

SAN FRANCISCO GIANTS CLUBHOUSE



MENU

TERMINAL 3, SAN FRANCISCO INTERNATIONAL AIRPORT
T 650 821 1195

TASTES ON
THE FLY

SAN FRANCISCO GIANTS CLUBHOUSE



BREAKFAST MENU

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BREAKFAST BY THE BAY

Two farm eggs, any style, served with crispy hash brown potatoes, Hobb's applewood smoked bacon or chicken apple sausage, choice of toast or English muffin | 14.50

NO HUEVOS RANCHEROS

Organic medium soft tofu scrambled with a mild New Mexico chile sauce, onions, tomatoes, cilantro, crispy tortilla chips, jalapeños, chipotle-scented black beans and smashed avocado | 14.95

BENEDICT YOUR WAY

Two poached eggs and house-made hollandaise atop an English muffin, served with has brown potatoes and built your preferred way:

Classic Bene - with Canadian Bacon | 15.25

Country Bene - with Pork Sausage Patties | 14.95

West Coast Bene - with Spinach, Tomato & Avocado | 16.50

THE 'STICK

Two poached farm eggs, sautéed spinach and mushrooms, crispy hash brown potatoes, melted Jarlsberg cheese, lemony hollandaise, smoky paprika | 14.50

CINNAMON FRENCH TOAST HIT

Pain de mie soaked in a cinnamon orange batter, cooked til crispy, with a bread-like pudding consistency interior, spanked with a generous amount of powdered sugar, served with real maple syrup and whipped butter | 14.50

AVOCADO TOAST

Three scrambled farm eggs, Hobb's applewood smoked bacon, pepperjack cheese, green onions, and avocado served over two slices of whole wheat toast, served with mixed greens or fresh fruit | 15.25

THE DUGOUTGREAT TO FLY WITH!

Three farm eggs scrambled with Hobb's applewood smoked bacon, chipotle-scented black beans, pepperjack cheese, tomatoes, cilantro, onions and smashed avocado, wrapped in a warm whole wheat tortilla | 15.95

GRANOLA FRU FRU

House-made granola with toasted cashew, hemp and pumpkin seed, flaked coconut, fresh berries and kiwi. Served with your choice of whole milk, skim milk, soy milk or locally made honey scented Greek yogurt | 10.95

SIDES

BAGEL WITH CREAM CHEESE | 6.50

FRESH FRUIT BOWL (GF) (V) | 5.25

GREEK YOGURT | 4.95

TWO EGGS (GF) | 6.95

ONE EGG (GF) | 3.50

ENGLISH MUFFIN | WHOLE WHEAT

SOURDOUGH OR UDI'S GLUTEN FREE | 5.00

SIMPLE MIXED GREENS (GF) (V) | 5.95

HASH BROWN POTATOES | 5.95

HOBB'S APPLEWOOD SMOKED BACON | 6.50

CANADIAN BACON (GF) | 6.00

CHICKEN APPLE SAUSAGE (GF) | 7.00

JOHNSONVILLE SAUSAGE PATTIES (GF) | 6.50

BEVERAGES

**COKE, DIET COKE,
ROOT BEER, SPRITE** 4.00

LEMONADE 4.00

STILL WATER (.5L) 3.95 | (L) 4.95

SAN PELLEGRINO (.5L) 3.50

**FRESH ORANGE OR
GRAPEFRUIT JUICE** 4.50

**PINEAPPLE, CRANBERRY
& TOMATO JUICE** 3.75

MILK (Regular or Non-fat) 4.00

HOT/ICED TEA 4.00

GHIRADELLI HOT CHOCOLATE 4.00

COFFEE & TEA

Proudly serving Stumptown Coffee & Smith Teas

FRESH BREWED COFFEE 3.25

CAPPUCCINO 5.00

ESPRESSO 3.00 single | 5.00 double

CAFFÉ AU LAIT 4.00

CAFFÉ MOCHA 5.25

CAFFÉ LATTE 5.00

APPLICABLE SALES TAX WILL BE ADDED TO ALL FOOD AND BEVERAGES. WE ACCEPT MASTERCARD, VISA, DISCOVER CARD AND AMERICAN EXPRESS.

