LUNCH

STARTERS

Seasonal Soup 12

Fig & Prosciutto Pizza 18
whipped ricotta, mozzarella, arugula, honey, balsamic

Millionaire Bacon *(GF)* 16
house-cured thick cut bacon
classic / maple / bbq

Short Rib Bites 16
honey glaze, crispy shallots, sesame seeds, spicy aioli

Rustic Meatballs 14
Bellwether ricotta, tomato sauce, pecorino, levain bread

Ahi Tuna Tartare *(GF)* 22
avocado, capers, taro root chips, brava sauce

Crab Arancini 18
rice croquettes, Calabrian aioli

Brussels Sprouts 15
apple, chipotle aioli, parmesan
add: bacon 2

Burrata Toast *(VG)* 15
local honey, toasted almonds, sea salt

Roasted Cauliflower *(GF, VG)* 14
calabrian chili, capers, garlic, pistachios

SALADS

Chopped *(GF, VG)* 18
mixed greens, fuji apple, walnuts, dates, Manchego cheese, sherry vinaigrette

Super Food *(GF, v)* 19
arugula, kale, mango, cucumber, berries, avocado, jicama, sesame seeds, ginger-lime vinaigrette

Parmesan Chicken 22
crispy parmesan chicken, shaved romaine, cherry tomatoes, snap peas, citrus-caesar dressing

Dino Kale *(GF)* 20
lacinato kale, beets, bacon, parmesan, polenta croutons, lime vinaigrette

ADD-ONS

avocado 3 farm egg 4 chicken 8
crispy parmesan chicken 10 steak 16
shrimp 12 salmon 15
sesame seared ahi tuna 16

Executive Chef Noe Briseno

PER DIEM

VG- vegetarian, v-vegan, GF-gluten free 20% service charge for parties of 6 or more. 6% Surcharge to comply with SF Ordinances. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

MAINS

Harvest Grain Bowl *(v)* 23
quinoa, barley, avocado, seeds snow peas, sweet potato, tomato, mushrooms, miso vinaigrette
add: *sesame seared ahi tuna 16*

Wild Mushroom Pasta *(VG)* 25
bucatini, farm egg, black truffle, pecorino

Gnocchi Ragù 26
beef bolognese, pecorino

Squash Ravioli *(VG)* 26
squash, corn & ricotta filled, topped with tomatoes, zucchini, sweet corn, goat cheese & pea shoots

Roasted Chicken *(GF)* 31
polenta cake, broccolini, cipollini onions, roasted carrots, jus

Pan Seared Salmon *(GF)* 33
tomato, corn & zucchini succotash, lemon-butter sauce

Steak Frites 38
sautéed broccolini, chimichurri, sweet potato fries

SANDWICHES

Grilled Chicken 19
bacon, lettuce, tomato, avocado, alta badia cheese, chipotle aioli, dutch crunch

Steak Wrap 22
swiss cheese, cucumber, avocado, calabrian chili, yuzu-ginger vinaigrette, spinach wrap

Tri-Tip 22
gruyère, caramelized onion, horseradish, dijon mustard, country bread, jus

Per Diem Burger 21
1/2 pound patty, white cheddar, tomato, butter lettuce, aioli, caramelized onions
add: millionaire bacon 6

Add to Sandwich

side salad 5 cup of soup 6
fries 5 truffle fries 8
sweet potato fries 6

BEVERAGES

Soda 4
coke, diet coke, sprite, ginger ale

Iced Tea / Arnold Palmer 4

Saratoga Sparkling (750ml) 8

Saratoga Still (750ml) 8

Espresso 4

Cue the Mint (N/A Drink) 8
cucumber, earl grey, lemon, soda

PD Refresher (N/A Drink) 8
hibiscus, coconut, lemon, lime, bitters, soda

COCKTAILS

GOLDEN LEDGER 18
mezcal, Angostura amaro, lemon honey-orgeat, spicy bitters, nutmeg

ESPRESSO YOURSELF 18
*vodka, Luxardo espresso, cold brew, simple, Luxardo Abano, chocolate bitters, NITRO**

PASSIVE NATURE 18
strawberry, tequila, citrus, hibiscus, coconut & rose tea syrup, fire bitters, toasted coconut

LIQUID ASSETS 18
rum, strawberry-kiwi, orgeat, sherry, lime, angostura, mint

AFTER HOURS 18
coconut infused mezcal, Amaro Montenergo, vermouth, grapefruit bitters

