

TODAY'S MENU 11.01.18

THE CHEFS' LINE

GUEST CHEFS EVAN & SARAH RICH'S "PORCINI-SPICED BRISKET"

NANNY'S BBQ
BRUSSELS SPROUTS CAESAR

GUEST CHEF JAMES SYHABOUT'S "CHICKEN-FRIED PORK CHOP SANDWICH"

THAI CHILI JAM, CABBAGE SLAW, LIME

LOADED POTATOES

HOBBS' BACON, AGED CHEDDAR
SCALLION BUTTER

MAINE LOBSTER BREAD BOWL

ROOT VEGETABLES, DOUBLE CREAM
SOURDOUGH CROUTONS

MINDFUL GREENS

FALL SQUASH SALAD

PEPITAS, POMEGRANATE MOLASSES

WEDGE SALAD

HOBBS' BACON, FINES HERBES
EGGS MIMOSA, POINT REYES BLUE
CHEESE DRESSING

ROASTED BEET SALAD

GOAT CHEESE, PECANS
SHERRY AIGRE-DOUX

BABY KALE SALAD

PICKLED CHERRIES
MARCONA ALMONDS
PECORINO ROMANO CHEESE

FROM THE SMOKER

SPANISH CHORIZO

MARY'S BBQ CHICKEN

ST. LOUIS-STYLE RIBS

MAC 'N CHEESE

BAKED BBQ BEANS

BRUSSELS COLESLAW

CORNBREAD

ARTISANAL CHEESE & CHARCUTERIE

MUSTARDS, FRUIT PRESERVES
HOUSE-MADE PICKLES

SHELLFISH PARADISE

KUSSHI OYSTERS ON THE HALF SHELL

SPICE-POACHED GULF SHRIMP

ALASKAN KING CRAB

CHEF MICHAEL MINA'S SIGNATURE

AHI TUNA TARTARE

ASIAN PEAR, PINE NUT
SCOTCH BONNET, SESAME

KIDS' CORNER

CORN DOG NUGGETS

CHEESE SAUCE
WHOLE GRAIN HONEY MUSTARD

CHICKEN TENDERS

HOUSE-MADE POTATO CHIPS

SWEET ENDINGS

HAWAIIAN-STYLE SHAVED ICE

FRUIT BOBA, COCONUT HAUPIA
FRESH FRUIT SYRUPS

COOKIES & CREAM CAKE

LEMON MERINGUE BARS

WINTER FRUIT SALAD

COOKIES | TREATS FOR YOUR SEATS

GAME DAY LIBATIONS

JOHN DREW BRANDS' "THREE BROWN GET DOWN"

BRIXTON MASH DESTROYER
DEMERARA, XOCOLATL MOLE BITTERS

& "SMOKED DOVE"

DOVE TALE PUERTO RICO RUM
ORGEAT, LIME, ORANGE CURAÇAO

DIANE'S BLOODY MARY

BAY GRAPE WINES

BIRICHINO PÉTULANT NATUREL
MALVASIA BIANCA
MONTEREY, CA 2017

BREA CHARDONNAY
CENTRAL COAST, CA 2016

ULTRAVIOLET CABERNET SAUVIGNON
NAPA VALLEY, CA 2016

MICHAEL MINA'S
TAILGATE

NOVEMBER 1, 2018

SAN FRANCISCO 49ERS

VS

OAKLAND RAIDERS

SHARE YOUR GAME DAY MEMORIES USING #MINATAILGATE
FOR A CHANCE TO WIN PRIZES THROUGHOUT THE DAY.