TRACE LUNCH

SHARE

MIXED OLIVES OR SPICED NUTS 7

SALMON RILLETTE 11

CHICKEN LIVER MOUSSE 10

CRISPY FRIES WITH AIOLI 8

SWEET POTATO FRIES, BLUE CHEESE AIOLI 8

KENNEBEC CHIPS & GUACAMOLE 9

LUNCH ON THE FLY

$20 WILL GET YOU OTD PDQ!

Today's choice includes one entrée and an ice cream sandwich

TOMATO SOUP
and a
GRILLED CHICKEN SANDWICH
followed by a
mini ice cream cookie!

$8 AND YOU WON'T LEAVE THIRSTY

ONE GLASS OF OUR HOUSE WINE

START

FRIED BRUSSEL SPROUTS
sweet and sour mustard seeds, pecans 10

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

LOCAL BABY GREENS
aged balsamic, california olive oil, blue cheese 10

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

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

PROSCIUTTO FLATBREAD
fig jam, farmer's cheese, arugula 16

GINGER PORK SKEWERS
roof top honey, sesame seed 13

CREAMY TOMATO SOUP
grilled cheese toast 10

MAIN

PAN ROASTED DELICATA SQUASH
sautéed maitake mushroom, treviso
pumpkin seeds, herb and lemon gremolata 18

SHANGHAI NOODLES
pea shoots, king trumpet mushroom, snap peas
poached shrimp, black truffle 19

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

SAUTÉED BRANZINO
melted leeks, roasted potato, chorizo, salsa verde 28

GRILLED FULTON VALLEY CHICKEN SANDWICH
jalapeño aioli, pickled onion, scallion & cilantro, chips 18.5

MORTADELLA SANDWICH
belcampo meat's mortadella, artichoke spread
peppadew peppers 15

HOUSE MADE LAMB PASTRAMI
deviled egg emulsion, harissa slaw on griddled naan bread 19

CHICKEN KATSU SALAD
cabbage, baby carrot, asian pear, sweet lime dressing 19

TRACE BURGER
cheddar cheese, pickles, dill aioli, brioche bun, cooked medium* 19

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

BEVERAGES

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 juice, 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

CRAFTED NON ALCOHOLIC BEVERAGE

After 11:30am

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

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

BLUEBERRY ICED TEA
blueberry iced tea, lemon 7

WINE BY THE GLASS

SPARKLING

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

WHITE

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

ROSE

ESPELT CORALI, *grenache*, Spain	13

RED

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

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

10/22/17