

The Grove is proudly independent, family-owned & operated by San Franciscans.



**BREAKFAST**  
• SERVED •  
**ALL DAY**

# BREAKFAST

## Classic Breakfast

<b>Homemade Banana Brown Sugar Crumble Bread</b> .....	<b>4<sup>50</sup></b>
from scratch, baked in-house throughout the day	
<b>Fresh Fruit Plate</b> .....	<b>8<sup>95</sup></b>
strawberries, blueberries, raspberries, bananas, cantaloupe, and honeydew; with minted honey on the side	
<b>Steel-Cut Irish Oatmeal</b> .....	<b>9<sup>75</sup></b>
slow-cooked steel-cut oats and milk, fruit compote, Vermont grade A syrup, almonds, dried cranberries, fresh raspberries	
<b>House-Made Granola</b> .....	<b>9<sup>75</sup></b>
small-batch-toasted oats, almonds, dried cranberries, bananas, blueberries, strawberries, honey; with local, organic Strauss yogurt or milk	
<b>The Grove French Toast</b> .....	<b>11<sup>25</sup></b>
custard soaked batard bread, fresh strawberries, Vermont grade A maple syrup —add caramelized bananas 1 <sup>50</sup> —add 2 strips of applewood smoked bacon 2 <sup>95</sup>	
<b>The Breakfast Special*</b> .....	<b>11<sup>95</sup></b>
two poached or soft scrambled eggs, applewood smoked bacon, batard toast, crispy golden rosemary hashbrowns —add American heritage ham 3 <sup>50</sup> —substitute avocado toast 3 <sup>95</sup> —substitute gluten-free toast† 1 <sup>00</sup>	
<b>Breakfast Burrito</b> .....	<b>12<sup>75</sup></b>
soft scrambled eggs, crispy golden rosemary hashbrowns, smoky black beans, aged sharp cheddar, Monterey jack, salsa, and mashed avocado —add house brined and roasted chicken 3 <sup>50</sup> —add chopped applewood smoked bacon or traditional, all-natural pork breakfast links 2 <sup>95</sup>	
<b>The Grove Eggs Benedict*</b>	
two poached eggs served over a toasted English muffin topped with lemon hollandaise and fresh chives; with crispy golden rosemary hashbrowns	
—with American heritage ham .....	<b>13<sup>95</sup></b>
—with portobello and spinach .....	<b>13<sup>95</sup></b>
—“Dave’s Way” applewood smoked bacon and avocado .....	<b>14<sup>75</sup></b>
<b>Avocado and Egg Toast*</b> .....	<b>13<sup>25</sup></b>
mashed avocado on grilled thick-cut batard toast with lemon, organic olive oil, and coarse sea salt. Topped with two poached eggs, chives; with organic baby lettuces —add American heritage ham 3 <sup>50</sup> —substitute gluten-free toast† 1 <sup>00</sup>	
<b>Savory Deep Dish Quiche</b> .....	<b>11<sup>50</sup></b>
choice of bacon & aged sharp cheddar or roasted vegetable & goat cheese. Baked in a house-made, buttery pie crust; with crispy golden hashbrowns or organic baby lettuces	

## Breakfast Sandwiches

Served on a toasted brioche bun (get it as a plate with crispy golden rosemary hashbrowns or organic baby lettuces for 2<sup>75</sup>)  
—substitute gluten-free bread† 2<sup>00</sup>

<b>The Grove Breakfast Sandwich</b> .....	<b>9<sup>95</sup></b>
American heritage ham or applewood smoked bacon, aged sharp cheddar, soft scrambled eggs, arugula and The Grove’s green herb jalapeño sauce —egg & cheese only 8 <sup>95</sup> —add avocado 2 <sup>25</sup>	
<b>The New Yorker</b> .....	<b>9<sup>95</sup></b>
our slow cooked pastrami, hand sliced to order, soft scrambled eggs, aged sharp cheddar, horseradish mayo	

## Scrambles

Choice of crispy golden rosemary hashbrowns or organic baby lettuces; with grilled batard toast  
—substitute egg whites 1<sup>50</sup> —substitute avocado toast 3<sup>95</sup> —add avocado 2<sup>25</sup>  
—substitute gluten-free toast† 1<sup>00</sup>

<b>Aged Sharp Cheddar and Roasted Jalapeño</b> .....	<b>12<sup>50</sup></b>
<b>Applewood Smoked Bacon, Onion and Chives</b> .....	<b>13<sup>50</sup></b>
<b>Rancheros</b> .....	<b>12<sup>50</sup></b>
smoky black beans, spiced red pepper sauce, queso fresco, pico de gallo, The Grove’s green herb jalapeño sauce, tortilla chips	

## Omelets

Choice of crispy golden rosemary hashbrowns or organic baby lettuces; with grilled batard toast  
—substitute egg whites 1<sup>50</sup> —substitute avocado toast 3<sup>95</sup> —add avocado 2<sup>25</sup>  
—substitute gluten-free toast† 1<sup>00</sup>

