BEVERAGES TO GO

BOTTLED COCKTAILS 25 BUCKS
8oz packaging (two servings)

PUNCH POURRI, Singani, Baijiu, Gentian AMaro, Shiso, Lemon
BLIND DATE, Strawberry Brandy, Pineau des Charentes, Crème de Cacao
ROSETTE SUNSET, Tequila, Mezcal, Navel Orange, Americano, Cinnamon, Cassis
PETROLEO, Solera Brandy, House Falernum, Touch of Riesling
CUCO MALUCO, Alysian Bianco, Cachaça, Amendoa, Lemon Cucumber Bitters
BOBBY BOO-URNS, Blended Scotch, Vermouth de Toroino, Sesame Washed Genepy
IN THE PINES, UNDER THE PALMS, Toasted Coconut Rye, Terroir Gin, Vermouth, Maraschino, Absinthe, Redwood Tips
LAUREL MARTINI, London Dry with a touch of Austrian and islay Gins, Vermouth Marriage, California Bay Tincture, Meyer
CAFE FLORA, Non-Alcoholic Coffee Liqueur with Elderflower Tonic 15

NON-ALCOHOLIC

ASSORTED 4/PACK, 89
ASSORTED 6/PACK, 129

WINE BOTTLES 30 BUCKS
PETILLANT NATUREL, Grechetto Gentile, Orsi, Vigneto San Vito, Italy 2017
VERDEJO, A Space Oddity, The End of Nowhere, Yolo County, California 2018
PALOMINO, Las 30 del Cuardrado, Hidalgo, Balbaina Alta, Spain, 2017
OTRUGO, MALVASIA DI CANDIA, Vino di Fognaro, Bobbio, Italy, 2017
RIESLING RESERVE, Albert Boxler, Alsace, France, 2015 $40
ROSE OF SYRAH, Poolside, Tommy Ruff, Barossa Valley, Australia 2018

GRENACHE, SYRAH, CINSAULT, Le Vallon, Domaine Milan, Provence, France 2014
ALADASTURI, Vino Martville, Targameuli, Georgia 2018
SYRAH, Coccinella, Aldo Viola, Sicily, Italy, 2018

BEER
ASK US WHATS FLOWIN. BECAUSE WE JUST MIGHT BE OUT

FREE SPIRIT
TING, 4
MEXICAN COKE, 4
LEMONCOCCO, 4

A 20% service charge fee will be added to all orders. All tips will be evenly distributed to staff that has been displaced due to recent San Francisco mandates and restrictions. Consuming raw/undercooked meats/poultry/seafood/shellfish/eggs may increase your risk of food-borne illness.763 Alabama Street, San Francisco, (415)341-0020, truelaurelsf.com
**BAR NUTS**
Warm, Savory, Candied Nuts, with Fried Kale, and Meyer Lemon Zest 6

**HEIRLOOM CORNMEAL HUSHPUPPIES**
Ancho Pimento Cheese Dip 13

**CHILLED ASPARAGUS**
Green Garlic Caesar Dressing, Bonito, Puffed Quinoa 14

**CRISPY HEN OF THE WOODS MUSHROOMS**
Sour Cream ‘n’ Alliums Dip 14

**LOADED BAKED POTATOES**
Yukon Golds, Baked then Fried, with Cheddar Umami Butter, Bacon, Scallions 13

**A PINT OF CHILLED ASPARAGUS SOUP**
With Lemon Cream 9

**CRISPY CHICKEN SANDWICH**
Buttermilk Herb Brine, Potato Roll, Pickled Green Tomatoes, Cucumber, Dill, Fermented Green Tabasco Pepper Mayo 15

**PASTRAMI BEET SANDWICH**
On Sourdough, House Kraut, Pickled Veg Russian Dressing, Double Swiss 13

**TL PATTY MELT**
Griddled Dry-Aged Antique Beef Ground in House, Melty Cheese, Caramelized Onion Special Sauce, Pickles, on Beef Fat-Pain de Mie 16

**COLD FRIED CHICKEN PICNIC SET**
Half Pasturebird Chicken, Buttermilk Fried, Served Cold with Deviled Egg Potato Salad, Coleslaw, and TL’s Fresno-Maple Hot Sauce 39

**TRUE IT’S**
Two, Chocolate Chip Cookie and Vanilla Ice Cream Sandwiches 8

**PANTRY ITEMS**
Rich Chicken Stock (frozen) $9/1QT
Tierra Vegetables Heirloom Cornmeal $10
Tierra Vegetables Chile Jam $12
Green Thumb Organics CSA Box $36

**TL SWAG**
TL Enamel Pin $10
Guardian Mask by Stagger Lee Goods (Teal or Chambray) $25

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