



MARKET MENU

three course price fixe dinner menu
\$29.95
wine pairings available

**TWICE THE HAPPY
HALF THE PRICE!**

**HAPPY HOUR EVERY DAY!
5-6:30 PM**

SOUP OF THE DAY 7.

TRADITIONAL CAESAR SALAD, *garlic croutons, parmesan* 8.50 /11.50

GARIBALDIS SALAD, *greens, gorgonzola, pears, spiced pecans, white balsamic vinaigrette* 8.50 / 11.50

CHOPPED SALAD, *broccoli, radish, sunflower seeds, sieved egg, ricotta salata, buttermilk dressing* 11.50

(add grilled chicken on any salad 4.50).

TOMBO TUNA SALAD, *green beans, tomatoes, shaved fennel, baby lettuce, olives, herb vinaigrette* 19.

CRISPY DUCK CONFIT, *chicories, apples, red onions, red wine vinaigrette, balsamico* 19.

GRILLED STEAK SALAD, *arugula, cherry tomato, braised carrots, herb vinaigrette* 16.50

MARINATED LAMB TENDERLOIN SALAD, *pistachio couscous, basil, tomatoes, green beans, greens* 20.

GRILLED CHICKEN SANDWICH, *grilled apple, brie, field greens* 12.50

HONEY ROASTED TURKEY CLUB, *smoked bacon, tomato, avocado, jack cheese, field greens* 12.50

PORTOBELLA SANDWICH, *roasted tomato, red bell peppers, caramelized onions, eggplant, goat cheese* 12.50

SOUP AND HALF SANDWICH, *choose one of the sandwiches above* 12.50

GARIBALDIS BURGER, *lettuce, tomato, onion, pickle, french fries* 12.50

(add gruyere, jack, cheddar, gorgonzola, grilled onions, avocado 1. each)

PULLED PORK SANDWICH, *pineapple chutney, gruyere cheese, aioli, fries* 13.50

RISOTTO, *caramelized butternut squash, fennel, aged gruyere, sage* 14.

BAKED GARGANELLI PASTA , *chanterelle mushrooms, pancetta, parmesan, bread crumbs* 15.

GRILLED SALMON, *cauliflower, spinach, olive vinaigrette* 18.50

WHITE

SOLLETICO, **PROSECCO**, VENETO, ITALY 2010 10.25
SCHRAMSBERG, *MIRABELLE*, **BRUT**, NORTH COAST NV 12.25
SIETE FINCAS, **SAUVIGNON BLANC**, MENDOZA, ARGENTINA 2010 10.25
MORGAN, **SAUVIGNON BLANC**, MONTEREY 2010 12.25
SIMONSIG, **CHENIN BLANC**, STELLENBOSCH, SOUTH AFRICA 2011 11.25
LAURENZ UND SOPHIA, **GRÜNER VELTLINER**, AUSTRIA 2009 12.25
SEAN MINOR, **CHARDONNAY**, CENTRAL COAST 2010 10.25
STAG'S LEAP, **CHARDONNAY**, NAPA 2009 16.25
CAELUM, **ROSE**, MENDOZA, ARGENTINA 2009 9.25

RED

ESOTERICA, **PINOT NOIR**, NORTH COAST 2009 11.25
FREESTONE, **PINOT NOIR**, *FOG DOG*, SONOMA COAST 2008 15.25
QUPÉ, **SYRAH**, CENTRAL COAST 2009 12.25
FRITZ, **ZINFANDEL**, DRY CREEK VALLEY 2007 11.25
MASI, CAMPOFIORIN, **ROSSO DEL VERONESE**, VENETO, ITALY 2008 11.25
STEPHEN VINCENT, **CABERNET SAUVIGNON**, SONOMA 2009 10.25
ROMBAUER, **CABERNET SAUVIGNON**, NAPA VALLEY 2008 15.25

—BEER—

Anchor Steam, Boont Amber Ale, Deschutes Green Lake Organic Ale, Guinness Draught, New Belgium Mothership Wit, Speakeasy Big Daddy I.P.A., Stella Artois, Kaliber (Non-Alcoholic) 5.75

—ALTERNATIVES—

sangrita, red wine, d'arbo black currant syrup, fresh lime, soda, on ice, orange slice 9.00
the new age, sauvignon blanc & malvasia, slightly sparkling, on ice, fresh lime 9.25
garibaldi's freshly made lemonade 4.25
d'arbo all natural fruit syrup fresca 5.25
black currant, elderflower, sour cherry, raspberry

*some items may be prepared with raw egg, ask your server for details
please inform your server of any food allergies
3% is added to support San Francisco Employee Benefits
20% service charge will be added to all parties of 6 or more
corkage is \$20. per 750 ml.*