

# CLASSIC COCKTAILS \$12 EACH

## INTERNATIONAL MULE OF MYSTERY

lime juice, angostura bitters, ginger beer  
 {moscow ketel one}  
 {irish jameson}  
 {dixie wild turkey 81}  
 {baja cazadores blanco}  
 {cali fugu small batch vodka by cutwater}

## ST PETE

angels envy rye whiskey, lagavulin scotch, simple syrup, house sweet and sour, pineapple juice

## GINGER FOR SGT PEPPER

rum haven coconut rum, fresh cucumber and basil, agave honey ginger syrup, pineapple juice, topped with fresh pepper

## PURPLE PEOPLE EATER

patron silver tequila, simple syrup, black cherry, lemon, soda

## DRAFT TAI

bacardi cuatro anejo rum, fresh orange and pineapple juice, orgeat syrup, dark rum float

## “SOUTH MISSION CADDY”

**TOP SHELF CLASSIC MARGARITA**  
 espolon silver tequila, fresh lime, house made sweet and sour, grand mariner float

## KENTUCKY GINGER KISS

woodford reserve bourbon, agave honey ginger syrup, organic ginger ale by red bull

## ENDLESS SUMMER SANGRIA

our very secret blend of summer flavors featuring white girl rosé as the base for an explosion of sunshine in each sip

# WINE & BUBBLES

## BUBBLES

### PROSECCO

gancia, italy \$11 / \$36

### WHITE

**WHITE GIRL ROSÉ** \$8 / \$25

### PINOT GRIGIO

stemmari, italy \$9 / \$34

### SAUVIGNON BLANC

kim crawford, new zealand \$11 / \$42

### WHITE BLEND

caymus conundrum, california \$12 / \$46

### CHARDONNAY

kaidan, california \$8 / \$30

newton, napa/sonoma \$13 / \$50

### RED

#### ZINFANDEL

tobin james 'ballistic', paso robles \$13 / \$50

#### PINOT NOIR

pimarius, oregon \$11 / \$42

#### MALBEC

terrazas, argentina \$11 / \$42

#### CABERNET SAUVIGNON

kaidan, california \$10 / \$38

routestock, napa valley \$16 / \$62

A 3% surcharge will be added to all guest checks to help cover increasing costs and in our support of the recent increases to minimum wage and benefits for our dedicated team members. On behalf of all the Draft staff we appreciate your support.

# SOUTH DRAFT MISSION

## SHARE

**MUSTARD DUSTED PRETZEL BITES \$8**  
 honey mustard

**SHREDDED BEEF NACHOS \$17 ●**  
 cheddar cheese, black beans, jalapeños, guacamole, verde salsa cruda, lime cream, pico de gallo, queso fresco

**SPINACH - ARTICHOKE DIP \$14**  
 grilled pita, tortilla chips

**GRILLED PITA \$12 ○**  
 sesame-sriracha hummus, olive tapenade, beer cheese

**SMOKED ST. LOUIS RIBS \$14 ○ ●**  
 crispy onions, house BBQ, cilantro

**FLAT BREAD \$16**  
 tomato, spicy-fennel sausage, house ricotta cheese, basil

**BUFFALO WINGS \$16 ●**  
 traditional garnishes

**CHICKEN PESTO MAC & CHEESE \$13**  
 pesto, provolone cheese, tomato, herb crust

**PUFFY PORK TACOS \$13**  
 chicharron en salsa roja, pickled onions, beans, cabbage, lime cream

**STEAMED CLAMS \$17**  
 spicy tomato sauce, calabrian chiles, herb butter, grilled bread

**GRILLED OCTOPUS + MARROW \$17**  
 bone marrow, grilled octopus, cowboy caviar, lavash

**LAMB MEATBALLS \$10**  
 herb crusted eggplant, lentil stew, crème fraîche

**CHICKEN MOLE VERDE \$14**  
 pipian salsa, fried cactus, pickled veggies, rice

**GRILLED CAULIFLOWER \$10**  
 mint marinade, chimichurri, apricot jam, lavash

**VEGGIE TOAST \$10**  
 beet + garbanzo, feta  
 and  
 butternut squash, maple, pistachio

# HAPPY HOUR

MONDAY-THURSDAY, 4-6PM  
 half off all draft beers

# FLIGHT NIGHT

Take off every Tuesday with first-class, business, & coach flights of your favorite craft beers

# GREENS

## BABY GREENS \$14 GF

winter pears, spiced almonds, citrus segments, kale, vanilla vinaigrette

## AHI POKE SALAD \$15 GF

quinoa, pickled cucumber+wakame, avocado, chukka

## STEAK SALAD \$16

roasted beets, crispy potatoes, pears, red wine, blue cheese

## THE CALIFORNIAN CHOP \$15 ○

crisp romaine, bacon, tomato, black beans, chicken, tortilla strips, cheddar cheese, avocado dressing

# GRILL

We feature artisanal rustic breads. Hand holds served with a choice of french fries or side salad.

## DRAFT BURGER \$16 ○

lettuce, tomato, onion, cheddar cheese, mayonnaise

### make it draft style + \$4 ○

sunny side egg, bacon, crispy onions, beer cheese

## BISON BURGER \$17 ○

poblano pepper, grilled onions, muenster cheese, cumin mayonnaise

## LOCAL ALBACORE CLUB \$16 ○

tuna salad, lettuce, tomato, avocado, bacon, herb aioli

## PISTACHIO CRUSTED

## SALMON SANDWICH \$15 ○

meyer lemon aioli, arugula, fennel, dijon glaze

## STEAK N' FRIES \$24 ●

10 oz. ribeye, bone marrow butter

## VEGGIE BURGER \$15 \*V upon request

tofu bacon, fried green tomato, pickled pepper, chipotle mayo

## BRATWURST SANDWICH \$16

fried sauerkraut, peppers, onions, tangy aioli, sweet pickles

# INDULGE

## MEXICAN HOT CHOCOLATE CAKE \$12

a la mode with vanilla ice cream, churro crisp

## PUMPKIN CRÈME BRÛLÉE \$10 GF

toasted marshmallow meringue, candied pepita

## PEAR-CHERRY COBBLER \$10

ginger-cardamom biscuit

# MEXICAN SODAS



\$4 EACH

COCA COLA, SPRITE, SQUIRT

Due to California drought conditions, water is served upon request. Consuming raw or under cooked meat, seafood or egg products can increase your risk of foodborne illness.

