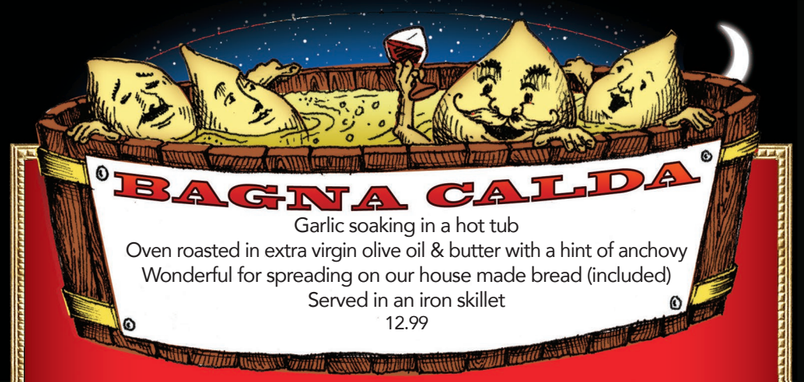
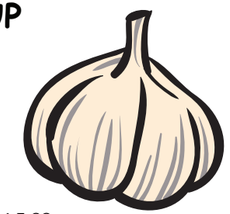


Garlic soaking in a hot tub
Oven roasted in extra virgin olive oil & butter with a hint of anchovy
Wonderful for spreading on our house made bread (included)
Served in an iron skillet
12.99

HOT IRON SKILLET-GARLIC ROASTED

Mussels* or Shrimp.....24.99
Mussels* & Shrimp.....24.99
Combo Mussels*, Shrimp & Crab.....69.99
Super Combo.....99.99

BREADS / SOUP



Brick Oven-Baked Acme Baguette 3.99
Garlic Rose Relish for main liners .99
Garlic Bread 9.99
Cheese Bread 12.99
Frankenstein Garlic Soup of the Day 14.99
Garlic Yukon Gold Potatoes Mashed with zucchini 5.99

TASTY APPETIZERS

Bruschetta di Aglio Tomatoes, basil, green onions, Parmigiano 14.99
Italian Garlic Pot Stickers Savory sausage, ginger, vegetables 19.99
Burrata Prosciutto Crostini, arugula, parsley, garlic, evoo drizzled 19.99
Crab, Smoked Salmon Crostini Avocado mash, nori, evoo, sea salt 29.99
Smoked Salmon, Avocado Wonton crisps, garlic soy ponzu 22.99

FRESH SALADS

The Stinking Rose Garlic Salad Mixed greens, tomatoes, avocado, green onions, croutons, garlic vinaigrette 16.99
Caesar* Croutons, 24-month Parmigiano Reggiano 17.99
Wild Arugula Avocado, onions, Pt. Reyes blue cheese, garlic dressing 17.99 GF
Panzanella Tomatoes, avocado, croutons, onions, balsamic vinaigrette 16.99
Pt. Reyes Blue Cheese Crumble Cherry tomatoes, crispy bacon 16.99 GF
Foggy Wharf Crab Salad Avocado, wontons, soy rice wine vinaigrette 29.99

Add to salads

• Dungeness Crab 19.99 • Shrimp 9.99 • Burrata 9.99
• Jidori Chicken 6.99 • Smoked Salmon 9.99

STINK 'N PIZZAS 26.99

BRICK OVEN BAKED

Vampire Killer Garlic rose relish, roasted garlic, jack cheese, garlic, garlic
Margherita Soft Crescenza cheese, San Marzano tomatoes, fresh basil
Garlic Chicken Brie, Italian parsley, fontina cheese
Cheese San Marzano tomatoes, mozzarella
Veggie Tomatoes, mushrooms, arugula, onions, garlic, bell peppers, fontina
Artisan Pepperoni with San Marsano tomatoes, mozzarella
Prosciutto San Daniele Fontina, garlic, fresh arugula, red pepper oil drizzle
Sausage Trio San Marzano tomatoes, garlic, onions, mozzarella, cherry peppers
Smoked Salmon Burrata, red onions, fontina
Cremini Mushrooms Roasted garlic, fontina
Combo Soppressata, garlic sausage, pepperoni, mushroom, onions, mozzarella
The Italian Calzone Prosciutto, soppressata, garlic fennel sausage, mozzarella
Lasagna-Style Calzone Bolognese, mushrooms, garlic, sausage, mozzarella

