

# HOGWASH

S W I N E + S W I L L

## HOUSE MADE SAUSAGES

**ALL DAY** Pork breakfast sausage, maple, ginger, arugula topped with a fried duck egg  
\$ 11

**HOGLESS** Butternut squash, barley, sage, creme fraiche cherry tomato, frisée & pickled cabbage  
\$ 10

**SHEEPISH** Lamb sausage, blue cheese, pickled cabbage, beet relish  
\$ 11

**BURNIN' BROCK** Chicken habanero sausage, harissa aioli fried avocado, fennel apple slaw  
\$ 10

**ABE FROMAN** Beef, cheddar & bacon sausage thousand island dressing, chopped romaine, tomato  
\$ 10

## GREENS

**ROASTED ROOT VEGETABLE SALAD**  
Acorn squash, parsnip, turnip, beet, arugula, white balsamic  
\$ 8

**HABANERO CEASAR**  
Romaine, parmesan croutons, habanero ceasar dressing  
\$ 8 ( add Chicken Habanero sausage + \$4 )

**KALE SALAD**  
Kale, pickled onion, goat cheese, avocado vinaigrette  
\$ 7

## PLATES

**WURSTFEST** Complete sampler with kraut and beer mustard  
\$ 24

**CURRY FRIES** Hogwash fries smothered in curry  
\$ 6 ( add a sausage + \$ 4 duck egg + \$3 )

**PICKLED PICKLE PLATE**  
Seasonal house pickled vegetables  
\$ 7

## BITES

**FRIED HOUSE MADE PICKLES**  
with harissa aioli  
\$ 6

**HOGWASH FRIES**  
\$ 4

**HERB ROASTED BEETS**  
with warm goat cheese  
\$ 6

**WARMED OLIVES**  
with arugula pesto and toasted bread  
\$ 4

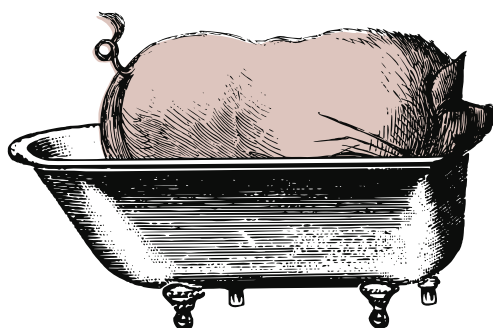
## SODAS

**Cock N' Bull Ginger Beer**  
\$ 4

**Mexican Coke**  
\$ 4

## FLOATS

**3 Twins Lemon Cookie Ice Cream  
& Mikkeller Limoncello IPA**  
\$ 9



**HOGWASH** is a modern California beer bar featuring a focused menu of artisanal, house-made sausages and other small fare, expertly paired with 30 of the world's finest craft beers on tap. We don't take ourselves too seriously... So, relax and have another !

