

TO SHARE

Castelvetrano Olives
citrus, rosemary, juniper oil 7

Blistered Brussels
mojito sauce, parmesan 7

Lobster Bisque
brandy, smoked salmon relish 9

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
jalapeño, piquillo, gruyere & yellow cheddar 9
add lobster bisque +4

Kennebec Fries
juniper salt, olive aioli 6

Baby Beet Salad
arugula, bleu cheese, pecans, champagne vin 11

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

Cheese Plate
chévre, toma, point Reyes blue 18

HAPPY HOUR!

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

LARGE PLATES

House Cavatelli
yellow cauliflower, pink cream sauce, parmesan 22

Seared Salmon
rainbow baby carrots, purple potato, radish 25

Roasted Chicken Breast
black mole, sweet potato, kale 23

Maven's Burger
angostura, house pickles, muenster 17

Grilled Steak & Chimichurri
fingerlings, broccoli rabe, confit garlic 28

COCKTAIL PAIRINGS

Chinatown Sliders + Right Hand Red

Seared Salmon + Oxford Comma

Roasted Chicken Breast + Venetian Sour

Maven's Burger + Mr. Wiggles

Grilled Steak + Cobra Fang

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

An Octopus' Garden
bubbles, dry vermouth, basil, lime, blue pea flower

Tarugo
tequila, lime, tamarind, orgeat, coffee

Press Box
mezcal, aperol, orgeat, sambal, lime

Right Hand Red
mezcal, gin, blood orange, lime, sfumato

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

Hometown Vixen
bourbon, pistachio, orange, black pepper

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

The Fat Lion
bourbon, lemon, allspice, maple-butter

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

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

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

Chenin Blanc, Julien Fouet
saumur, loire valley, fr 2017 12 | 48

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

ROSÉ

Rosé, Bieler
provence, france 2017 11 | 44

REDS

Pinot Noir, Evesham Wood
willamette valley, or 2017 14 | 52

Cab Franc, Oro En Paz
chalk hill, Sonoma, ca 2015 12 | 48

Grenache, Cuvée des Galets
côtes du rhône, rhone, france 2017 12 | 48

Cabernet Sauv, Alexander Valley
estate, sonoma valley, ca 2014 16 | 52

DRAFT BEER

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

Mikkeller, Raspberry Blush
berliner weisse, san diego, ca 12oz 9

Anderson Valley Brewing, Brut IPA
dry ipa, boonville, 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