

## sparkling

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**PROSECCO BENVOLIO NV** Veneto, Italy 12/54  
**ARGYLE BRUT ROSE 2021** Willamette Valley 17/80

## white wines

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*SAUVIGNON BLANC*  
**TEXTBOOK 2022** Russian River Valley 12/54  
**DOMAINE DES GRIFFES 2023** Sancerre, France 20/96

*PINOT GRIGIO*  
**SCARPETTA 2023** Friuli, Italy 15/62

*CHARDONNAY*  
**EMBLEM "RODGERS CREEK" 2022** Petaluma Gap 16/76  
**HARTFORD COURT 2022** Russian River Valley 22/102

## red wines

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*PINOT NOIR*  
**RAEBURN 2022** Sonoma County 16/76  
**WINDRACER, SEALIFT 2021** Sonoma Coast 20/96  
**MERRY EDWARDS, 2021** Sonoma Coast 24/108

*SANGIOVESE*  
**TENUTA DI ARCENO 2021** Chianti Classico, Italy 18/86

*CABERNET SAUVIGNON*  
**HARPER OAK 2022** Alexander Valley, CA 17/80  
**GRENACHE BLEND, ORIN SWIFT "ABSTRACT" 2022**  
California 22/102

## cocktails

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**SWEET NOTHINGS**  
ONO Sake Junmai Daiginjo Cucumber, Lime, Mint 16

**GOLDEN HOUR**  
Meili Vodka, Fino Sherry, Kina d'Aero Peach Liqueur 16

**WT ESPRESSO MARTINI**  
Meili Vodka, Meletti Coffee Liqueur Espresso 16

**BARREL AGED MANHATTAN**  
James E. Pepper Rye, Foro Rosso Angostura Bitters 18

**OMAR SPRITZ**  
St. Elder Elderflower Liqueur Prosecco 16

**NOURISHING NECTAR**  
Barr Hill Gin, Barr Hill Honey Syrup Lemon 16

**FOG CITY ELIXIR**  
Myrtle Bank 10 Year Rum Bergamot, Lime 16

**THE BENTLY RESERVE**  
James E. Pepper Rye, Montenegro, Benedictine, Foro Rosso, Amaretto Disaronno 16

## non-alcoholic

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**BOYLAN'S ROOT BEER** New Jersey 6  
**HOUSEMADE MINT LEMONADE 6**  
**LAGUNITAS HOP WATER** Sonoma 7  
**EASTSIDE TAVERN BOTANICAL WATER,  
CUCUMBER MINT, LIME 12**  
**ST. AGRESTIS PHONY NEGRONI** New York 12  
**CODORNIU, SPARKLING BRUT ZERO** Spain 11

## beers on tap

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**EAST BROTHERS PILSNER**  
Richmond, CA 5.1% ABV 10

**BERRYESSA "LA FUERZA" MEXICAN-STYLE LAGER**  
Oakland, CA 5.2% ABV 10

**STANDARD DEVIANT KOLSCH**  
San Francisco, CA 5.3% ABV 10

**HEALDSBURG BEER CO. Blonde Ale**  
Healdsburg, CA 4.2% ABV 10

**ALMANAC "HUGS" HEFEWEIZEN**  
Alameda, CA 5.1% ABV 10

**ANDERSON VALLEY "BOONT" AMBER ALE**  
Boonville, CA 5.8% ABV 10

**BAREBOTTLE ROTATING PALE ALE**  
San Francisco, CA 5.5% ABV 10

**CELLARMAKER HAZY IPA**  
San Francisco, CA 6.8% ABV 10

**FIELDWORK ROTATING DIPA**  
Berkeley, CA 8.4% ABV 10

## bottled beer & more

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**SINCERE CIDER "DRY CIDER"**  
Napa Valley, CA 5.6% ABV 10

**SCHRIMSHAW PILSNER**  
San Jose, CA 6.0% ABV 10

**FIELDWORK HEADLINER NON-ALCOHOLIC**  
Berkley, CA 0% ABV 12

Wayfare Tavern adds a 6% surcharge to assist in complying with San Francisco mandates.

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

## raw bar

Shrimp Cocktail  
cocktail sauce, lemon 28

Chef's Selection of  
West Coast & East Coast Oysters  
half dozen 29 / one dozen 53

## starters

### DEVILED EGG

Ancho chili oil, chive, cilantro, bbq chicharron 16

### BEEF TARTARE

House-made potato chips, capers, dijon dressing, fried shallots 23

### BUTTER LETTUCE SALAD

Buttermilk dressing, pickled shallot, avocado, cucumber, radish 17

### CAULIFLOWER SOUP

Apple, cilantro, pickled mustard seeds 15

## sides

### BROCCOLINI

Panko, red pepper coulis, lemon zest 13

### CAULIFLOWER

Calabrian buffalo sauce, smoked bleu cheese, scallions 13

### MAC AND CHEESE

Smoked olive oil, chives 12

### SHOESTRING FRIES

Garlic oil, parsley, aioli 9

## entrées

SEE SERVER FOR TODAY'S SPECIALS

### MARY'S ORGANIC FRIED CHICKEN

Buttermilk brine, roasted garlic, crisp woody herbs, lemon 35

### CITY SALAD

Granny smith apples, wheat berries, red quinoa, blueberries, pickled red onions, mustard vinaigrette 22

*add grilled chicken 14*

*add fried chicken 15*

*add salmon 18*

### TAVERN BURGER

Proprietary grind, Marin brie, red onion marmalade, applewood smoked bacon, brioche bun 25

*add egg 2*

*add avocado 2*

### TURKEY CLUB

Bacon, roma tomato, avocado, butter lettuce, melted jack cheese, honey dijonnaise 24

### SKUNA BAY SALMON

Gold and red beets, quinoa, kale, granny smith apple, parsley, lemon ginger vinaigrette 33

### RIGATONI

Crispy speck ham, butternut squash, sage & parmesan cream sauce 28

### STEAK DIANE

Falt iron steak, sauce diane, maitake mushroom, crispy garlic herb potatoes, broccolini 45

## desserts

### HOUSE-MADE DONUTS

Whipped creme fraiche, vanilla glaze, streusel, mango sauce 13

### CITRUS PAVLOVA

Vanilla cake, pistachio crumble, vanilla chantilly, blood orange sherbet 13

### CHOCOLATE FUDGE CAKE

Dulce de leche, chocolate ganache, chocolate whipped cream 13

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