

HAMLET

EST • NOE VALLEY

COCKTAILS

- Canons to the Left | *vodka, blood orange, grapefruit* | rocks | 12
- Adonis | *amontillado sherry, chai-infused vermouth, orange bitters* | up | 10
- Bijou | *gin, green chartreuse, vermouth, orange bitters* | up | 11
- Automator 2.0 | *gin, yellow chartreuse, lemon, vanilla, egg white* | up | 12
- Bobby Bonilla | *anejo rum, pineapple gomme, lime, chocolate bitters* | tall | 10
- Astoria | *rye, apple brandy, maple, angostura bitters* | rock | 12
- Nero Manhattan | *bourbon, amaro, vermouth* | up | 12
- Kentucky Daisy | *bourbon, rye, orgeat, lemon* | up | 11
- Smoked Out | *mezcal, scotch, yellow chartreuse, peychauds bitters* | rock | 12
- Oaxacan Variant | *mezcal, ancho, vermouth, apertivo, chocolate bitters* | rock | 12
- Ultima Palabra | *mezcal, green chartreuse, maraschino, lime* | up | 11
- Pero Amargo | *mezcal, cappaletti, sparkling wine, grapefruit, habanero* | tall | 11
- Monty Suarez | *tequila, cynar, elderflower, vermouth, fennel* | rock | 12
- El Diablo | *tequila, creme de cassis, lime, ginger beer* | tall | 11

BOTTLES & CANS

- 'Alpha Cure' Sour | Shady Oak | 5.3% | 750ml | 32
sessionable tart farmhouse aged in chardonnay barrels
- 'Somnambulism' Dark Sour | Shady Oak | 7% | 750ml | 38
dark ale aged in rye whiskey & pinot noir barrels
- 'Electric Relaxation' Sour | Shady Oak | 6.8% | 750ml | 38
wild golden ale aged in wine barrels for 2yrs - yes, 2 yrs!
- Gravenstein Heirloom Cider | Gowans | 6.2% | 500ml | 15
dry, crisp & refreshing -- hair-of-the-dog perfection
- 'KSA' Kolsch | Fort Point | 4.6% | 12oz | 5
*easy breezy ice cold patio beer -- **make it a beer n' shot for \$9***
- Riesling Monterey County | Companion Wine Co. | 11% | 375ml | 16
*canned wine? YUP! crisp, crushable & **DRY** natural wine in a can! Check it!*

DRAFT

- 'Dead Canary' Lager | Ol' Republic | 4.5% | 16oz | 7
crisp, light & easy to drink all day, everyday
- 'Calyпсо' Farmhouse Ale | Fieldwork | 5.6% | 12oz | 8
hint of citrus hops gives this farmhouse hip-shaking crushability
- 'Little Feat' Pale | Cellarmaker | 4.6% | 16oz | 8
amarillo, centennial & sterling - citrusy, grassy & just plain crushable
- 'Orchard Street' Northeast IPA | Fieldwork | 6.8% | 16oz | 8
amarillo hops - comin at ya with a citrusy juice bomb
- 'Broken Clouds' Double IPA | Fieldwork | 8.5% | 12oz | 8
blanc, ekuanot & mosaic - sensational aura of double ipa infatuation
- 'Third Circle' Tripel | Laughing Monk | 8.7% | 12oz | 9
spicy, earthy, light belgian style brew - devilish drinkability
- 'WhipperSnapper' Brown | Berryessa | 4% | 16oz | 7
english style mild w/ smooth, earthy malts for the anti-hopheads
- 'Sless' Oatmeal Imperial Stout | Iron Springs | 7.5% | 12oz | 8
rich, chocolatey coffee stout - as smooth as your black leather pants

