

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!*

N/A \$3.5 - Mexican Coke. 7-Up. Ginger Beer. Ginger-Lemongrass Iced Tea.

DRAFT

- 'Dreamer' Pilsner | Temscal | 4.8% | 16oz | 8
crisp, light & easy to drink all day, everyday
- Mango Gose | Laughing Monk | 4.8% | 12oz | 8
brewed w/ fresh mango & sea salt - slightly tart, summertime refreshment
- 'ALES for A.L.S.' Pale | Temescal | 4.9% | 16oz | 8
insanely crushable beer brewed for a great charity cause? sign us up!
- 'Old Hop New Tricks' IPA | Cellarmaker | 6.1% | 16oz | 8
cascade, simcoe & nelson - unstubbornly crushable hazy new age brew
- 'Juicy Centers' IPA | New Glory | 7% | 12oz | 8
mosaic, citra & huell melon - when a beer's name gives ya all ya need to know
- 'King Citra' Double IPA | Fieldwork | 8.7% | 12oz | 8
100% citra - Midas-y juice bomb of epic empire building proportions
- Belgian Golden | HenHouse | 11% | 12oz | 9
spicy, earthy, light belgian style brew - devilish drinkability
- 'WhipperSnapper' Brown | Berryessa | 4% | 16oz | 8
english style mild w/ smooth, earthy malts for the anti-hopheads

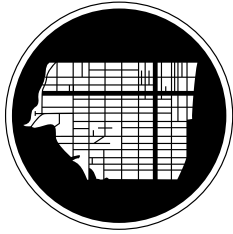
WHITE BY THE GLASS

- 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
- Cabernet Franc Rosé | Cenyth | California '16 | 12/48
dry, light, berries, refreshing acidity - patio crusher
- Crémant de Bourgogne Sparkling | Piron | 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
- Tempranillo | Sierra de Tolono | Spain '15 | 12/48
fresh dark berries, earthy & soft tannins - you're gonna want a second glass
- 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
- Potato Chips | 6
- Butter Pretzels | *cheese sauce* | 6
- Sweet Potato Croquettes | *chili aioli* | 10
- Roasted Pork Chilaquiles | *tomatillo salsa, queso fresco* | 14
- Chicken Meatballs | *tomato chutney & jack cheese* | 14
- 1/2 Dozen Oysters | *champagne mignonette* | 18

TACOS (sub butter lettuce "tortilla" upon request)

- 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 Sweet Potato | *pico de gallo, queso fresco, chile*

SANDWICHES

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

HAPPY HOUR 7 DAYS A WEEK 4PM TO 6PM

\$8 Cocktails, \$8 glass of selected Wine, \$3 Can of Beer

Free Cheese w/ Purchase of a Bottle of Wine

PLUS - free chips & salsa all day Sunday

SALADS (add grilled chicken 5)

- Buffalo Tomato & Japanese Cucumber | 12
- red onion, feta, 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
- 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*

SWEETS

- 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 12am
- Sun 3pm to 10pm

KITCHEN

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

EVENTS

Email -- john@hamletsf.com