BASTA PASTA

Lasagna Al Forno Mozzarella & jack, slow-roasted pork & beef sugo 29.99
Seafood Fettuccine* Mussels, Crab, Shrimp, Calamari, garlic pomodoro sauce 44.99

Choose Pasta 26.99

GNOCCHI – RAVIOLI short rib filled – FRESH FETTUCCINE

Choose Preparation

- Garlic Alfredo Italian Style Spices Parmigiano Reggiano Sauce
- Garlic Brie & Mushrooms
- Pt. Reyes Blue Cheese Crispy Bacon, Garlic
- Tomato Alfredo Parmigiano Reggiano Cream Sauce, Garlic Rose Relish
- Bolognese Slow-Roasted Pork & Beef Sugo, 2-Year Aged Reggiano
- Garlic Lovers Parmigiano, Garlic Rose Relish Butter Sauce

Add to pasta

• Dungeness Crab 19.99 • Shrimp 9.99 • Jidori Chicken 6.99

HOT SANDWICHES

ON TOASTED ACME BAGUETTE

Garlic Chicken Jidori chicken, avocado, arugula, garlic pesto, onion, brie 18.99
Juicy Burger Grass-fed Angus beef, grilled onions, jack cheese, catsup 17.99
Bacon, Tomato, Avocado Jack cheese 15.99
Prosciutto Avocado, arugula, creamy crescenza cheese 17.99
Crab Melt Red onions, avocado, jack cheese 34.99



Vampire fare – NO garlic



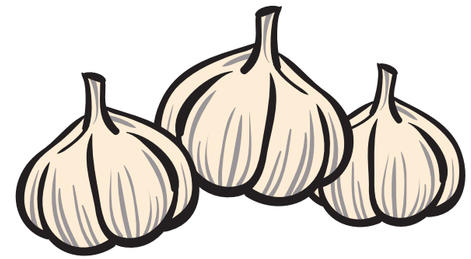
ENTRÉES

Count Vladimir's

SIZZLING GARLIC PRIME RIBEYE STAKE 54.99
It's to die for!

BRICK OVEN-ROASTED DUNGENESS KILLER CRAB
In our secret garlic sauce
Whole Crab 69.99-Half Order 39.99-Lotsa Crab 99.99

40 Clove Garlic Chicken* Jidori chicken roasted in garlic 34.99 GF
Roasted Italian-Style Baby Back Ribs With rosemary & garlic 36.99 GF
Sea Bass* Rose relish lemon butter sauce 36.99 GF
Roasted Salmon* Soy, sesame oil glaze on a bed of chopped lettuce 36.99
Cioppino Mussels, Crab, Shrimp, Calamari, garlic pesto tomato sauce 44.99
Silence of the Lamb Shank* With Chianti glaze & fava beans 49.99 GF
Filet Mignon* Seared in its natural juices with rosemary & garlic 59.99 GF



DESSERTS 9.99

Gilroy's Famous Garlic Ice Cream With chocolate sauce
Affogato Garlic ice cream with espresso
Tiramisu Two layers of espresso drenched sponge cake divided with mascarpone cream & dusted with cocoa powder
Crème Brûlée Cheesecake A delicious blend of creamy custard, vanilla beans & dense cheesecake
Auntie Em's Lemon Torte Pastry cream with a hint of lemon on a base of short pastry, covered with pine nuts, almonds & powdered sugar

"There's no place like home"

