

LUNCH

11:30AM-3PM / WEEKENDS TIL 4PM

Small Plates to Share & Things That Go Good with Beer

JAR OF NUTS warm, salty, sweet ... 5

MARINATED OLIVES herbs, citrus ... 6

STUFFED EGGS crispy leeks & pancetta ... 3

STATE BOARD cheeses, cured meats, nuts, pickles, toast ... 16

WAILEA POKE hawaiian style, pickled cucumber, won ton crisps ... 16

DRUNK MUSSELS garlic, IPA brodo, crispy potatoes, parsley, andouille sausage ... 14

BRAVE POTATOES cubed, crispy, harissa aioli ... 8

BANG BANG CALAMARI Toy's sambal aioli ... 12

MAC N' CHEESE N' PEAS ... 8 + add bacon dust ... 1

STICKY RIBS sunomono cucumber salad, thai basil ... 12

MEATBALLS sweat basil tomato sauce, parmesan ... 12

FIRE CRACKER GREEN BEANS blistered, sweet, spicy ... 9

BRUSSEL SPROUTS roasted, lemon, brown butter, herbs, beer gastrique ... 9

SAUSAGE PARTY beer brat, chicken apple, andouille, kraut, pickled onions, mustard, cornichon ... 14

POTATO SKIN POUTINE white gravy, cheese curds, green onions ... 8
+ add carnitas ... 2

Sammies

CUBANO braised pork, tasso ham, pickles, swiss, spicy mustard, harissa aioli, pressed ciabatta ... 14

EAT YOUR VEGGIES sautéed seasonal veggies, arugula, fromage blanc, red pesto, warm flatbread ... 12

CRUNCHY CHICKEN fresh slaw, sambal aioli, brioche ... 12

RUSTIC HAM & CHEESE hobbs ham, gooey gruyère, garlic aioli, country wheat, apple jam ... 12

THE WURST SANDWICH IN SAN RAFAEL beer brat, sweet mustard, melted onions, red pepper relish, seedy roll ... 12

(B)B.L.T burrata cheese, arugula, tomato, pesto, avocado, warm la brea baguette ... 12 + add pork belly ... 3

Cool Greenery

CAESAR little gem lettuce, parmesan cheese, anchovies, croutons, crispy capers ... 12

STATE ROOM mixed greens, red onion, fennel, carrots, cherry tomatoes, fromage blanc, white balsamic vinaigrette ... 12

WEDGE X CHOP romaine hearts, farm egg, blue cheese, chicken, bacon, pickled red onion ... 14

EAST WEST baby kale, cabbage daikon, carrots, mint, cilantro, crushed peanuts, fried shallots, citrus dressing ... 14

SOBA NOODLE tuna, carrots, sugar snap peas, cucumber, green onion, radish ... 18

WALDORF chilled grilled chicken, gem lettuce, boonville apples, blueberries, celery, house spiced nuts, parsley, lemon vinaigrette ... 12

+ add chicken ... 4 + add shrimp ... 6 + add a pizza crust ... 3

Wood Fired Pizzas

MARGARITA torn basil, tomato sauce, mozzarella ... 14

THE ENTERPRISE pepperoni, house made fennel sausage, red onion, three cheeses, tomato sauce ... 15

THE PESTO house made fennel sausage, roasted onions, red peppers, three cheeses, arugula, chili oil ... 16

HOT ONE house tomato sauce, hot coppa, mezzo secco, mozzarella, roasted garlic, thyme, calabrian chili flakes ... 15

GOLDEN GATE house tomato sauce, melted mushrooms, leeks, butternut squash, arugula, thyme, three cheeses ... 16

THE MIRACLE house tomato sauce, prosciutto, oregano, ricotta, chili honey, fried garlic chips, crispy shallots ... 15

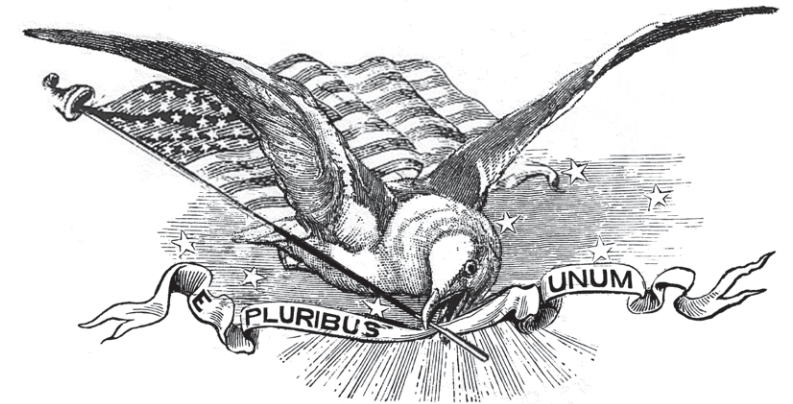
+ sub gluten free crust ... 2 + add vegan cheese ... 2

ADD A PINT ... 2 (in restaurant only, lunch time)



STATE ROOM

BREWERY • BAR • KITCHEN



415.295.7929

1132 4TH STREET, SAN RAFAEL, CA 94901

Executive Chef: Andrew Toy Head Chef: Henry Gordon

CLOSED ON MONDAYS.