ALL SALES ARE SUBJECT TO A 2% EMPLOYEE BENEFIT SURCHARGE. *WE PROUDLY SERVE CAGE FREE EGGS AND CHICKEN AND OUR DEEP-FRIED FOODS ARE COOKED IN 100% CANOLA OIL THAT IS NON-HYDROGENATED AND TRANS-FAT FREE. (GF)-GLUTEN FREE AND (V)-VEGAN. MENU BY CHEF CHARLIE AYERS

TASTES ON
THE FLY
TASTESONTHEFLY.COM

SAN FRANCISCO GIANTS CLUBHOUSE



WHO'S ON FIRST

CLAM CHOWDER

Classic New England clam chowder with smoked bacon
8.25 | 10.00

TOMATO BISQUE

Diced organic tomatoes and tomato broth cooked slowly with onions, garlic, butter vegetable broth, Arborio rice. Blended to a silky, smooth consistency, served with oyster crackers | 7.25 | 10.00

TURKEY CHILI

Topped with cheddar cheese and onions, served with toasted corn bread | 7.25 | 10.00

TRIPLES ALLEY

FILET MIGNON BEEF SLIDERS

Served with horseradish aioli and crispy onion rings on toasted brioche | 24.95

LOU SEAL'S FAVORITE TACOS

Crispy shrimp tacos served with shredded cabbage and an avocado bacon jalapeño aioli | 19.50

LOS GIGANTES FISH TOSTADA

Pan roasted local rock cod with a mild New Mexico chile sauce, *chipotle scented* black beans, crispy white corn tortilla, chili lime cabbage salad and smashed avocado | 19.95

GET IN LINE

CHICKEN DRUMETTES

Slow cooked, flash fried with choice of hot sauce, teriyaki sauce, or spicy BBQ sauce | 13.00

PAPAS CON AJO..... (GARLIC FRIES)

Crispy hand cut shoestring fries, tossed in a smoky savory spice blend with chopped parsley and Gilroy garlic | 8.95

ENTRÉE SALADS

CAESAR

Romaine lettuce, garlicky sourdough croutons, freshly graded Parmesan cheese tossed in a creamy Parmesan cheese Caesar dressing | 12.95

**contains anchovies*

GIANTS SUPER SALAD

Dinosaur kale, dried cranberries, toasted California walnuts, quinoa pilaf tossed with a lemon olive oil salad dressing | 12.95 (Add feta cheese 2.00)

Add ons: Flat Iron Steak | 9.00 Grilled Chicken | 7.00
Ahi Tuna Steak | 10.00

BRICK CHICKEN SALAD

White miso brined Sonoma County chicken breast cooked under a brick (not really), Hobbs applewood smoked bacon, butter lettuce, crumbled blue cheese, Granny Smith apples, sliced radishes, toasted California walnuts, creamy buttermilk blue cheese dressing | 18.95

SIDES 6.95 ea.

- ROASTED BABY CARROTS
- TURNIP JALAPEÑO KIMCHI
- SIMPLE MIXED GREENS
- JALAPEÑO JICAMA SLAW
- QUINOA PILAF
- SHOESTRING FRIES
- TOASTED CORN BREAD

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SANDWICHES & BURGERS

HOT CORNER CHICKEN SANDWICH KOREAN STYLE

Pickle brined chicken thigh breaded and cooked till crispy served with a Sriracha aioli, turnip jalapeño kimchi, butter lettuce, bread and butter pickles on toasted brioche | 16.95

IT IS OUTTA HERE!

Open faced oven roasted sliced turkey breast, toasted cornbread, cranberry jam, mushroom sauce, potato puree, crispy onion strings | 14.95

VEGETABLE GRAIN BURGER

Roasted beets, carrots, bulgar wheat, lentils, mushrooms and almonds blended and topped with melted jack cheese, grilled onions, organic baby spinach and smashed avocado served on toasted brioche | 16.25

*All Sandwiches, Burgers and Dog's are served with shoestring fries.
Substitute fries for any side or garlic fries for \$2*

ONE FLAP DOWN

Marinated and grilled flat iron steak with wild arugula, avocado, melted jack cheese, tomato jam, crispy onion rings on grilled ciabatta bread brushed with garlic butter | 24.95

MCCOVEY COVE SANDWICH

Ahi Tuna seared rare, crispy wasabi dusted onion strings, smashed avocado, jalapeno jicama slaw, red miso aioli on toasted brioche, mixed green salad | 22.95

A DOUBLE PLAY

Two ground beef patties served with organic American-style cheese, special sauce, grilled onions, Hobb's applewood smoked bacon on toasted brioche | 19.95

GRAB SOME PINE, MEAT!

THE CLASSIC

All beef hot dog served with grilled onions, sweet pickle relish, yellow deli mustard | 10.95

THE JERRY GARCIA DOG

All beef hot dog topped with turkey chili, diced onions and shredded cheddar cheese | 11.95

THE NUMBER 24

All beef hot dog with jalapeño jicama slaw, grilled onions, melted organic American-style cheese | 10.95

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HOME RUN DESSERTS

COOKIES

Eggless Chocolate Chip Cookies by Dough & Co | 7.95

SIMPLE SUNDAE

Two scoops of Strauss Family vanilla ice cream with choice of chocolate, caramel or strawberry sauce | 8.95

SQUEEZE PLAY

Strauss Family vanilla ice cream sandwiched between two chocolate chip cookies & topped with whipped cream | 8.95

