



November 2020

Small Plates

- House Whole Grain Ciabatta** with herb arbequina olive oil (*v*) 5
- Blistered Shishito Peppers** with pastrami spice (*gf, v*) 7
- Grilled Kabocha Squash** with lime vinaigrette and pepita salsa (*gf, v*) 9
- 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** with pear 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
- Roasted Beet and Apple Salad** with kale, radicchio, maple seed clusters, and Point Reyes Original Blue. Served with apple cider vinaigrette (*gf, vp*) 15
- Roasted Pepper and Tomato Panzanella** with house focaccia, burrata, champagne vinaigrette, Castelvetro olives, Calabrian chilies, and fresh basil (*vp*) 15

Main Courses

- Garden Vegetable Sandwich** with Greens' classic hummus, avocado, cucumbers, carrots, red onion, lettuce, and tomato on whole wheat seeded bread. Served with Green Gulch baby lettuces with honey vinaigrette. (*vp, gfp*) 16
- Rapini and Mozzarella Melt** with roasted red and yellow peppers, Calabrian chilies, and garlic white bean spread on rosemary focaccia. Served with escarole and white bean soup. 17
- Winter Vegetable Biryani** with sweet potatoes, celeriac, rainbow carrots, kale, delicata squash, caramelized onions, toasted cashews, mint, and cilantro. Served with carrot raita and tamarind chutney (*gf, v*) 27
- Pumpkin Seed Mole Verde** with gigande beans, cauliflower, Hodo tofu, and lacinato kale. Served with Massa Organics brown rice and a chili and cheese stuffed tamale (*gf, vp*) 28
- Rosemary Black Pepper Fettuccini** in parmesan brodo with roasted Juliet tomatoes, swiss chard, chanterelle mushrooms, pine nuts, Calabrian chilies, and basil butter (*vp*) 24
- Chipotle Roasted Squash Pizza** with poblano chilies, red onions, cheddar cheese, cotija cheese, cilantro, and a squeeze of fresh lime 22
- Mesquite Grilled Tofu and Pumpkin** with brussels sprouts, pomegranate tabbouleh, citrus pickled beets, and muhammara sauce (*v*) 28

*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

- Pear-Ginger Bellini** • Organic Pear, Ginger, Sparkling Wine (*glass/carafe*) 12 / 48  
**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

- Château de Lavernette 'Granit' **Brut Nature**, Beaujolais, France NV 14 / 56  
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**, Saar, Germany 2016 11 / 44  
Old Westminster 'Heirloom' **Albariño, Muscat, Chardonnay**, Westminster, Maryland 2018 14 / 56  
County Line **Chardonnay**, North Coast, Sonoma & Anderson Valley, California 2017 15 / 60

## Red Wine

- Navarro **Pinot Noir**, Anderson Valley, Mendocino, California 2018 14 / 56  
Haarmeyer Wine Cellars 'Fields Family' **Syrah**, Mokelumne River, Lodi, California 2017 12 / 48  
Rose & Son **Cabernet Sauvignon**, Santa Ynez Valley, Santa Barbara, California 2016 15 / 60

## Beer

- Trumer **Pils**, Berkeley, California (4.8% abv – 12oz) 6.5  
Stone **IPA**, San Diego, California (6.9% abv, 12 fl oz) 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  
Pear-Ginger Spritzer 8  
Lemonade 5  
House Made Apple Soda 6  
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

- 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

- 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