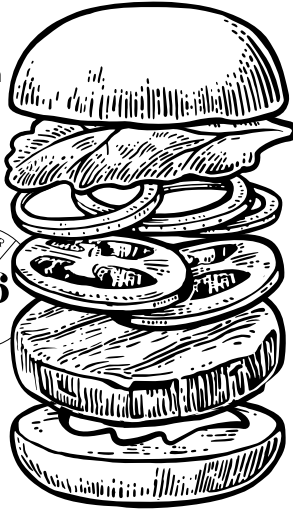


LUNCH & DINNER

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

STATE ROOM BURGER
\$16



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 |
| SUNOMONO SALAD ... 3 | HOUSE SALAD ... 7 |
| SAUTÉED VEGGIES ... 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, orange fanta, ginger ale ... 2
- Coconut Water** ... 3
- Martinelli's Apple Juice & Sparkling Cider**... 3
- Pellegrino** sparkling water ... 4
- Panna** still water ... 4
- Stumptown Coffee** ... 3 / **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
- + RAW OYSTERS ... 18 half dozen
- + WAILEA POKE hawaiian style, pickled cucumber, won ton crisps ... 16
- + CURRY MUSSELS thai basil, coconut, chillies, house made garlic scallion bread ... 17
- BRUSSEL SPROUTS umami brown butter, k-town spices ... 10
- PO PO' TOY'S DUMPLINGS pork & spinach, ma la chili oil, jade sauce ... 10
- STUFFED EGGS crispy leeks & pancetta ... 3
- STATE BOARD cheeses, cured meats, nuts, pickles, toast ... 17
- 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
- SAUSAGE PARTY beer brat, chicken apple, andouille, kraut, pickled onions, mustard, cornichon ... 15
- POTATO SKIN POUTINE sausage gravy, cheese curds, green onions ... 9
+ add carnitas ... 3

COOL GREENERY

- CHINATOWN CHICKEN SALAD cha siu chicken, asian pears, citrus, cucumber, radish, ginger sesame dressing, wonton crisp ... 15
- 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, radish, toy box tomato, blue cheese vinaigrette ... 15
- EAST WEST baby kale, cabbage, carrots, mint, cilantro, crushed peanuts, fried shallots, citrus dressing ... 14

ADDITIONS:

chicken 4 | shrimp 6 | poke 6 | flatbread 3

ENTREES

- MISO GLAZED CHICKEN rocky jr. half chicken, whipped sweet potato, cauliflower ... 18
- MA... THE MEATLOAF! horseradish garlic mashers, broccolini, crisp brussel sprouts petals, pan jus. ... 20
- + BANGKOK HALIBUT pan seared halibut, coconut curry, forbidden black rice, asparagus ... 24
- + CREEKSTONE FARMS NY STEAK crisp fingerling potatoes, roasted trumpet mushrooms, shallots, green beans, basil chimichurri ... 25
- WINTER GARDEN RISOTTO butternut squash, carrots, cauliflower, kale ... 18
+ add shrimp ... 6

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

WOOD FIRED PIZZAS

- MARGARITA torn basil, house tomato sauce, mozzarella di bufala ... 16
- THE ENTERPRISE pepperoni, house made fennel sausage, red onion, three cheeses, house tomato sauce ... 18
- KALE-FORNIA kale, three cheeses, house tomato sauce, mushrooms, garlic, roasted fennel, parmesan, garlic oil ... 17
- THE PESTO house made fennel sausage, roasted onions, red peppers, three cheeses, arugula, chili oil ... 18
- GOLDEN GATE house tomato sauce, melted mushrooms, leeks, butternut squash, arugula, thyme, three cheeses ... 17
- THE MIRACLE house tomato sauce, prosciutto, thyme, ricotta, chili honey, crispy shallots ... 18
- SPINACH PIE county line spinach, buffalo mozzarella, feta, garlic confit, herbs ... 17
- SHROOMIN' cheese blend, mushroom trio - chanterelles, king trumpet, portobello, roasted peppers, thyme, truffle oil ... 20
+ sub gluten free crust ... 2 + sub vegan cheese ... 2

LUNCH

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

SMALL PLATES

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 ... 17

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

+ CURRY MUSSELS thai basil, coconut, chilies, house made garlic scallion bread ... 17

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

CHAIRMAN'S WINGS kung pao style - spicy, savory, sweet ... 12

BRUSSEL SPROUTS umami brown butter, k-town spices ... 10

FIRE CRACKER GREEN BEANS blistered, sweet, spicy ... 10

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

POTATO SKIN POUTINE white gravy, cheese curds, green onions ... 9
+ add carnitas ... 3

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 ... 13

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

(BURRATA)B.L.T burrata cheese, arugula, tomato, pesto, avocado, warm la brea baguette ... 12 + add bacon ... 2

COOL GREENERY

CHINATOWN CHICKEN SALAD cha siu chicken, asian pears, citrus, cucumber, radish, ginger sesame dressing, wonton crisp ... 15

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, radish, toy box tomato, blue cheese vinaigrette ... 15

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

ADDITIONS:

chicken 4 | shrimp 6 | poke 6 | flatbread 3

WOOD FIRED PIZZAS

MARGARITA torn basil, house tomato sauce, mozzarella di bufala ... 16

THE ENTERPRISE pepperoni, house made fennel sausage, red onion, three cheeses, house tomato sauce ... 18

KALE-FORNIA kale, three cheeses, house tomato sauce, mushrooms, garlic, roasted fennel, parmesan, garlic oil ... 17

THE PESTO house made fennel sausage, roasted onions, red peppers, three cheeses, arugula, chili oil ... 18

SPINACH PIE county line spinach, buffalo mozzarella, feta, garlic confit, herbs ... 17

SHROOMIN' cheese blend, mushroom trio - chanterelles, king trumpet, portobello, roasted peppers, thyme, truffle oil ... 20

GOLDEN GATE house tomato sauce, melted mushrooms, leeks, butternut squash, arugula, thyme, three cheeses ... 17

THE MIRACLE house tomato sauce, prosciutto, thyme, ricotta, chili honey, crispy shallots ... 18

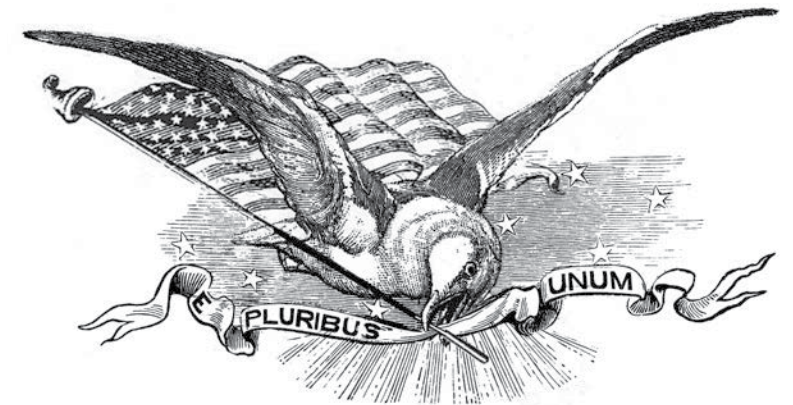
+ sub gluten free crust ... 2 + sub vegan cheese ... 2

+ CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, SEAFOOD AND EGG MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESSES



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