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GLASS | .5 LITER | LITER

SPECIALTY COCKTAILS

DIVIDED SKY

Tahoe Blue vodka, Sauvignon Blanc, blueberries, simple syrup, fresh squeezed orange & lemon juice | 15

MOSCOW MULE

Tito's vodka, Fever Tree ginger beer, lime | 13

MY PALOMA

Sombra mezcal, Lillet Blanc, organic agave nectar, fresh squeezed ruby red grapefruit, lime juice | 14

CITY LIGHTS

Bulleit bourbon, Galliano, Cointreau, Campari, Regan's orange bitters, squeeze of fresh lemon juice | 15

TOMMY'S MARGARITA

Mi Campo Reposado tequila, hand squeezed lime juice, organic agave nectar | 14

MANGO SUNSET

Malibu mango rum mixed with pineapple juice and cranberry juice | 13

THE ONE, TWO PUNCH

Our signature expression of Bumbu spiced rum, housemade pineapple syrup & citrus fruit | 13

WAY OUT WEST

Redemption Rye, Carpano Antica, chocolate & cherry bitters | 13

AVIATION

Empress gin, Luxardo maraschino liqueur, lemon juice | 14

BEER SELECTION

DRAFT

16oz. | 22oz.

DRAKES HEFEWEIZEN WHEAT ALE | SANTA ROSA | 8 | 10

ALCATRAZ AMBER ALE | SAN FRANCISCO | 8 | 10

LAGUNITAS I.P.A. | PETALUMA | 8 | 10

COORS LIGHT | DENVER | 7 | 9

BOTTLES

OMISSION PALE ALE | PORTLAND | 6 (GF)

DRAKES HEFEWEIZEN | SAN LEANDRO | 7

BLUE MOON | DENVER | 7

ACE PEAR CIDER | MENDOCINO | 6 (GF)

STELLA ARTOIS | BELGIUM | 7

SEISMIC ALLUVIUM PILSNER | SANTA ROSA | 7

DUVEL GOLDEN ALE | BELGIUM | 12

GUINNESS | IRELAND | 7

BUDWEISER | ST. LOUIS | 6

HEINEKEN | HOLLAND | 7

CORONA | MEXICO | 7

CLAUSTHALER (NA) | GERMANY | 6

WINES ON TAP

WHITE WINE

NO.1 BENZIGER SAUVIGNON BLANC – Sonoma, 2018

11 | 24 | 44

NO.2 STEMMARI, PINOT GRIGIO – Napa, 2018

10 | 22 | 40

NO.3 IMAGERY CHARDONNAY, – Sonoma, 2017

12 | 24 | 48

NO.4 STEMMARI, ROSE – Napa, 2015

12.5 | 30 | 60

RED WINE

NO.5 SOBON ESTATES, ZINFANDEL – Amador County, 2014

13 | 26 | 52

NO.6 14 HANDS, MERLOT – Columbia Valley, 2016

12 | 30 | 48

NO.7 MEIOMI, PINOT NOIR – California, 2017

15 | 34 | 60

NO.8 CONCANNON, CABERNET SAUVIGNON – Central Coast, 2016

15 | 39 | 60

BY THE GLASS & BOTTLE

BUBBLES & WHITES

GLASS | BOTTLE

LA MARCA, EXTRA DRY PROSECCO – Italy, NV

11 | 44

GLORIA FERRER, SONOMA BRUT – Sonoma County

12 | 48

MUMM, SONOMA BRUT ROSE – Carneros, NV

14 | 54

HONIG, SAUVIGNON BLANC – Napa, 2015

13 | 52

TANGENT, PINOT GRIS – Edna Valley, 2014

9 | 36

TRUE MYTH, CHARDONNAY – Edna Valley, 2014

12 | 46

RED WINE

RODNEY STRONG, PINOT NOIR – Russian River, 2016

14 | 56

GAINES, MERLOT – Santa Ynez Valley, 2013

11 | 42

TEMPTATION, ZINFANDEL – California, 2012

11 | 44

PASO CREEK, CABERNET SAUVIGNON – Paso Robles, 2014

12 | 46

CONN CREEK, CABERNET SAUVIGNON – Napa, 2015

14 | 56

HALF BOTTLES

MOËT & CHANDON, "IMPÉRIAL" BRUT Champagne – MV

68

TRIMBACH, RIESLING – France, 2013

28

SONOMA CUTRER, CHARDONNAY – Russian River, 2014

24

RUTHERFORD RANCH, CABERNET – Napa, 2015

25

DOMAINE CARNEROS, PINOT NOIR – Napa, 2013

27

HALL, MERLOT – Napa, 2014

37

SEGHEISIO, SANGIOVESE – Sonoma, 2010

34

CLINE, ZINFANDEL – Contra Costa, 2013

30

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