

BEVERAGES

BEER

BREW FREE OR DIE 9
IPA by 21st Amendment 7%
San Francisco

ANCHOR STEAM 9
Blend of 2-row pale & caramel 4.9%
San Francisco

TRUMER PILSNER 9
German Style Pilsner 4.8%
Berkeley

KSA 9
Kolsch Style Ale by Fort Point 4.6%
San Francisco

GREAT WHITE 9
Witbier by Lost Coast 4.8%
Eureka, California

8 BALL STOUT 9
Oatmeal Stout by Lost Coast 4.2%
Eureka, California

DELIRIUM TREMENS 12
Belgian strong Pale Ale 8.5%
Belgium

HELL OR HIGH WATERMELON 9
Seasonal by 21st Amendment 4.9%
San Francisco

ANGRY ORCHARD 9
Crisp Apple, Hard Cider 5%
Hudson valley, New York

CRAFTED NON ALCOHOLIC BEVERAGES

PASSION FRUIT LEMONADE
passion fruit puree, honey syrup
lemon, ginger beer 7

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

WINE BY THE GLASS

SPARKLING

ANNA DE CODORNIU <i>cava</i> , Spain	12
MUMM BRUT PRESTIGE <i>sparkling</i> , Napa	14
No. 69, JCB <i>cremant de bourgogne</i> , France	16
VEUVE CLIQUOT-PONSARDIN <i>champagne</i> , France	23

WHITE

BAUDRY-DUTOUR <i>sauvignon blanc</i> , France	14
BISCHOFSLICHE WEINGUTER <i>riesling</i> , Germany	12
MINER <i>viognier</i> , California	14
ARTESA <i>chardonnay</i> , Carneros	15
P&B DROIN, <i>chardonnay</i> , France	16
PETER ZEMMER, <i>pinot grigio</i> , Italy	13

ROSE

ESPELT CORALI, <i>grenache</i> , Spain	13
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RED

AU BON CLIMAT <i>pinot noir</i> , Santa Barbara	15
DAOU <i>cabernet sauvignon</i> , Paso Robles	17
LA POSTA <i>malbec</i> , Mendoza	14
MATHIS <i>grenache</i> , Sonoma County	14
QUPE <i>syrah</i> , Santa Barbra	12
VOLPAIA <i>chianti classico</i> , Italy	13

SPECIALTY COCKTAILS 16

LEMONGRASS DROP
Tito's Vodka, Pineapple, Lemongrass
St. Germain Elderflower Liqueur, Lemon

CAFÉ COCO
Ketel One Vodka, Chilled Espresso, Half & Half, Coconut Syrup, Mint

RISING SUN
Junipero Gin, Dry Sake, Canton Ginger Liqueur, Peach Puree, Lemon
Dry Sparkling Wine

SUMMER BREEZE
No. 209 Gin, Top Hat Citrus Shrub, Lemon

HOWARD ST. HURRICANE
Zacapa Rum, Tanqueray Gin, Passion Fruit Puree, Honey, Lime
Blue Curacao, Grenadine

DRUNKEN CARNIVAL
Leblon Cachaca, Guava Puree, Lime, Angostura Bitters

CARROT TOP
Casa Noble Reposado Tequila
Ancho Verde Chili Liqueur, Carrot Juice, Lemon, Honey Syrup

MARK THE PIMM
Maker's Mark Bourbon, Pimm's #1 Liqueur, Lemon, Fresh Blackberries

THE HAMPTONS COCKTAIL
Bulleit Rye, Amaro Nonino, Orange Liqueur, Bitters

ITALO FRANCO AFFAIR
Courvoisier VS, Tuaca Vanilla Brandy, Charbay Black Walnut Liqueur
Chocolate Mole Bitters, Grapefruit Twist

TRACE DINNER

SHARE

SALMON RILLETTE
stone fruit, whole grain mustard 12

WEST COAST OYSTERS
sweet jalapeno mignonette, shallot, cilantro 14

BELCAMPO CHARCUTERIE
pioppini mushroom, tomato jam 18

FIG & PROSCIUTTO FLATBREAD
fig compote, farmer's cheese, arugula 16

FRIED BRUSSELS SPROUTS
sweet and sour mustard seeds, pecan 10

TASTE

HEIRLOOM TOMATO SALAD
house made farmer's cheese, banyuls vinegar
summer squash, hazelnut 15

ROASTED BABY BEET SALAD
pickled sugar kiss melon, burrata
watercress, pistachio crumble 14

BABY KALE SALAD
green beans, bacon, roasted garlic dressing 14

SHANGHAI NOODLES
pea shoots, trumpet mushroom, snap peas
poached shrimp, black truffle 17

ROASTED SCALLOPS
creamed corn, charred shishito
scallions, banyuls 19

CREAMY TOMATO SOUP
grilled cheese toasty 10

MAIN

SWEET ONION SOCCA
fresh summer squash, marinated cucamelon, kale pesto
lemon ricotta, pine nuts, basil, mint 20

BROILED KING SALMON
black bean glaze, basil, parsnip, valencia orange 28

SAUTÉED WILD ALASKAN HALIBUT
baby carrot, roasted red pepper, baby spinach 30

ROASTED CHICKEN BREAST
chanterelle mushroom, swiss chard, fingerling potato
roasted garlic jus 26

TRACE BURGER
cheddar cheese, pickles, dill aioli, cooked medium 19

HERB ROASTED FLAT IRON STEAK
pico de gallo, sautéed summer squash salad 36

THE TRACE MISSION:

TRACE is committed to creating an enriching and thoughtful culinary experience by fusing the vibrant, local personality of the Bay Area with a dedication to socially responsible food.

Breakfast M-F: 6:30am-10:30am, Brunch Sat & Sun: 7am-2pm, Lunch M-F: 11:30am-2pm, Dinner Daily: 6pm-10pm
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 food borne illness