

# DINNER MENU

## BAR BITES

Jar of Pickled Vegetables** .....	4
<i>PICK ONE: Vadouvan Baby Carrot, Persian Cucumber, OR spicy watermelon rind</i>	
Sage Fries** .....	4
<i>with garlic and aleppo sauce</i>	
Crispy Brussels Sprouts** .....	6
<i>with house bacon, apricot and orange glaze</i>	
Chicken Skewers .....	8
<i>grilled chicken satay with cucumber &amp; onion salad, with peanut and mint chutney dipping sauces</i>	
Coconut Fried Chicken Wings.....	9
<i>coconut battered with ginger, kaffir lime leaf, and cardamom, tossed with sweet and spicy sauce</i>	

## SALADS

Southwest Gem Salad** .....	8
<i>black beans, corn, tomato, onion, &amp; avocado, cilantro ranch dressing with chipotle drizzle</i>	
Beet Salad** .....	8
<i>golden and red beets, arugula, kalamata olives, and feta cheese with pickled shallot red wine vinaigrette</i>	
Caesar Salad .....	8
<i>romaine hearts, parmesan cheese, and garlic croutons</i>	
Add chicken breast to any salad .....	4

## SANDWICHES

*Sandwiches are served with fries or add sage fries for 50¢*

Banh Mi .....	11
<i>house Ale pulled pork with daikon slaw, cucumber, cilantro, pickled jalapeños, and black garlic aioli</i>	
Meatball Sub .....	11
<i>housemade meatballs smothered in pizza sauce and mozzarella cheese on a toasted sandwich roll</i>	

**Please order food at the bar.**

\*\*Vegetarian or can be made vegetarian.

All prices include tax.

## ENTREES

Chili.....	Cup 5, Bowl 9
<i>spicy beef chili with housemade bacon, topped with sharp cheddar &amp; fresh onion</i>	
Fish n' Chips .....	12
<i>house Pale battered cod and house cut fries served with malt vinegar dill mayo</i>	
Mac n' Cheese with Pork Belly** .....	13
<i>elbow macaroni, sharp cheddar, béchamel, topped with maple braised pork belly</i>	

## PIZZA

Sweet Yam and Bacon** .....	13
<i>sweet yams, house bacon, feta fonduta, basil, and balsamic reduction</i>	
Vegetarian** .....	13
<i>yellow onions braised in red wine and butter, roasted red peppers, kalamata olives &amp; oregano with feta fonduta</i>	
Pale Ale Pork Sausage .....	13
<i>house made Pale Ale sausage, crimini mushrooms, and kalamata olives with red sauce</i>	
Add Farm egg, OR Calabrian chilies to pizza.....	2 each

## BURGERS

*Burgers are served with fries or add sage fries for 50¢*

House Burger .....	9.5
<i>with chile rub, pickled onion and house pickles</i>	
Polo's Black and Blue .....	12
<i>with chile rub, bleu cheese, fried shallots and BBQ sauce</i>	
Grilled Chicken Burger.....	9
<i>chicken breast, lettuce, tomato, pickled onion &amp; house pickles</i>	
Lentil and Spent Grain Burger** .....	11
<i>with fontina and chipotle mayo</i>	
Add ons: house bacon, avocado, aged white cheddar, bleu cheese, fontina, farm egg, or calabrian chilies.....	2 each

## DESSERTS

Ice Cream Scoop.....	5
<i>featured Humphry Slocombe ice cream flavor</i>	
Reverse Root Beer Float.....	7
<i>Humphry Slocombe root beer ice cream and cream soda</i>	



## SOUTHERN PACIFIC BREWING

At Southern Pacific Brewing, our inspiration is the ground we stand on. Our craft beers, unique pub fare, and high-caliber cocktails are influenced by the Mission's industrious past—from the Southern Pacific rail lines that crossed through the Mission to the Broadway Brewery that operated at 19th and Treat. So pull up a stool and soak it all in.

Sun - Wed 11 am - 12am • Thurs - Sat 11 am - 2am • Kitchen closes everyday at 11pm  
620 Treat Avenue • San Francisco, CA 94110 • (415) 341-0152

All prices of taxable items include sales tax reimbursement computed to the nearest mill.

# DRINK MENU

## HOUSE BEERS

Check chalkboard for daily availability.

