

## TO SHARE

### Warm Olives

citrus, rosemary, juniper oil 7

### Roasted Asparagus

green garlic salsa, parmesan 7

### Steamed Mussels

coconut, korean chili, lime 13

### Duck Liver Mousse

pickled pineapple, jalapeno, grilled bread 9

### Grilled Cheese Sandwich

manchego, piquillo pepper, olive tapenade 8

### Kennebec Fries

juniper salt, olive aioli 6

### Housemade Pickles

fennel, beet, cucumber, cauliflower, carrot 7

### Mixed Baby Greens

goat cheese, walnut vin, crispy quinoa 10

### Chinatown Sliders

duck & pork belly, bok choy, hoisin 12

### Cheese Plate

chèvre, toma, point Reyes blue 18

## DESSERTS 9ea

### Rhubarb Crumble

pistachio & bourbon ice cream

### Chocolate Mousse

hazelnut bark, shortbread cookies

## LARGE PLATES

### Cauliflower Cavatelli

leak cream, parsnip, parmesan, frisée 22

### Roasted Chicken Breast

wild rice, celery root puree, port jus 21

### Seared Salmon

broccoli romanesco, fava relish, mustard crema 26

### Maven's Burger

angostura, house pickles, muenster 17

### Braised Short Rib

baby carrots and english peas 27

## COCKTAIL PAIRINGS

Chinatown Duck & Pork Sliders + 5 Spot

Cauliflower Cavatelli + Venetian Sour

Seared Salmon + The Oxford Comma

Maven's Burger + Mr. Wiggles

Braised Short Ribs + Merchants Exchange

## HAPPY HOUR!

### Maven's Burger.

Now with a free draft beer.

5:30p-6:30p & 10:30p-11:30p

Monday-Friday

groups of six and more will incur a twenty-percent service fee  
three percent added for san francisco employer mandates

## COCKTAILS

### Corpse Reviver #598

gin, cocchi, ginger, lemon, coriander 13

### Right Hand Red

gin & mezcal, blood orange, lemon, sfumato 13

### Primo Royale

bubbles, elderflower, rhubarb, lemon, campari 12

### Press Box

mezcal, aperol, orgeat, sambal, lime 12

### Jolly Roger

brandy & rum, honey, island spice, grapefruit 12

### The Oxford Comma

tequila, ginger, bonal, turmeric, lime 13

### Hometown Vixen

bourbon, pistachio, orange, black pepper 12

### 5 Spot

rums, ginger, lime, maple, thai basil, five spice 13

### Venetian Sour

bourbon, cardamom, cynar, scotch, egg white 13

### Mr. Wiggles

10yr bourbon, amaro, vermouth, bitters 13

### Merchants Exchange

bourbon, dates, bitters, absinthe 13

*a dollar will be donated to united negro college fund*

## **BUBBLES**

Bubbles, Roederer  
brut, anderson valley, california nv 13|52

## **WHITES**

Pinot Blanc, Dom Schlumberger  
alsace, france 2014 10|40

Vermentino, Matthiasson  
tendu, california 2014 11|50L

Chardonnay, Chalone  
estate, monterey, ca 2014 14|54

## **ROSÉ**

Rosé, Château Maupague  
côtes de province 2016 11|44

## **REDS**

Pinot Noir, Brooks Runaway Red  
willamette valley, oregon 2014 14|54

Cab Franc, Domaine de la Bergerie  
anjou rouge, loire valley, france 2015 12|48

Tempranillo, La Rioja Alta  
rioja, spain 2011 13|50

Cabernet Sauv, Alexander Valley  
estate, napa valley, ca 2014 14|52

## **DRAFT BEER**

CaliCraft, Cöast Kölsch  
walnut creek, ca, 12oz 6

Fort Point, Resonance  
blended saison, san francisco, ca 12oz 7

## **BOTTLED BEER**

Anchor, Steam Beer  
san francisco 12oz 6

St. Archer, White Ale  
spiced wheat ale, san diego 12oz 6

Drakes, IPA  
west coast ipa, san leandro 12oz 7

Fort Point, Westfalia  
nuremburg red ale, san francisco, ca 12oz 6

Karmeliet, Tripel  
three grain tripel, belgium 11.2oz 11

Einstök Ölgerd, Toasted Porter  
viking beer, iceland 12oz 8

Shacksbury, Dry Cider  
vermont 12oz 8



@MavenSF  
598 Haight St  
Lower Haight