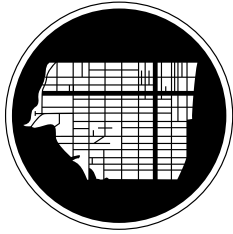
WHITE BY THE GLASS

- Furmint | Tornai | Hungary '15 | 10/40
crisp, floral, racy & volcanic minerality - summertime patio thirst quencher
- Fiano di Avellino | I Favati | Italy '15 | 12/48
fresh citrus, wet slate & pear - good ol' party crowd pleaser
- Chardonnay Chablis 'Les Pargues' | Romain Collet | France '15 | 13/52
vibrant, bright, citrus peel & chalk - no oak, just delicious juice
- Zweigelt Rosé | J. Ehmoser | Austria '16 | 12/48
dry, light, berries, refreshing acidity - patio crusher
- Sparkling Mauzac | Moulin | France NV | 12/48
dry, lively, stone fruit & apple - no fuss, tasty sparkles

RED BY THE GLASS

- Pinot Noir Sancerre | LaPorte | France '15 | 13/52
juicy cherry, spicy raspberries & earthiness - a burgundy w/o the price tag
- Nebbiolo 'Maggiorina' | Le Piane | Italy '15 | 12/48
cherry, black raspberry, stone & herbs - my kind of party wine
- Mencia 'Ultreia St. Jacques' | R. Perez | Spain '15 | 12/48
fresh dark berries, earthy & floral - smooth, complex & juicy
- Syrah | Vallin | California '14 | 13/52
full body, juicy, pepper, earthy - big wine? sorta. just easier to sip on

bottle list available - just ask!



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SNACKS

- Fries | 6
Sweet Potato Croquettes | *chili aioli* | 10
Butter Pretzels | *cheese sauce* | 6
Roasted Pork Chilaquiles | *tomatillo salsa, queso fresco* | 14
Chicken Meatballs | *tomato chutney & jack cheese* | 14
1/2 Dozen Oysters | *champagne mignonette* | 18

TACOS

- 1 for 5 2 for 10 4 for 18 6 for 26 (mix & match)
Grilled Fish (add \$1) | *guacamole, jicama, salsa vinaigrette*
Curried Prawns (add \$1) | *papaya slaw, guacamole*
Chicken | *chile rojo, salsa crudo, queso fresco*
Pork Chile Verde | *pico de gallo, queso fresco*
Porter Braised Beef (add \$1) | *horseradish crema, pickles*
Roasted Seasonal Veggie | *queso fresco*

SANDWICHES

- Parmesean-Crusted Grilled Cheese | 10 (add pork belly 3)
Fried Chicken Sandwich | 14
moroccan chutney slaw, spicy hummus
Chicken Rojo Burrito | 15
barley, black beans, bok choy, jack cheese
Beer-Cheese Burger | 13 (add pork belly 3)
caramelized onions, tomato chutney, house-pickles

HAPPY HOUR 7 DAYS A WEEK 4PM TO 6PM

\$8 Cocktails & \$8 glass of selected Wine
Free Cheese w/ Purchase of a Bottle of Wine
PLUS - free chips & salsa all day Sunday

SALADS

- Buffalo Tomato & Japanese Cucumber | 12
red onion, feta, mango balsamic, herbs
Warm Summer Salad | 10
corn, zucchini, grape tomatoes, feta, breadcrumbs
Butter Lettuces | 12
gripps apple, beets, tarragon-avocado dressing, cheese
Kale Caesar | 12 (add grilled chicken 5)
anchovy caesar dressing, radish, jicama, croutons
Warm Moroccan Spiced Vegetables | 12
seasonal vegetables, chickpeas, goat cheese

CHEESE

- 2 for 14 3 for 20 (mix & match)
comes w/ bread & house-made jams
Goat & Cow
semi-soft, beer washed rind -- Cedar Grove, NC
Cow
semi-soft, triple cream -- Cambria, CA
Sheep
hard, natural rind -- Albany, WI

DESSERT

- Warm Chocolate Ganache & Pecan Cookie | 6
seasonal fruit, sparkling wine whipped cream
Crème Brûlée | 6

HOURS & INFO

BAR

- Mon - Thurs 4pm to 11pm
Fri 4pm to 12am
Sat 2pm to 11pm
Sun 3pm to 10pm

KITCHEN

- Mon - Thur 4pm to 10pm
Fri 4pm to 11pm
Sat 2pm to 10pm
Sun 3pm to 9pm

EVENTS

Email -- john@hamletsf.com