NO ADDED SURCHARGES GRATUITY IS NOT INCLUDED

SPARKLING WINE

			Decanted	
		Glass	1/2 Btl	Btl
1313 **Prosecco**	**Rosé**	14.99	26.99	39.99
1301 **Estate Brut**	**Roederer, Alexander Valley**			59.99

WHITE WINE

1317 **Chablis**	**House** (Draft)	9.99	18.99	29.99
1319 **White Zinfandel**	**Beringer, California**	9.99	18.99	29.99
1338 **Rosè**	**Rodney Strong, Russian River**	14.99	26.99	39.99
1342 **Pinot Grigio**	**Candoni, Veneto**	14.99	26.99	39.99
1323 **Chardonnay**	**Josh Cellars "Craftsman"**	14.99	26.99	39.99
1322 **Sauvignon Blanc**	**Honig, Napa**	14.99	26.99	39.99
1344 **Sauvignon Blanc**	**Groth, Napa**	15.99	28.99	49.99
1345 **Chardonnay**	**Rombauer, Carneros**	18.99	34.99	59.99

RED WINE

1217 **Burgundy**	**House** (Draft)	9.99	18.99	29.99
1204 **Sangiovese**	**Campo Della Fiera**	14.99	26.99	39.99
1203 **Merlot**	**Josh Cellars, California**	14.99	26.99	39.99
1210 **Zinfandel**	**Kenwood, Sonoma**	14.99	26.99	39.99
1269 **Malbec**	**Chento, Argentina**	14.99	26.99	39.99
1275 **Pinot Noir**	**Meiomi, California**	14.99	26.99	39.99
1234 **Cabernet**	**Hess Select, North Coast**	14.99	26.99	39.99
1282 **Pinot Noir**	**Bernardus, Santa Lucia Highlands**	15.99	28.99	49.99
1286 **Cabernet**	**Charles Krug, Napa Valley**	18.99	34.99	59.99

CORKAGE 19.99 per bottle

DRAFT BEER 9.99

Fort Point Kölsch — **Elysian IPA**

Modelo — **Stella Artois**

BOTTLED BEER 9.99

Peroni — **La Chouffe Belgian Strong Ale** — **Lagunitas Little Sumpin'**

BEVERAGES 4.99

Coke	**Ginger Beer**	**Orange Juice**
Diet Coke	**Fresh Lemonade**	**Cranberry Juice**
Sprite		**Grapefruit Juice**



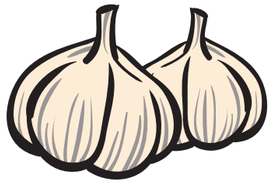
All you have to do is follow your nose to The Stinking Rose, one of San Francisco's most unique and entertaining dining experiences. Located in the heart of North Beach, San Francisco's renowned Little Italy, the garlic restaurant has become famous for celebrating the euphoria of garlic.

Offering scrumptious, contemporary, California-Italian cuisine prepared and adorned with garlic, there is hearty fare for the truly adventurous, mild for the novice and sans garlic for vampires.

We Season Our Garlic With Food®

A Fun Dining Restaurant - Have a Stinking Good Time!

Chef – David Barrett
General Manager – André Astabie



We cannot guarantee the food served in this restaurant is suitable for patrons with severe allergies. Food served here may include, among other things, peanuts, tree nuts, soy, gluten, flour, salt, sugar, dairy, milk, eggs, wheat, meat, poultry, seafood, and shellfish.

GF - Free of gluten ingredients; however, our kitchen is not gluten free.

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.**

We are unable to provide separate checks.
We can, however, split checks evenly for up to six people.

We accept Visa, Mastercard, American Express, Unionpay & Discover
- No Personal or Traveler's Checks -

430 Columbus Avenue ~ San Francisco CA 94133 ~ 415.781.7673

@thestinkingrose **@thestinkingrose** **@thestinkingrosesf**

7-30-2026 JK

