13
blend of cabernet sauvignon & barbera, 6oz

SHANDY \$9
house made soda with rosé sour ~6%

RHUBARB SODA \$6
house made non-alcoholic soda

CANS TO GO

\$5 16oz single | \$17 4 pack

UNFILTERED OPINION 6.1%
hazy IPA dry-hopped with simcoe & mosaic

CRAFT PILSNER 5.2%
craft lager dry-hopped with huell melon & citra hops

FULL BOTTLE LIST AVAILABLE UPON REQUEST

EATS

BAR BITES

BBQ ALMONDS \$4

FRIES \$5 / QUESO FRIES \$10

LUMPIA \$8

SHARE THESE

PLOUGHMAN'S PLATE \$15

Cowgirl Creamery's "Mt. Tam" triple-cream cheese & Casella prosciutto apples, BBQ almonds, malted butter
toasted Josey Baker sourdough
Beer Pairing: Passion Project

ROASTED ROOTS \$11

heirloom carrots & tokyo turnips, carmen avocados, herbs
whipped labneh, sunchoke chips
Beer Pairing: Rules Don't Apply

CAESAR SALAD \$12

red romaine & little gems, sugar snap peas
shaved parmesan reggiano, sourdough croutons, avocado
Beer Pairing: Astounding Enterprises

PATATAS BRAVAS \$10

romesco sauce, garlic aioli & salsa verde
Beer Pairing: Rosé Sour

CAULIFLOWER \$10

cucumbers, tokyo turnips & sugar snap peas
lemon tahini dressing, toasted seeds
Beer Pairing: Fancy Pirate IPA

WINGS \$13

pollo saltado sauce, bbq almond crumble

SANDWICHES

PORK BELLY \$15

little gems, basil mayo, sauerkraut, smoked bacon
Beer Pairing: Czech Point Pilsner

FALAFEL \$14

purple radish sauerkraut, tzatziki & pickled jalapeno, arugula
whole wheat flatbread
Beer Pairing: Extended Warranty

FRIED CHICKEN \$16

smoked bacon, calabrian chile condiment, gorgonzola creme,
pickled red onions, ciabatta roll
Beer Pairing: Rustic Honey Lager

TROUT MELT \$15

Mt. Lassen smoked trout, fontina, creme fraiche, dill pickles
josey baker sourdough
Beer Pairing: Stream of Consciousness

DOUBLE CHEESEBURGER \$16

8oz grass-fed CA antique beef on a brioche bun
pickled red onion, special sauce & Tillamook cheddar
ADD SMOKED BACON +\$3
Beer Pairing: Side Hustle

DESSERT

MALTED CHOCOLATE BOMBE \$8

Humphrey Slocombe malted chocolate ice cream,
chocolate bavaois, walnut surprise
Beer Pairing: Astounding Enterprises

HAPPY HOUR WED-FRI 3-6PM

FOOD SPECIALS

QUESO FRIES \$8

IPA cheddar queso, fried shallots

WINGS \$8

bbq dry rub, blue cheese

BEER SPECIALS:

\$2 OFF ALL 100Z & 160Z POURS

20% OFF ALL GROWLER & CROWLER FILLS

EVENTS & UPCOMING RELEASES

UPCOMING RELEASES

COCONUT STOUT (DRAFT ONLY) ~ JUNE

details to come soon!

CHERRY SUPERNOVA (DRAFT ONLY) ~ JUNE

farmhouse ale aged with cherries