



40 YEAR ANNIVERSARY

October 2020

Small Plates

- House Whole Grain Ciabatta** with herb arbequina olive oil (*v*) 5
- Charred Green Beans** with sesame oil and chili flakes (*gf, v*) 7
- Grilled Summer Squash** with garlic, basil, goat cheese and pine nuts (*gf, vp*) 7
- Roasted Green Gulch Potatoes** with meyer lemon butter, garlic, and dill (*gf, vp*) 9
- Greens Classic Hummus** with spiced tomato jam, olives, toasted almonds, and house pita (*v, gfp*) 12

First Courses

- Soup of the Day** (*gf, v*) 9.5
- Baby Lettuces** from our farm with plum vinaigrette and mint (*gf, v*) 9.75
- Potato Griddle Cakes** with jalapenos, cheddar, scallion, and cilantro.
Served with fire roasted tomato salsa and crème fraiche (*gf, vp*) 12
- Fresh Spring Rolls** with jicama, daikon, carrots, cabbage, Hodo tofu, cucumber, and rice noodles.
Served with coconut peanut sauce and grilled beech mushroom & radish salad
with sesame ginger vinaigrette (*gf, v*) 14
- Warm Cauliflower Salad** with crisp capers, mint, pine nuts, escarole, frisée,
tarragon mustard vinaigrette, and shaved pecorino fiore sardo (*gf, vp*) 15
- Grilled Fig Salad** with Green Gulch kale, radicchio, candied hazelnuts, and goat cheese.
Served with balsamic vinaigrette (*gf, vp*) 15
- Roasted Pepper and Tomato Panzanella** with house focaccia, burrata, champagne vinaigrette,
pickled gypsy peppers, Castelvetrano olives, Calabrian chilies, purslane, and fresh basil (*vp*) 15

Main Courses

- Fresh Egg Fettuccini** in parmesan brodo with roasted Juliet tomatoes, Green Gulch spinach,
chanterelle mushrooms, pine nuts, Calabrian chilies, and basil butter (*vp*) 24
- Summer Squash Enchiladas** with corn, grilled red onions, goat cheese, cheddar cheese, and cilantro.
Served with tomatillo sauce, jicama slaw, Rancho Gordo beans, and cilantro (*gf, vp*) 27
- Moqueca**, a creamy, coconut milk stew with tomatoes, cauliflower, delicata squash, haricot verts,
heirloom peppers, and Hodo tofu. Served with brown rice and fried plantains (*gf, v*) 28
- Wild Mushroom and Leek Pizza** with thyme, parsley, asiago cheese, parmesan, and wild arugula 21
- Mesquite Grilled Tofu and Pumpkin** with brussels sprouts, pomegranate tabbouleh, citrus pickled beets,
and muhammara sauce (*v*) 24

v - vegan, *vp* - vegan possible, *gf* - gluten free, *gfp* - gluten free possible

For the safety of our guests and staff, please wear a mask, unless actively eating, and maintain social distance at all times.
In our efforts to maintain a clean restaurant, this disposable menu will be composted after your meal.
We welcome you take it home with you. Thank you for your support.

*Greens was established by the San Francisco Zen Center in 1979.
Our beautiful private dining room is available for events and celebrations.
Signed copies of Everyday Greens and Fields of Greens are available.
6% SF Mandates Surcharge | @greensrestaurant | 415.771.6222*

Cocktails

- Peach-Verbena Bellini** • Organic Peach, Lemon Verbena, Sparkling Wine (*glass/carafe*) 12 / 48
Sol 37 • Square One Organic Vodka, Gewürztraminer Grape Juice, Triple Sec, Lime 14
Rosemary Pink Peppercorn G&T • Hendrick's Gin, Tonic, Peppercorn, Green Gulch Rosemary 13
Lavender Bee's Knees • Barr Hill Gin, Lemon, Lavender Infused Honey 14
Negroni • Hendrick's Gin, Eden's Orleans Bitters, Carpano Antica Vermouth 14
Perfect Manhattan • Michter's Single Barrel Rye, Carpano Sweet and Dry Vermouths, Bitters 14

Sparkling Wine

- Julien Fouet **Crémant de Loire**, France NV 13 / 52
Victorine de Chastenay, **Brut Rosé**, Crémant de Bourgogne, France NV 12 / 48

Rosé and White Wine

- Moulin de Gassac 'Guilhem' **Rosé of Grenache & Syrah**, Languedoc, France 2019 11 / 44
J&H Selbach Kabinett **Riesling**, Mosel, Germany 2016 11 / 44
Côte West **Sauvignon Blanc**, Pine Mountain-Cloverdale Peak, Sonoma, California 2018 13 / 52
County Line **Chardonnay**, North Coast, Sonoma & Anderson Valley, California 2017 15 / 60

Red Wine

- Navarro **Pinot Noir**, Anderson Valley, Mendocino, California 2018 14 / 56
Lost and Found 'California Old Vine' **Carignane, Cinsault, Mourvèdre**, California 2016 15 / 60
Rose & Son **Cabernet Sauvignon**, Santa Ynez Valley, Santa Barbara, California 2016 15 / 60

Beer

- Trumer **Pils**, Berkeley, California (4.8% abv – 12oz) 6.5
Drakes Brewing Co. '1500' Dry Hopped **Pale Ale**, San Leandro, California (5.5% abv – 12oz) 6.5
Founders Brewing, **Breakfast Stout**, Grand Rapids, Michigan (8.3% abv – 12oz) 7.5
Erdinger '**non-alcoholic**' Weissbräu, Germany (0.5% abv – 12oz) 4.75

Juice, Iced Tea & Soda

- Hibiscus-Mint Cooler 6
Peach-Verbena Spritzer 8
House Made Apple Soda 6
Freshly Squeezed Lemonade 5
South African Iced Mint 5
San Pellegrino Sparkling Mineral Water 8
Aqua Panna Still Mineral Water 8

- Organic Apple Juice or Hot Apple Cider 6 with Four Roses Bourbon 13
Hot Chocolate 6 with Benedictine D.O.M Liqueur 13

Saint Frank Coffee

- Coffee, Espresso, or Caffè Americano 3.5
Cappuccino, Caffè Latte, or Mocha 5
Macchiato, Café au Lait 4

Hot Tea Selection

Herbal

- Turmeric Gold** • turmeric, earth, ginger 6
Chamomile Blossom • wildflower, nectar, honey 6
Spearmint Sage • honey, sage, menthol 6

Green

- Ryokucha** • Kagoshima, Japan • notes of buttered toast, cut grass, steamed kale, popcorn 6
Jasmine Pearl • Fujian, China - notes of sweet jasmine aroma, honey, mineral, wet leaves 8
Pre Qing Ming • Fujian, China - notes of fresh cut grass, sweet wet leaves. 8

Oolong

- Iron Goddess of Mercy** • Nantou, Taiwan - caramel, shiitake mushroom, roasted chicory 6
Tieguanyin 'Monkey Picked' • Fujian, China - notes are softly sweet and floral 7

Pu-erh

- Maiden's Ecstasy** • Yunnan, China - bittersweet chocolate, espresso, leather, turned earth 6
Zhi Ran Tuocha 2004 • Tyunnan, China - a very earthy, even tea, with a bit of tartness up front 8
Black
English Breakfast • Yunnan, China - notes of molasses, black cherry, pipe tobacco 6
Earl Grey • Yunnan, China - notes of bergamot, citrus, caramel, pipe tobacco 6
California Persian • China & International - jasmine, rose, cardamom, citrus, bright astringency 6