**THE SWINE SMITHS : CHEF MORGAN HAMM & CHEF BROCK CRANDALL**

582 SUTTER SF WWW.HOGWASHSF.COM 415.361.5500

# ON TAP

•BREWERY & STYLE•

•ABV•

•IBU•

•PRICE•

•OUNCES PER SERVING•

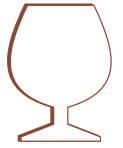
•SERVING VESSEL•

•PROVENANCE•

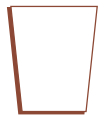
ALMANAC GOSE	5.0%	10	\$5.	11.5 Oz	{LGB}	SF, CA
ALPINE NELSON IPA	7.1%	50	\$7.	16 Oz	{PINT}	Escondido, CA
ANCHOR STEAM	4.9%	35	\$6.	16 Oz	{PINT}	SF, CA
ANDERSON VALLEY BOONT AMBER	5.8%	16	\$6.	16 Oz	{PINT}	Boontville, CA
AVERY THE REVEREND QUAD	10.0%	24	\$6.	9 Oz	{SMB}	Boulder, CO
BALLAST POINT SCULPIN IPA	7.0%	70	\$7.	16 Oz	{PINT}	San Diego, CA
BRUERY MISCHIEF STRONG GOLDEN	8.5%	21	\$8.	9 Oz	{PINT}	Placentia, CA
CRISPIN CIDER	5.5%		\$6.	16 Oz	{PINT}	Colfax, CA
DALE'S PALE ALE	6.5%	23	\$5.	16 Oz	{PINT}	Lyons, CO
DESCHUTES FRESH SQUEEZED IPA	6.4%	60	\$6.	16 Oz	{PINT}	Bend, OR
DESCHUTES OBSIDIAN STOUT	6.4%	55	\$7.	16 Oz	{PINT}	Bend, OR
DUVEL STRONG GOLDEN	8.5%	30	\$9.	11.5 Oz	{LGB}	Belgium
FIRESTONE SUCABA BARLEYWINE	12.0%	42	\$9.	9 Oz	{SMB}	Paso Robles, CA
FIRESTONE BOHEMIAN PILSNER	5.3%	40	\$6.	16 Oz	{PINT}	Paso Robles, CA
FULLER'S LONDON PORTER	5.4%	33	\$7.	16 Oz	{PINT}	England
GAFFEL KOLSCH	4.8%	24	\$8.	16 Oz	{LGB}	Germany
HEADLANDS CHILI DOUBLE IPA	9.0%	88	\$8.	11.5 Oz	{LGB}	SF, CA
HITACHINO WHITE ALE	5.5%	13	\$10.	9 Oz	{SMB}	Japan
HOFBRAU HELLES LAGER	5.1%	20	\$6.	16 Oz	{PINT}	Germany
LAGUNITAS LITTLE SUMPIN' WHEAT IPA	7.4%	64	\$6.	16 Oz	{PINT}	Petaluma, CA
LINDEN STREET ENGLISH BITTER ALE	4.5%	9	\$6.	16 Oz	{PINT}	Oakland, CA
MAGNOLIA BLUE BELL ESB	4.8%	30	\$6.	16 Oz	{PINT}	SF, CA
MARIN BREW CO BLUEBERRY ALE	5.0%	23	\$5.	16 Oz	{PINT}	Larkspur, CA
MONKS CAFÉ SOUR	5.5%	25	\$8.	11.5 Oz	{LGB}	Belgium
N.COAST LE MERLE SAISON	7.9%	26	\$6.	11.5 Oz	{LGB}	Fort Bragg, CA
N.COAST OLD RASPUTIN IMPERIAL STOUT	9.0%	75	\$7.	16 Oz	{PINT}	Fort Bragg, CA
OMMEGANG ABBEY DUBBEL	8.5%	22	\$7.	11.5 Oz	{PINT}	New York
ROUGE DEAD GUY BROWN ALE	6.5%	40	\$6.	16 Oz	{PINT}	Newport, OR
SIERRA NEVADA KELLERWIESS	4.8%	15	\$6.	16 Oz	{PINT}	Chico, CA
ST. BERNARDUS BELGIUM TRIPEL	8.0%	21	\$10.	11.5 Oz	{LGB}	Belgium



{ SMB }  
9 Oz Small Belgian



{ LGB }  
11.5 Oz Large Belgian



{ Pint }  
16 Oz



54 Oz HOG-GOBLET  
{ ask for details }



• 5 LITER KEG-LET •  
{ tapped on your table }  
{ keg stand optional }  
{ SOOIE ! }

## WINE

CAPE MENTELLE Sauvignon Blanc {Margaret River, Western Australia} \$9

FESS PARKER Chardonnay {California, Santa Barbara} \$9

BRIDLEWOOD ESTATE Pinot Noir {California, Monterey} \$10

TREFETHEN Dry Riesling {California, Napa} \$10

CHANDON SPLIT Rosé {California, Napa Valley} \$12

CHANDON SPLIT Brut, "Classic" {California, Napa Valley} \$12

