

TODAY'S MENU 08.30.18

THE CHEF'S LINE

GUEST CHEF KYLE JOHNSON'S

"K-TOWN BBQ BRISKET"

KOREAN GOCHUJANG, WOOD EAR MUSHROOM, CUCUMBER SEAWEEED SLAW, CRISPY SHALLOT

GUEST CHEF EZRA DUKER'S

"PUNJABI FISH FRY"

SARSON KA SAAG, RAĪTA

GUEST CHEF MATT PETER'S

"WOOD-FIRED MAINE LOBSTER"

WHITE PEACH PONZU, CHARRED SCALLION, KOSHIHIKARI RICE

MINDFUL GREENS

KALE SALAD

PEACHES, QUINOA, GRANOLA TURMERIC

HEIRLOOM TOMATO SALAD

OLIVADE, TORN CROUTONS

CHARRED CORN ON THE COB

TAJÍN AĪOLI, COTIJA CHEESE

HASS AVOCADO SCHUG

PICKLED VEGETABLES, KATAIFI

FROM THE SMOKER

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

SPICED-POACHED GULF SHRIMP

ALASKAN KING CRAB

MICHELADA SHRIMP COCKTAIL

DIANE'S BLOODY MARY MIX CUCUMBER, CILANTRO

KIDS' CORNER

CORN DOG NUGGETS

CHEESE SAUCE, WHOLE GRAIN HONEY MUSTARD

CHICKEN TENDERS

HOUSE-MADE POTATO CHIPS

CANDY WARHOL

LIQUID NITROGEN HORCHATA

BROOKIE

MILK CHOCOLATE & COCONUT

MOUSSE TARTS

BLACK & WHITE CHOCO TACOS

COOKIES | TREATS FOR YOUR SEATS

GAME DAY LIBATIONS

GUEST BARTENDER

MEGAN ABRAHAM'S "OASIS"

ZEPHYR GIN, LIME JUICE BASIL, FRESH CUCUMBER

MOSCOW MULE

GINGER BEER, SKYY VODKA, LIME

DIANE'S BLOODY MARY

LYRIC BY ETUDE

CHARDONNAY SANTA BARBARA, CA 2015

PINOT NOIR

SANTA BARBARA, CA 2015



MICHAEL MINA'S
TAILGATE

AUGUST 30, 2018

SAN FRANCISCO 49ERS

VS

LOS ANGELES CHARGERS

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