COCKTAILS 14ea

Mister Loveless
gin, citrus, bitter orange, allspice, bubbles

Herbs In Tonic
vodka, basil, juniper, thyme, lime, mint, tonic, seltzer

Tom’s Tipple
gin, citrus, marin quina, seltzer

The Bee’s Knees
gin, citrus, honey, cinnamon

Oxford Comma
tequila, turmeric, bonal, lime, and ginger

Money Cat
rum, pineapple tepache, lime, bitter orange

Yardbird
mezcal, pomegranate, lime, falernum

Espresseado
tequila, ethiopian cold brew, dates, vanilla bitters

Duke’s Manhattan
bourbon, amaro, vermouth, highland park 12yr, bitters

Overnight Celebrity
Iwai japanese whisky, leopold’s apertivo, benedictine
st george nola coffee, orange bitters, slanted ice

A Couple of Miso-Maple Old Fashioneds
bourbon, maple, miso, bitters

CBD + Zero Alcohol 14ea

St. Agrestis Phony Nogroni
quinine, fruit juice, citrus, soda

It’s Only Sound Check
grapefruit, ginger, mint 25mg CBD

Flor de Sorrel
hibiscus, agave, lime, 25mg CBD

DUMPLINGS AND DIM SUM

Sui Gao Dumplings $9/Order
Spinach Seafood Dumplings
Lamb & Carrot house sauce #3
Chinese Veggie cabbage
Chicken & Spinach Wantons spicy chili
Crispy Potstickers Karana plant based

Dim Sum $9/Order
Chicken & Mushroom Bao
Pork & Shrimp Siu Mai
Roasted Duck & Pork Belly Bao $18/pair
Steamed Gai Lan mushroom sauce
Cucumber Salad sesame mirin dressing

Clay Pot Rice
Sirloin of Waygu Beef mushrooms, gai lan $34
Black Cod shiitake, ginger, miso butter $28
Seared Tofu chanterelle & oyster mushrooms $24

Dessert
Mochi Waffles earl grey ice cream
Chocolate Mousse pineapple, sesame crisp

BEER

Woods Pils
draft 12oz SF

Standard Deviant Hazy IPA
draft 12oz SF

Harmonic You Love 2 C It
single hop IPA can 16oz SF

Local Brewery Sweater Weather
imperial porter can 16oz SF

Almanac True Kolsch
kolsch style alameda can 16oz

Laughing Monk Third Circle
belgian style triple can 16oz SF

Harmonic El Mero Mero
mexicali lager alameda 16oz can

Black Hammer Puck Futin
imperial stout. 16oz can SF

Laughing Monk Bayview Sunrise
mango guava sour can 16oz SF

Eden Deep Cut Cider
apple dry cider, vermont 10oz

WINE

Bubbles! Domain Carneros
Brut napa valley, ca
16 | 72

Pinot Noir, Santa Cruz Mnt Winery
santa cruz, ca 2021
15 | 64

Albarino, Quinta Cruz
crisp white. santa cruz 2022
14 | 60

Cab Sauv, Mr. Tipple’s Deep Cut
howell mountain, napa, ca 2020
18 | 72

Live Jazz. Craft Cocktails.
@MrTippleSF
#soulandspirits

Please know right up front that we’re applying 20% to each check, to be distributed to all hourly employees who work tonight. This eliminates your need to tip, as it will have already been included. Additionally, it means that you’re having a good time with us tonight keeps our staff happy and safe and committed to providing you with the finest experience they can. For this, we thank you kindly.

$20 per guest food & bev min will be applied for table service during busy times