

White Wine

	G	B
BRANCOTT SAUVIGNON BLANC, RESERVE, New Zealand	8	35
CLOS DU BOIS CHARDONNAY Sonoma County	10	45
MASO CANALI PINOT GRIGIO Trentino, Italy	10	45
SONOMA CUTRER CHARDONNAY Russian River Ranches, Sonoma Coast	14	60

Red Wine

	G	B
BEAULIEU VINEYARD CABERNET SAUVIGNON, Coastal California	8	35
STERLING CABERNET SAUVIGNON Napa Valley	12	50
ARGYLE PINOT NOIR Willamette Valley	15	65
CLOS DU BOIS MERLOT Sonoma County	10	45

Refreshers

Iced Tea	3.50
Hangar Steak Signature Caddy Cooler	3.50
Fresh Mint Lemonade	4.00
Iced Vanilla Coffee	4.00
Izze Sodas - Blackberry, Clementine, Pomegranate	4.50
Pepsi and Diet Pepsi	3.50
Red Bull and Diet Red Bull	5.00
Evian Water, France	7.50
Acqua Panna Water, Italy	6.00
San Pellegrino Water, Italy	6.00



Small Plates

SF SEAFOOD CHOWDER with crab claw and warm baguette	9.00
ROASTED GARLIC HUMMUS & FLATBREAD	8.00
HOUSEMADE CHIPS, SALSA, & GUACAMOLE	8.00
CRAB CHILI LIME SALAD beefsteak tomato, avocado mousse, candied lemon zest	12.00

BACON WRAPPED DATES stuffed with goat cheese, balsamic reduction, frisée salad	8.00
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WATERMELON RICOTTA SALATA fresh watermelon with parsley and ricotta cheese	8.00
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Salads

WINTER SALAD - seasonal baby greens with herb dressing	9.00
with SALMON à la plancha	16.00

CAESAR SALAD - hearts of romaine, parmesan, anchovy	10.00
with frenched CHICKEN breast	15.50

BLT WEDGE - bleu cheese crumbles, peppered bacon, bleu cheese dressing	11.00
with SKIRT STEAK	17.50

Sandwiches

MARRIOTT ANGUS BEEF BURGER pommes frites	15.50
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CRAB SLIDERS peppercorn rémoulade, papaya jicama slaw, pommes frites	16.00
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TURKEY BLT PANINI avocado, peppercorn bacon, winter salad with house dressing	15.00
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Entrees

CEDAR WRAPPED SALMON grilled asparagus	17.00
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BASIL CRUSTED ONO warm polenta cake, lemon basil vinaigrette	18.00
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ANGUS PRIME NY, 7 oz. chimichurri sauce, crispy onion rings	18.00
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MUSHROOM RISOTTO - portobello & shiitake mushrooms, sun-dried tomatoes	16.00
with frenched CHICKEN breast	18.00

In the spirit of **conserving** our natural resources, **water** is by request only.

9.25% tax applies to all menu prices. 18% gratuity applies to parties of 6 or more.

Private dining available. For groups of 10-200, please contact **Alicia Gonzalez** at 650.259.6640 or

www.hangarsteaksfo.com

06.15.10