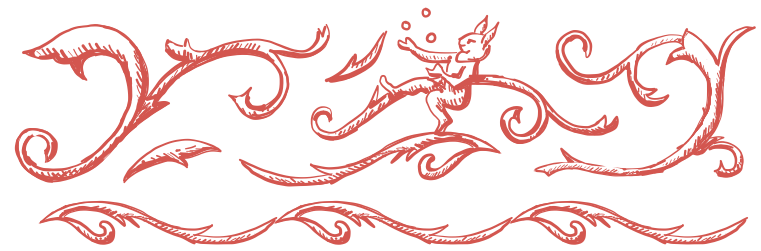




# CURIO

MMXVIII



## DINNER

### SHAREABLE BITES

#### CURIO JACKS

roasted nuts, seeds, salted ca ramel popcorn **gf** | 6

#### FRIED CALAMARI

smoky sweet chili sauce, homemade tartar sauce, fried basil, charred lemon **gf** | 16

#### RITUAL COFFEE RUBBED FRIED CHICKEN STRIPS

with house-made furikake ranch, BBQ & secret sauce **gf** | 14

#### MONGOLIAN CHICKEN WINGS

chicharrone dukkah, lime wedge **gf** | 15

#### DEVILED EGGS

triple creme brie, chili garlic crisp, tempura crunch, micro greens **gf** | 14

#### FRESH SPRING ROLL WITH GRILLED TOFU

pickled carrots & dai kon, yellow peaches, spicy peanut, herbs, vegan XO sauce **v, gf** | 14

#### TUNA TARTARE

sweet potato chips, Ghost Town aioli, smoked pineapple, crispy shallot, wakame chazuke **gf** | 18

**vg** = vegetarian **v** = vegan **gf** = gluten free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Executive Chef: Jesus Becerra • 20% service charge added to parties of 6 or more

We add a 5% surcharge to all checks to cover Healthy SF mandate.

### BEEF QUESABIRRIA WITH SPICED PHO CALDO

- 1 ea \$10 -
- 2 ea \$18 -
- 3 ea \$24 -

Oaxaca & Chihuahua cheese, guajillo salsa, mixed micros, charred lime

#### MIXED GREENS SALAD

passion fruit vinaigrette, Persian cucumber, roasted squash, seasonal fruit, toasted pepitas, feta cheese, puffed quinoa, taro chips **gf, vg**

**HALF** 8 | **FULL** 15

**add** grilled chicken +7 **or** fried tofu +5

### SIDES

#### GRILLED BROCCOLI SLAW

dried cherries, desiccated coconut **gf, vg** | 6

#### SWEET POTATO TEMPURA

with gochujang aioli & charred lemon **v, gf** | 8

#### SMOKED POTATO WEDGES

with furikake ranch **gf, v without sauce** | 8

#### HOUSE-CURLY FRIES **gf, v** | 6



### ENTREES

#### COCA-COLA BRAISED RIBS PLATTER

Fernet Branca BBQ, crispy potato sticks, cornbread coleslaw, bread & butter pickles, charro beans | 20

#### BRAISED SHORT RIBS

parmesan polenta, candied baby carrots, fried leeks | 28

#### THE AMERICANA BURGER

toasted potato chip sesame bun, Curio burger sauce, white American cheese, lettuce, red onion, bread & butter pickles | 15

**add** katsu sharp cheddar +3 extra patty +7

**sub** impossible meat +2

#### BUTTERMILK FRIED CHICKEN SANDWICH

chili dusted brined chicken, furikake ranch, house pickles, red onions, cabbage slaw | 17

#### SPICY JACK BURGER

toasted potato chip sesame bun, spicy mayo, pepper jack cheese, jalapeño jam, bacon, lettuce, grilled onion, tomatoes, pickles | 19

#### CREAMY PAPPARDELLE PASTA

maitake mushroom, parmesan, parsley **vg** | 21  
**grilled chicken** +7

#### PAN SEARED SALMON

creamed corn, grilled broccolini, red pepper coulis, micro greens, herb oil | 24

#### KING OYSTER MUSHROOM

sweet potato puree, smashed potatoes, garlic chard, chimichurri, puffed red quinoa, micro greens **v, gf** | 18

ALL BREAD IS MADE IN-HOUSE

HOUSE  
  
COCKTAILS

MERMAID

vodka, grapefruit, raspberry, mint, lime,  
seltzer, peach aperitif | 14

JACKALOPE

tequila, honeydew, tangerine, aloe,  
lemon, bianco vermouth, orange bitters,  
pink peppercorns | 15

LEPRECHAUN

gin & Cocchi Americano infused with  
fresh dill & cucumber, tangerine  
syrup, lemon juice | 14

BANSHEE

light & dark rums, makrut lime, pineapple,  
coconut, turmeric, pebble ice, angostura  
bitters, fresh nutmeg | 14

SPHINX

Bourbon, Arkansas Black applejack,  
pear liqueur, Swedish Punsch, sweet  
vermouth, Angostura | 14

CHUPACABRA

tequila, mezcal, passion fruit, lime,  
habanero, curacao, yellow chartreuse,  
grapefruit bitters, cinnamon | 14

SPECIAL

COCKTAIL FOR 4!

Please ask your server for details  
about our seasonal cocktail special

| 40

DRAFT BEER (17 oz)

FIELDWORK IPA | 9

GHOST TOWN IPA | 9

FORT POINT KOLSCH | 8

BAREBOTTLE PILSNER | 8

TEMESCAL PILSNER | 8

DEATH & TAXES BLACK LAGER | 8

GOLDEN STATE MIGHTY DRY CIDER | 8

JUNE SHINE HARD KOMBUCHA | 10

CANNED BEER

TECATE | 4

STANDARD DEVIANT HEFEWEIZEN | 7

FORT POINT ANIMAL IPA | 7

TOPO CHICO HARD SELTZER | 6

NON-ALCOHOLIC BEER | 6

COFFEE DRINK

CARAJILLO | 12

espresso, liqueur 43, shaken & served on ice

N/A MOCKTAIL

MISS DUENDE | 7

raspberry, tangerine syrup, lemon & honeydew juice,  
club soda

SPARKLING WINES

CAVA, Brut Reserva, Campo Viejo,  
Penedes, Spain, NV | 9 | 34

BRUT ROSÉ, Cremant D'alsace,  
Allimant-Laugner, France, NV | 15 | 58

WHITE AND ROSÉ WINES

ROSÉ, Cape Bleue, Rhone Valley, France  
2020 | 10 | 38

CHARDONNAY, Subject to Change Wine Co.,  
Forestville, CA 2020 | 15 | 60 | natural wine

ROTATING WHITE, inquire with your server  
10 | 38

RED WINES

RED BLEND, Lo-Fi Wines, Santa Barbara, CA 2022  
14 | 54 | natural wine

ROTATING RED, inquire with your server  
10 | 38

PINOT NOIR, Navarro Vineyards, Mendocino, CA 2021  
14 | 54

DESSERTS

BRIOCHE BREAD PUDDING | 10

dark rum caramel, ginger cream, fruit topping

PUMPKIN CREME BRULEE | 10

w/ ladyfingers