ITALIAN G & T 18
Nolet's gin, limoncello, Cap Corse vermouth, Mediterranean tonic, rosemary

CAL-SALIDA 18
grapefruit infused mezcal, pamplemousse, lemon, honey, fire bitters

PD OLD FASHIONED 18
Elijah Craig: bourbon, toasted barrel bourbon, barrel proof bourbon, rye, demerara, bitters

SMOKE ON THE WATER 19
*Old Forester rye, Jelinek fernet, maple-chai syrup, bitters, SMOKE**

BARREL AGED MANHATTAN 24
Elijah Craig barrel proof bourbon, Carpano Antica, amontillado sherry, black walnut bitters, cherry

ZERO PROOF

LA PASION 13
pineapple, lime, passionfruit, vanilla, grapefruit soda

TREASURY 13
blackberry shrub, lime, orange bitters, ginger beer

CRIMSON SUN 13
NA orange liqueur, raspberry, lime, honey, foam

BLUEBERRY BRAMBLE 13
blueberry, lime, rosemary, peaflower soda

AMALFI COAST 13
Lyre's spritz, rosemary syrup, lemon

LAPOS NEGRONI 10
zero-proof gin Negroni

MANHATTAN PROJECT
~Create Your Own~

① whiskey

Shenk's Homestead 2023 Sour Mash 34
toffee, graham cracker, malted rye, marzapan

Frey Ranch Bourbon 18
toffee, caramel, stone fruit, winter spice

Elijah Craig Toasted Barrel Bourbon 22
caramel, brown sugar, graham cracker, chocolate

Weller Special Reserve 26
caramel, vanilla buttercream, honey, oak

Michter's Bourbon or Rye 18

Angel's Envy Rye 24
rye spice, brown sugar, dried stone fruits, maple

High West Rendezvous Rye 19
baking spices, dried fruits, dark chocolate, rye spice

② vermouth

Cocchi di Torino
burnt orange peel, clove, rhubarb

Carpano Antica (+2)
dark chocolate, raisins, marmalade

Black Manhattan (+2)
Amaro Montenegro

③ bitters

Black Walnut	Angostura
Chocolate	Orange
Old Fashioned	Creole

WINE 5oz / 8oz

Rosé 16 / 23
Paper Planes, 2024, Russian River

Albariño 15 / 22
La Marea, 2025, Monterey County

Vermentino 17 / 24
Tansy, 2025, Carneros

Chenin Blanc 15 / 22
Aperture 2023, Clarksburg

Sauvignon Blanc 16 / 23
SOMMRAS, 2025, Napa Valley

Gavi di Gavi 16 / 23
Fontanassa 'Ca Adua', 2024, Piemonte, IT

Italian White Blend 17 / 24
Massican, 2024, Napa Valley

Chardonnay 16 / 23
Trefethen, 2023, Oak Knoll

Brut Sparkling 16 / 23
Carboniste 'Swim V.3, N.V. Napa Valley

Sparkling Brut Rosé 17 / 24
Brick & Mortar, 2023, Sonoma Coast

Pinot Noir 18 / 26
Reeve 'Septime', 2023, Sonoma

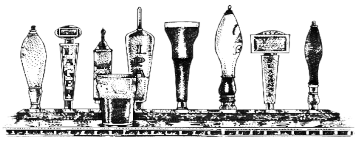
Barbera d'Alba 19 / 27
Domenico Clerico, 2023, Piemonte, IT

Grenache/Syrah/Mouvedre 20 / 28
Mabon, 2019, Sonoma

Rosso di Montalcino 18 / 26
Il Poggione, 2022, Tuscany, IT

Cabernet Franc 19 / 27
Lang & Reed, 2020, Napa Valley

Cabernet Sauvignon 24 / 32
Turnbull, 2023, Napa Valley



BEER

BOTTLES & CANS

Fieldwork Blonde or IPA (N/A, 16oz)	8
Sincere Cider (16oz)	8
Allagash Curieux (750ml)	36
Lost Coast Imperial Oak Stout (22oz)	20

DRAFT $10

Pale Ale **Faction Brewing**
Blonde Ale **Coronado Brewing**
Pilsner **Laughing Monk**
Black Lager **Moonlight Death & Taxes**
Rotating Sour **Barebottle Brewing**
Red Lager **East Brother**
Double IPA **Headlands Brewing**
Hazy IPA **Fieldwork Brewing**
W.C. IPA **Original Pattern**
Helles Lager **Humble Sea Brewing**