

HAMLET

EST • NOE VALLEY

COCKTAILS

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

BOTTLES & CANS

- '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***

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

DRAFT

- 'Helles Afraid' Lager | Ferment.Drink.Repeat | 5.3% | 16oz | 8
crisp, light & easy to drink everyday - the way lager-life should be
'Capitol Luau' Sour | Mraz | 4.5% | 9oz | 9
brewed w/ passion fruit & guava - juicy, tart refreshment
'East Coast Queen' Pale | Mraz | 6% | 16oz | 8
citra, el dorado & eureka - epic balance of OG west coast meets cool-kid NE-style
'Clouds of Jupiter' IPA | Ol' Republic | 7.2% | 16oz | 8
citra, mosaic & eukanot - cosmic levels of vertigo inducing gulpability
'Mo Passion' IPA | Cellarmaker | 7% | 16oz | 8
mosaic & southern passion - pretty much a mockery of aromatics & crushability
'Dripping Wet' Double IPA | New Glory | 8.1% | 12oz | 8
mosaic & citra - like a fully-clothed swan dive into an absurdly juicy ocean of hops
'Whipper Snapper' English Mild | Berryessa | 4% | 16oz | 8
spicy, earthy, light brown english mild - perfect for the anti-hophead
'MVP' Imperial Stout | Cellarmaker | 8% | 12oz | 8
brewed w/ maple vanilla & pecans - rich, toasty & tantalizing smoothness

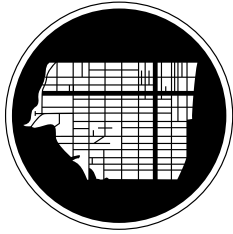
WHITE BY THE GLASS

- Sauvignon Blanc Blend | Crnko | Slovenia '15 | 12/50 (L)
crisp, floral, fresh stone fruit - summertime patio thirst quencher
Fiano di Avellino | I Favati | Italy '15 | 9/36
fresh citrus, wet slate & pear - good ol' party crowd pleaser
Chardonnay Saint Veran | Delaye | France '15 | 13/52
vibrant, bright, citrus peel & chalk - no oak, just delicious juice
Zweigelt Rosé | Gobelsburg | Austria '16 | 12/48
dry, berries, refreshing acidity - patio crusher for the ages
Crémant de Bourgogne Sparkling | Piron | France NV | 12/48
dry, lively, stone fruit & apple - no fuss, tasty sparkles

RED BY THE GLASS

- Pinot Noir "Vin de Days" | Day Wine | Oregon '16 | 13/52
juicy cherry, spicy raspberry & earthiness - balance of fruit, acid & minerality
Barbera-Bonarda "Trebbiolo" | La Stoppa | Italy '15 | 12/48
light, cherry, black raspberry, stone & herbs - great all day, any day wine
Syrah-Grenache Côtes du Rhone | Bellane | France '15 | 13/52
fresh dark berries, earthy & soft tannins - medium bodied sipper
Tempranillo Rioja Reserva | Milenrama | Spain '11 | 12/48
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
- House Potato Chips | 6
- Butter Pretzels | *cheese sauce* | 6
- Sweet Potato Croquettes | *chili aioli* | 10
- Spicy Wings | 4 for 8 -- 8 for 14
- 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 24 (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 Carnitas | *chile, 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
- Beer-Cheese Burger | 13 (add pork belly 3)
caramelized onions, tomato chutney

HAPPY HOUR 7 DAYS A WEEK 4PM TO 6PM

\$8 House Cocktails, \$8 Glass of Selected Wines, \$3 Can of Beer
Free Cheese Plate w/ Purchase of a Bottle of Wine

SALADS (add spiced grilled chicken 5)

- Barley Salad | 10
cauliflower, snap peas, beets, feta
- Arugula Salad | 12
duck prosciutto, grapes, panzanella, cheese
- 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

Cow

semi-soft, beer washed rind

Goat

semi-soft, triple cream

Cow

hard, natural rind

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