

## BEER

### SUPER CLUSTER 9

double IPA by Lagunitas 8%  
petaluma, california

### CAL LAGER 9

2-row pale 4.9%  
san francisco, california

### BREW FREE OR DIE 9

IPA by 21st amendment 7%  
san francisco

### GUINNESS 9

dry stout 4.3%  
ireland

### ANCHOR STEAM 9

blend of 2-row pale & caramel 4.9%  
san francisco

### KSA 9

kolsch style ale by fort point 4.6%  
san francisco

### DELIRIUM TREMENS 12

belgian strong pale ale 8.5%  
belgium

### BOONT AMBER ALE 9

red ale style 5.8%  
anderson valley

### ROSÉ ALE 9

sparkling ale 6.5%  
walnut creek, california

## COFFEE

	single	double
latte	6.5	7.5
espresso	5	7.5
cappuccino	6.5	7.5
equator coffee	6	
equator cold brew	7	

# BEVERAGES

## SPARKLING

**ANNA DE CODORNIU** *cava*, spain 12

**ROEDERER ESTATE** *sparkling*, anderson valley 15

**No. 69, JCB** *rose cremant de bourgogne*, france 16

**VEUVE CLIQUOT-PONSARDIN** *brut champagne*, france 23

## WHITE

**FLOR DE VETUS** *verdejo*, spain 11

**ST SUPERY** *sauvignon blanc*, napa 11

**KRIS** *pinot grigio*, italy 13

**MINER** *viognier*, california 14

**SONOMA CUTRER** *chardonnay*, sonoma coast 16

**ARTESA** *chardonnay*, carneros 15

## ROSE

**WHISPERING ANGEL** *grenache blend*, côte de provence 15

**DOMAINE DE LA GARENNE** bandol rose 17

## RED

**GREYWACKE** *pinot noir*, marlborough 16

**QUPÉ** *syrah*, santa barbara 12

**TERRAZAS LOS ANDES** *malbec*, mendoza, argentina 14

**NOBLE TREE** *cabernet sauvignon*, russian river 15

**DAOU** *cabernet sauvignon*, paso robles 17

**MARQUES DE MURRIETA** *tempranillo*, spain 13

**STARRY NIGHT** *zinfandel*, lodi 13

## CRAFTED NON ALCOHOLIC BEVERAGES

### PASSION FRUIT LEMONADE

passion fruit puree, honey syrup lemon, ginger beer 7

### STRAWBERRY SODA

strawberry puree, lime, orgeat (almond) syrup, orange, soda water 7

## SPECIALTY COCKTAILS 16

### LEMONGRASS DROP

ketel one vodka, pineapple, lemongrass, st. germain elderflower liqueur  
lemon

### VESPER ROSE

ketel one grapefruit and rose vodka, elderflowers, kina,  
raspberry, mint, lemon and rose sparkling wine

### BLUSHING BAE

tanqueray gin, st. george pear brandy, lychee, lemon, peychaud's bitters

### DAISY ROYALE

casa noble blanco tequila, green chartreuse, lime, sparkling wine

### AU BON VIEUX TEMPS (GOOD OLD DAYS)

woodford reserve rye, hine cognac, amaro aplomado, alessio chinato,  
banana liqueur

### HEAD OF THE HOUSE

bulleit bourbon, domaine de canton ginger liquor, cynar, oban 14yr rinse

WINE BY THE GLASS

# TRACE DINNER

## SHARE

### BRUSSELS SPROUT

shishito, cashew, peanut, lime and chili agro dolce 16

### PACIFIC OYSTERS

buddah's hand mignonette, coconut pearl\* 14

### CHARCUTERIE BOARD

truffle deviled egg, chicken liver mousse 21

### FLATBREAD

prosciutto, nduja, fontina, arugula 16

### BONE MARROW

honey shallot jam, meyer lemon gremolata  
sourdough crostini 17

### DUCK FAT TATER TOT

dungeness crab, béarnaise, bronze fennel 22

**CHEF DE CUISINE** Roman Garcia

**EXECUTIVE CHEF** Frederic Hoffmann

## TASTE

### BEET CURED HAMACHI

kumquat, horseradish crème, toasted grain  
citrus escabeche 17

### WARM MUSHROOM SALAD

spicy green, hen of the woods, shimeji  
asian pear, sherry vinaigrette 14

### MODERN CLASSIC CAESAR

parmesan, golden balsamic + caper vinaigrette  
anchovy, brussels sprout, kale, bacon 16

### ROASTED SCALLOPS

caramelized sunchoke, mustard seed  
douglas fir, huckleberry \* 21

### CRISPY PORK BELLY

octopus, chickpea sofrito, black garlic hummus 14

### PUMPKIN SOUP

toasted pepita, tellicherry pepper gastrique 9

## SIGNATURE DISH

## MAIN

### CAMPBELL RIVER SALMON

tomato basil relish, eggplant chutney, freekeh  
black garlic aioli \* 28

### RED KURI PUMPKIN

sprouted grain risotto, medjool date  
mushroom sabayon 22

### STRIPED BASS

celeriac, concord grape, braised cabbage  
smoked trout roe \* 29

### ROASTED HALF CHICKEN

sweet potato gnocchi, apple, truffle jus  
brown butter, marsala 28

### PORK TENDERLOIN

braised swiss chard, white bean  
confit pork belly, chicharonne\* 34

### "BUTCHER'S CUT"

USDA prime hanger steak, marble potato, mushroom  
mustard seed, zesty smoked salsa verde\* 36

### WILD SHRIMP PARPADELLE

forage mushroom, bacon, gulf shrimp  
marsala, parmesan 25

children's menu choices available on request. 18% gratuity will be added to parties of 6 or more. \*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness  
Breakfast M-F: 6:00am-10:30am, Brunch Sat & Sun: 7am-2pm, Lunch M-F: 11:30am-2pm, Dinner Daily: 6pm-10pm  
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