



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
At a Loss, At Sea | *gin, pernod, lillet, elderflower, lemon* | up | 11
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
Smoked Out | *mezcal, scotch, yellow chartreuse, peychauds bitters* | rock | 12
Oaxacan Variant | *mezcal, chile, vermouth, apertivo, chocolate bitters* | rock | 12
Ultima Palabra | *mezcal, green chartreuse, maraschino, lime* | up | 11
Pero Amargo | *tequila, cappaletti, sparkling wine, grapefruit, habanero* | tall | 12
Monty Suarez | *tequila, cynar, elderflower, vermouth, fennel bitters* | rock | 12
El Diablo | *tequila, creme de cassis, lime, ginger beer* | tall | 11

full list of spirits available - just ask!

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!
'Dry-Hard' Heirloom Cider | Mission Trail | 6.9% | 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

- 'Dead Canary' Lager | Ol' Republic | 4.5% | 16oz | 8
crisp, light & easy to drink everyday - the way lager-life should be
'Apricotversary' Sour | Mraz | 4.5% | 9oz | 9
brewed w/ apricot, peach & plum - tart refresher for the warm SF nights. wait, what?
'Markley Cove' Pale | Berryessa | 6% | 16oz | 8
mosaic, ekuanot & simcoe - perfect balance of OG hop bomb & cool kid crushability
'Do You Even Haka, Bro?' IPA | Hop Dogma | 6.3% | 16oz | 8
100% nelson - totes bro'ing out over this bro'able beer, bro - for realz. check it.
'Major Hazer' Hazy IPA | Cellarmaker | 6.5% | 16oz | 8
motueka, mosaic, nelson & citra - sorry for partyin' w/ such unadulterated liberation
'Nelson Mosella' Double IPA | Hop Dogma | 8.3% | 12oz | 8
nelson, mosaic & ella - straight hop fire of unfiltered, west coast tropical dankness
'Evening Vespers' Belgian Dubbel | Laughing Monks | 7.1% | 12oz | 8
belgian style brew of smooth dark, dried fruit - perfect for those anti-hop heads
'Blammo!' Coconut Imperial Stout | Cellarmaker | 13.5% | 9oz | 9
barrel conditioned w/ fresh coconut - a warm, cuddly, massive 'Wild Thing' of a beer

WHITE BY THE GLASS

- Sauvignon Blanc Blend | Crnko | Slovenia '15 | 12/50 (L)
crisp, floral, fresh stone fruit - backyard patio thirst quencher
Vermentino "Maje" | Bruna | Italy '16 | 11/44
crisp, fresh citrus, peach & slate - definite party crowd favorite
Chardonnay Bourgogne | Arnoux | France '14 | 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
Brut Nature Cava "Cupada" | Pere Mata | Spain '14 | 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
cherry, black raspberry, stone & herbs - great all day, any day wine
Garnacha "Albahra" | Envinate | Spain '16 | 12/48
ripe juicy fruit, spicy, herbs & balancing acidity - love. this. wine.
Syrah-Carignan "Les Heretiques" | d'Oupia | France '16 | 11/44
fresh dark berries, earthy & soft tannins - 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
- Braised Goat 'Cubano' | 14
pork belly, pickles, cheese, mustard

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, broccoli rabe, beets, feta
- Arugula Salad | 10
grapes, panzanella, sheep 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 marmalade
- Cow
hard, natural rind
- Goat
semi-soft, creamy
- Sheep
semi-soft, aged in chamolie flowers

SWEETS

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

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