- Belgian Wit (Bier Blanche)** ..... 4  
*A traditional unfiltered spiced white beer brewed with unmalted wheat, rolled oats, and 2-row barley. Tart and refreshing, balanced with toasted coriander, Curacao orange peel, sweet Spanish orange peel, and crystallized ginger. Belgian Wit Yeast / 4.2% ABV / 7 IBU*
- California Blonde (Extra Pale Ale)** ..... 4  
*A blend of German Pilsner Malt and North American 2-row barley is the base for this golden ale. German Magnum, Czech Saaz, and American Cascade hops blend to create a clean floral hop finish. Dry-hopped and filtered. California Ale Yeast / 5.6% ABV / 35 IBU*
- Pale Ale (American)** ..... 3  
*Brewed with Golden Promise, Belgian Aromatic, and Honey malts, this session beer is fermented dry and clean. Hopped with Centennial, Cascade, and Summit varieties from our Pacific Northwest, this is no ordinary easy-drinker. Dry-hopped and filtered. California Ale Yeast / 4.4% ABV / 42 IBU*
- India Pale Ale (West Coast)** ..... 4  
*North American 2-row barley, German Light Munich, and Belgian Biscuit malts build the foundation for this crisp and dry IPA. Plenty of Columbus, Tomahawk, and Zythos hops give this assertively hopped ale its sharp bitterness and citrus finish. Dry-hopped and filtered. California Ale Yeast / 5.8% ABV / 55 IBU*
- Extra India Pale Ale (West Coast)** ..... 5  
*Bigger in every way; more malt, more hops, and more body. Munich malt provides the straw color and backbone. While the Columbus, Centennial, and Cascade hops give this ale a snappy bitterness as well as a spicy aroma and finish. Fermented with the most attenuated ale yeast available. Dry-hopped and filtered. San Diego Super Ale Yeast / 6.8% ABV / 65 IBU*
- Porter (Robust)** ..... 5  
*A dark and hearty brew made from a rich mash of British Crystal, Black Patent, and Chocolate malts. Bold chocolate and coffee flavors dominate, while Summit and Cascade hops balance its smooth finish. Filtered. California Ale Yeast / 5.5% ABV / 28 IBU*

Available in pitchers.

## GUEST BEERS

See chalkboard for current selections.

## SPECIALTY COCKTAILS

- Balloon Juice** ..... 7  
*(the idle chatter of Hobos)  
 our house Michelada, with Pilsner, tomato juice, fresh lime*
- Canned Heat** ..... 9  
*(use of alcohol to fend off cold weather riding on freight trains)  
 a Hot Toddy with Angel's Envy Bourbon, with lemon & clove*
- Wig Wag** ..... 9  
*(Locomotive word for a type of grade crossing signal)  
 Stolli vodka, marmalade, and ginger beer*
- Iron Mule** ..... 9  
*(device that hoisted coal hoppers)  
 our version of a Moscow Mule, with Russian Standard vodka and Peychaud's bitters*
- Queen Mary\*\*** ..... 13  
*(Southern Pacific's oldest diesel locomotive)  
 Southern Pacific's twist on your favorite Bloody Mary, with a double shot of Skyy vodka*
- Mission Stiff Margarita\*\*** ..... 13  
*(mission stiff is Hobo slang for someone who lives in a Mission)  
 double shot of Herradura Silver, Cointreau and fresh lime*
- Galvinizer II** ..... 13  
*(railway term for a car inspector)  
 double shot of Bulleit Rye, Aperol, sweet and dry vermouth with Angostura bitters*
- TinLizard** ..... 13  
*(old name for a streamlined train)  
 double shot of Hendrick's gin, St. Germain and lime*
- C.L. Smooth\*\*** ..... 13  
*St. Germain, champagne, tequila, Crabbie's, and fresh lime*

\*\*Available in pitchers.

## NON-ALCOHOLIC BEVERAGES

- Bundaberg Ginger Beer** ..... 4
- IBC Root Beer** ..... 3
- San Pellegrino Sparkling Water** ..... 3
- San Pellegrino Flavored Sparkling Water** ..... 3  
*lemon, or orange*
- Soda** ..... 1.5  
*Cola, Diet Cola, Lemon-Lime*
- Iced Tea** ..... 2
- O'Doul's Non-Alcoholic Beer** ..... 4

## GROWLERS & MERCHANDISE

Growler bottles are available for \$7 each. Growler fills are pitcher price according to beer style. Southern Pacific Brewing merchandise is also available and includes: t-shirts, thermals, and hoodies (based upon availability).



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