

B-SIDE

MUSIC • FOOD • COCKTAILS

www.b-sidesf.com

Bar Hours: Thurs-Sat 5:30-10:30pm and Sun 5-8pm

Kitchen Hours: Thurs-Sat 5:30-8:30pm and Sun 5-8pm

TO SHARE

BLACK BEAN DIP 10

Refried black beans, cotija cheese, plantain chips. GF-V

HEARTS OF PALM SALAD 12

Mixed greens, hearts of palm, avocado, pepitas, golden raisins. GF-Vegan

TEQUEÑOS/ CHEESE FINGERS 12

Fried Venezuelan white cheese wrapped in crispy dough, mayo, ketchup, garlic sauce. V

SEAFOOD COCKTAIL 16

Shrimp, calamari, octopus in rich tomato cocktail sauce with Tabasco and plantain chips. GF

GREEN PLANTAIN TOSTADA 16

Fried green plantains, avocado cilantro sauce, choice of shredded beef or black beans. GF

PORK AND FRIES 16

Fried pork bites, yucas fries, avocado cilantro sauce. GF

MAINS

Each main is served with choice of 2 sides

GRILLED CHICKEN 22

Boneless chicken thighs marinated overnight in chimichurri

SHREDDED BEEF 23

Classic Venezuelan beef slow-cooked in bell pepper and onion sofrito

VEGGIE TAMAL 17

Corn masa mixed with roasted seasonal vegetables, topped with tomato chile ancho sauce

PORK SANDWICH 20

Slow roasted pork on a french roll with Swiss cheese, fresh tomato and dijonaise

SIDES GF-Vegan 5

Rice
Black Beans
Coleslaw
Yuca Fries
Green Mix Salad
Sweet Fried Plantains

Glass / Double

WINE

15/27

SPARKLING

Blanchard Perez Cava, Brut
From Cava, Spain
Made with organic grapes

ROSÉ SPARKLING

Lucien Albrecht Crémant d'Alsace

WHITES

CHARDONNAY

Louis Latour Ardeche FR 2020
Fresh apples with crisp acidity
and a smooth finish

SAUVIGNON BLANC

The Crossing, New Zealand 2020
Mineral, linear palate with a
richness balanced by fresh acidity.
Citrus and stoned fruit

REDS

PINOT NOIR

Schug, Sonoma Coast 2020
Cherries, strawberries and spice,
with a lively finish

CABERNET SAUVIGNON

Truth Be Told, Washington 2018
Bright fruits, wet stone and hints of
tobacco notes

ZINFANDEL

Saldo, The Prisoner Wine Company,
California 2021, black pepper,
cherry, baking spice

BEER

11

Almanac True **KOLSCH** 16oz
Crisp and refreshingly light, German-
style. 5%

Almanac Flow **PALE ALE** 16oz
Tropical aromas of ripe melon, fresh
berries, and refreshing citrus. 5.5%

Almanac Love Hazy **IPA** 16oz
Flavors of mango, cantaloupe, and
citrus. 6.1%

SPECIALTY COCKTAILS 16

SAZERAC

Rye Whiskey, simple syrup, Peychaud's
Bitters, absinthe, lemon zest

FRENCH 75

Gin, Triple Sec, lemon juice,
sparkling wine, lemon twist

PINEAPPLE MOON

Dark rum, light rum, Giffard's Banane,
jalapeño simple, pineapple juice, lime
juice

DRAFT COCKTAILS 14

MULE

House Vodka, ginger, citrus, spices

PALOMA

House Tequila, ruby grapefruit, hibiscus

CLASSIC MARGARITA

Tequila, agave, lime juice

SODAS 5

Coke, Diet Coke, Ginger Ale, Ginger
Beer, Lime-Yuzu, Root Beer, Sprite