

# LUNCH & DINNER

## STATE ROOM BURGER

1/2 lb. Prather Ranch Dry Aged Beef  
Star Route Farms Lettuce  
Farmers Market Tomato & Red Onion  
State Room Sauce  
Brioche Bun  
Your Choice: Fries -or- Salad

### ADD:

+Pork Belly ... 3  
+Bacon ... 2  
+Pt. Reyes Blue Cheese ... 1  
+Vella Daisy White Cheddar ... 1  
+Farm Egg ... 2  
+Avocado Mash ... 2  
+Roasted Mushrooms ... 2  
+Melted IPA Onions ... 1  
+Garlic Aioli ... 1  
+Bread and Butter Pickles ... 0.5  
+State Room Tshirt ... 10



## SIDES

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

## BEVERAGES

**Bottle Soda:** IBC root beer, mexican coke, fever tree ginger beer, NY Seltzer - black cherry, vanilla cream soda ... 3  
**Soda:** coke, diet coke, sprite, ginger ale ... 2  
**Coconut Water** ... 3  
**Martinelli's Apple Juice** ... 3  
**Martinelli's Sparkling Cider** ... 3  
**Pellegrino sparkling water** ... 4  
**Panna still water (liter)** ... 6  
**Stumptown Coffee** ... 3  
**Stumptown ColdBrew Coffee** ... 4  
**Mighty Leaf Hot Tea:** earl grey, jasmine, chamomile citrus, tropical green ... 2.50  
**Mighty Leaf Iced Tea** ... 2.50

# DINNER 5-10PM / WEEKENDS 4-10PM

## SMALL PLATES

JAR OF NUTS warm, salty, sweet ... 5  
MARINATED OLIVES herbs, citrus ... 6  
OYSTERS puget sound mignonette ... 15 half dozen  
WAILEA POKE hawaiian style, pickled cucumber, won ton crisps ... 16  
DRUNK MUSSELS garlic, IPA brodo, crispy potatoes, parsley, andouille sausage ... 14  
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  
FIRE CRACKER GREEN BEANS blistered, sweet, spicy ... 10  
BRUSSEL SPROUTS roasted, lemon, brown butter, herbs, beer gastrique ... 10  
SAUSAGE PARTY beer brat, chicken apple, andouille, kraut, pickled onions, mustard, cornichon ... 15  
POTATO SKIN POUTINE sausage gravy, cheese curds, green onions ... 8  
+ add carnitas ... 3  
SOUP OF THE DAY ... 4 / 6

## COOL GREENERY

SPRING GRAVLAX SALAD ... 15  
chickweed, frisee, arugula, house cured salmon, asian pear, oranges, lime vinaigrette  
CAESAR little gem lettuce, parmesan cheese, anchovies, croutons, crispy capers ... 12  
WEDGE X CHOP romaine hearts, farm egg, blue cheese, chicken, bacon, pickled red onion ... 14  
EAST WEST baby kale, cabbage, carrots, mint, cilantro, crushed peanuts, fried shallots, citrus dressing ... 14

### ADDITIONS:

chicken 4 | shrimp 6 | poke 6  
house cured salmon 6 | flatbread 3

## 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

## WOOD FIRED PIZZAS

MARGARITA torn basil, house tomato sauce, mozzarella di bufala ... 15  
THE ENTERPRISE pepperoni, house made fennel sausage, red onion, three cheeses, house tomato sauce ... 17  
KALE-FORNIA  
kale, three cheeses, house tomato sauce, mushrooms, garlic, roasted fennel, parmesan, garlic oil ... 16  
THE PESTO house made fennel sausage, roasted onions, red peppers, three cheeses, arugula, chili oil ... 17  
HOT ONE house tomato sauce, hot coppa, mezzo secco, mozzarella, roasted garlic, thyme, calabrian chili flakes ... 17  
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, crispy shallots ... 17  
+ sub gluten free crust ... 2 + sub vegan cheese ... 2

## ENTREES

CRISPY CHICKEN ... 18  
herb brined airline breast, lemon & garlic smashed spuds, sautéed rainbow chard  
BANGKOK HALIBUT ... 24  
pan seared halibut, coconut curry, forbidden black rice, asparagus  
CREEKSTONE FARMS NY STEAK ... 25  
crisp fingerling potatoes, roasted trumpet mushrooms, shallots, asparagus, basil chimichurri  
GARDEN RISOTTO ... 16  
peas, fennel, onion, garlic, arugula, mushrooms  
+ add shrimp ... 6

\*\* PLEASE ENQUIRE ABOUT OUR SEASONAL, DAILY SPECIAL ENTREES \*\*

# LUNCH

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

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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

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

STICKY RIBS sunomono cucumber salad, thai basil ... 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 ... 3

## SAMMIES

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

CRUNCHY CHICKEN fresh slaw, sambal aioli, brioche ... 13

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 bacon ... 2

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

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

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

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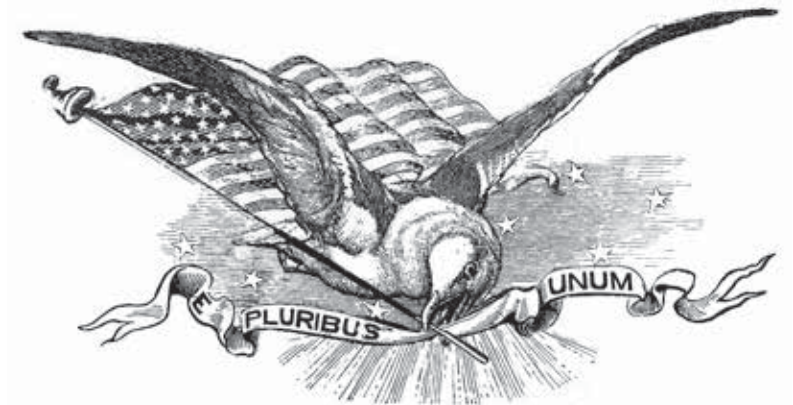
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+ sub gluten free crust ... 2 + sub vegan cheese ... 2



# 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