SUN, TUES, WED: 11:30AM-10PM

THURS, FRI, SAT: 11:30AM-12AM

(Kitchen closes at 10PM)

SIESTA HAPPY HOUR: TUES-FRI, 3-5PM

LUNCH & DINNER

State Room Burger

1/2 lb. Stemple Creek Beef
Daisy Cheddar -or- Point Reyes Blue
Star Route Farms Butter Lettuce
Tomato & Red Onion
State Room Sauce
Brioche Bun
Your Choice: Fries -or- Salad

STATE ROOM BURGER
\$15



ADD:

+ Pork Belly ... 3
+ Farm Egg ... 2
+ Avocado Mash ... 2
+ Roasted Mushrooms ... 2
+ Melted IPA Onions ... 1
+ Garlic Aioli ... 1
+ Shaved Black Truffle ... A/Q
+ Bread and Butter Pickles ... 0.5
+ Moët Chandon Champagne (187ml split) ... 15
+ State Room Tshirt ... 10

Sides

HOUSE FRIES ... 5	GARLIC FRIES ... 7
COLESLAW ... 3	HOUSE PICKLES ... 3
SAUTÉED VEGGIES ... 6	HOUSE SALAD ... 5

Beverages

Bottle Soda : IBC root beer, orange fanta, mexican coke, fever tree ginger beer, squirt ... 3
Soda : coke, diet coke, sprite, ginger ale ... 2
Martinelli's Apple Juice ... 3
Martinelli's Sparkling Cider ... 3
Pellegrino sparkling water ... 4
Pana still water (liter) ... 6
Stumptown Coffee ... 3
Stumptown ColdBrew Coffee ... 4
Mighty Leaf Hot Tea : earl grey, spring jasmine, chamomile citrus, tropical green ... 2.50

DINNER 5-10PM / WEEKENDS 4-10PM

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MARINATED OLIVES herbs, citrus ... 6
STUFFED EGGS crispy leeks & pancetta ... 3
STATE BOARD cheeses, cured meats, nuts, pickles, toast ... 16
BRAVE POTATOES cubed, crispy, harissa aioli ... 8
BANG BANG CALAMARI Toy's sambal aioli ... 12
MAC N' CHEESE N' PEAS ... 8 +add bacon dust ... 1
STICKY RIBS sunomono cucumber salad, thai basil ... 12
DRUNK MUSSELS garlic, IPA brodo, crispy potatoes, parsley, andouille sausage ... 14
MEATBALLS sweet basil tomato sauce, parmesan ... 12
SHRIMP N' STONE GRITS (support groups available) ... 12
FIRE CRACKER GREEN BEANS blistered, sweet, spicy ... 9
BRUSSEL SPROUTS roasted, lemon, brown butter, herbs, beer gastrique ... 9
SAUSAGE PARTY beer brat, chicken apple, andouille, kraut, pickled onions, mustard, cornichon ... 14
POTATO SKIN POUTINE white gravy, cheese curds, green onions ... 8
+ add carnitas ... 2

Cool Greenery

CAESAR little gem lettuce, parmesan cheese, anchovies, croutons, crispy capers ... 12
STATE ROOM mixed greens, red onion, fennel, carrots, cherry tomatoes, fromage blanc, white balsamic vinaigrette ... 12
WEDGE X CHOP romaine hearts, farm egg, blue cheese, chicken, bacon, pickled red onion ... 14
EAST WEST baby kale, cabbage daikon, carrots, mint, cilantro, crushed peanuts, fried shallots, citrus dressing ... 14
- add chicken ... 4
- add shrimp ... 6

Sammies

CUBANO braised pork, tasso ham, dill pickles, swiss, spicy mustard, harissa aioli, pressed ciabatta ... 14
EAT YOUR VEGGIES sautéed seasonal veggies, arugula, fromage blanc, red pesto, warm flatbread ... 12

Things From the Sea

OYSTERS puget sound mignonette ... 2.50 each 6 / 12 / 24
HAMACHI CRUDO citrus, shiso leaf, crispy shallot, radish ... 14
WAILEA POKE hawaiian style, pickled cucumber, won ton crisps ... 16

Wood Fired Pizzas

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HOT ONE house tomato sauce, hot coppa, mezzo secco, mozzarella, roasted garlic, thyme, calabrian chili flakes ... 15
GOLDEN GATE house tomato sauce, melted mushrooms, leeks, butternut squash, arugula, thyme, three cheeses ... 16
THE MIRACLE house tomato sauce, prosciutto, oregano, ricotta, chili honey, fried garlic chips, crispy shallots ... 15
+ sub gluten free crust ... 2 + add vegan cheese ... 2

Entrees

CRISPY CHICKEN herb brined, umami smashed potato, tossed greens ... 18
GARDEN RISOTTO market veggies, basil oil, parmesan foam, shaved radish ... 17 + add black truffle ... A/Q + add prawns ... 6
HANGER STEAK roasted garlic cauliflower puree, baby veggies, chimichurri ... 22