

TO SHARE

Castelvetrano Olives
citrus, rosemary, juniper oil 7

Blistered Brussels
mojito sauce, parmesan 7

Steamed Mussels
coconut, korean chili, lime 13

Housemade Pickles
fennel, beet, cucumber, cauliflower, carrot 7

Meat Ball Trio
beef, pork, lamb, tomato, basil 10

Duck Liver Mousse
pickled pineapple, jalapeno, grilled bread 9

Grilled Cheese Sandwich
serrano-fig spread, gruyere & cheddar 8

Kennebec Fries
juniper salt, olive aioli 6

Mixed Baby Greens
goat cheese, walnut vin, crispy quinoa 10

Chinatown Sliders
duck & pork belly, spicy kimchi, hoisin 12

Cheese Plate
chèvre, toma, point Reyes blue 18

HAPPY HOUR!

Maven's Burger.
Now with a free draft beer.
Mon – Fri 5:30p-6:30p & 10:30p-11:30p

LARGE PLATES

Cavatelli Pasta
butternut squash, crispy pepitas, brown butter 22

Achiote Salmon
padron peppers, turmeric rice, cauliflower 25

Roasted Chicken Breast
black mole, sweet potato, kale 23

Maven's Burger
angostura, house pickles, muenster 17

Grilled Skirt Steak
herb spaetzle, king trumpets, chimichurri 28

COCKTAIL PAIRINGS

Chinatown Duck & Pork Sliders + 5 Spot
Roasted Chicken Breast + Venetian Sour
Achiote Salmon + Oxford Comma
Maven's Burger + Mr. Wiggles
Grilled Skirt Steak + Merchants Exchange

DESSERTS 9EA

Wine Poached Pear
pistachio-bourbon ice cream

Mayan Chocolate Mousse
chocolate bark, shortbread wafer

COCKTAILS 13ea

Yuzu Envy
gin, yuzu, ginger, lemon, bitters

Primo Royale
bubbles, elderflower, blackberry, lemon, aperitivo

Cotorra
mezcal, grilled lemon, grapefruit, sherry, cucumber

Press Box
mezcal, aperol, orgeat, sambal, lime

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

Hometown Vixen
bourbon, pistachio, orange, black pepper

5 Spot
rums, ginger, lime, maple, thai basil, five spice

Venetian Sour
bourbon, cardamom, cynar, scotch, egg white

Mr. Wiggles
10yr bourbon, amaro, vermouth, bitters

Merchants Exchange
bourbon, dates, bitters, absinthe

Cobra Fang
a dollar from each goes to the ccf's wildfire relief
whisky, benedictine, cynar, tamarind, sambal

BUBBLES

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

WHITES

Pinot Gris, Ponzi
willamette valley, or 2016 12 | 48

Sauvignon Blanc, Rose & Son
santa ynez valley, ca 2017 11 | 44

Chardonnay, René Lamy
bourgogne, france, 2015 14 | 54

ROSÉ

Rosé, Bieler
provence, france 2017 11 | 44

REDS

Pinot Noir, La Follette
north coast, ca 2015 14 | 52

Cab Franc, Dom de la Noblaie
chinon, france 2013 12 | 48

Grenache, l'Espigoutte
côtes du rhône, rhone, france 2015 12 | 48

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

DRAFT BEER

Calicraft, Coast
kölsch, walnut creek, ca 12oz 6

Funkwerks, Saison
belgian-style ale, fort collins, co 12oz 7

Fort Point, Native IPA
west coast, san francisco, ca 12oz 7

BOTTLED BEER

Anchor Brewing, Steam Beer
lager, san Francisco, ca 12oz 6

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

Fort Point, Westfalia
nuremberg 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

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



@MavenSF
598 Haight St
Lower Haight