<b>Mushroom and Fragrant Green Herbs</b> .....	<b>12<sup>50</sup></b>
<b>Baby Spinach and Ricotta</b> .....	<b>12<sup>50</sup></b>
<b>American Heritage Ham and Gruyere</b> .....	<b>13<sup>95</sup></b>

## SIDES

<b>Thick Sliced Applewood Smoked Bacon</b> .....	<b>4<sup>25</sup></b>
<b>Traditional, All-Natural Pork Breakfast Links</b> .....	<b>4<sup>25</sup></b>
<b>American Heritage Ham</b> .....	<b>3<sup>75</sup></b>
<b>Fresh Fruit Cup</b> .....	<b>4<sup>95</sup></b>
<b>Organic Baby Lettuce Salad</b> .....	<b>3<sup>95</sup></b>
with red-wine aged sherry-honey vinaigrette	
<b>Crispy Golden Rosemary Hashbrowns</b> .....	<b>3<sup>50</sup></b>

\* Consuming raw or undercooked eggs may increase your risk of foodborne illness

† Not a gluten-free facility

The Grove is proudly independent, family-owned & operated by San Franciscans.



**BREAKFAST**  
• SERVED •  
**ALL DAY**

# MAINS

Available beginning 11am daily

<b>Roasted Vegetable Main Course</b> .....	<b>14<sup>75</sup></b>
roasted, sliced portobello mushrooms, maple roasted sweet potatoes, arugula, chickpeas, radishes, sliced cucumbers, spiced walnuts, The Grove's green herb jalapeño sauce, grilled batard bread — <i>substitute gluten-free toast† 1<sup>00</sup></i>	
<b>Mac and Three Cheese</b> .....	<b>12<sup>95</sup></b>
aged sharp cheddar, Gruyere, and fontina with a toasted breadcrumb topping; with organic baby lettuces — <i>add chopped applewood smoked bacon 2<sup>95</sup></i>	
<b>Mac and Cheese Blowout</b> .....	<b>14<sup>95</sup></b>
American heritage ham, aged sharp cheddar, Gruyere, fontina, roasted jalapeños, breadcrumbs; with organic baby lettuces	

<b>Chicken Pot Pie</b> .....	<b>14<sup>95</sup></b>
hand-pulled roasted chicken breast in a rich broth with carrots and peas topped with a handmade and rolled savory oregano pastry crust; with organic baby lettuces	
<b>The Grove's Aromatic Roast Chicken</b> .....	<b>16<sup>50</sup></b>
ancho, sage and paprika scented half chicken, Yukon Gold potato roasties, The Grove's green herb jalapeño sauce, arugula, pickled shallots, radishes	
<b>St. Louis Style Pork Ribs</b> .....	<b>17<sup>00</sup></b>
16 ounces, overnight barbeque dry rub marinade with a blend of toasted red chile, garlic, cumin, coriander and allspice; with maple roasted sweet potatoes, raw slaw	

## KIDS

<b>Kids French Toast</b> .....	<b>6<sup>25</sup></b>
custard soaked and oven baked batard bread; with fresh strawberries and Vermont grade A maple syrup — <i>add caramelized bananas 1<sup>50</sup> —add 2 strips of applewood smoked bacon 2<sup>95</sup></i>	
<b>Kids Mac and Three Cheese</b> .....	<b>5<sup>50</sup></b>
aged sharp cheddar, Gruyere, and fontina with a toasted breadcrumb topping	
<b>Kids Grilled Cheddar Cheese</b> .....	<b>5<sup>50</sup></b>
served with Granny Smith apple slices on the side	
<b>Kids Pasta and Parmesan</b> .....	<b>5<sup>95</sup></b>
pasta shells, shredded parmesan cheese and butter	

Check out our Hot Dog section—kids love them too!

## THE GROVE HOT DOG PLATES

The premium Vienna Beef Dog from Wrigley Field, beloved for more than 125 years. Served on a sesame bun; with Kettle chips, organic baby lettuces, or raw slaw —*substitute soup or chili for chips/greens 2<sup>95</sup>*

<b>The Classic</b> .....	<b>8<sup>95</sup></b>
mustard and Sonoma Brinery raw sauerkraut	
<b>Chili</b> .....	<b>9<sup>25</sup></b>
our vegetarian chili and sharp cheddar cheese, with diced onions on the side	
<b>The Californian</b> .....	<b>9<sup>95</sup></b>
tomato, avocado, pickles, jalapeños, cotija cheese, and mayo	

## SNACKS

<b>Classic Artichoke Dip</b> .....	<b>8<sup>00</sup></b>
warm artichoke hearts, blended with lemon, garlic, parsley, Grana Padano cheese; with grilled batard bread or corn tortilla chips	
<b>The Grove Chicken Wings</b> .....	<b>9<sup>00</sup></b>
hot and smoky adobo roasted wings with scallions, cilantro, lime, savory blue cheese dipping sauce	
<b>Roasted Brussels Sprouts</b> .....	<b>6<sup>50</sup></b>
finished with a shower of grated Grana Padano, olive oil, fresh lemon	
<b>Hummus</b> .....	<b>8<sup>95</sup></b>
silky house-made chickpea puree with tahini, garlic, lemon; crunchy vegetables, warm pita, chili flakes	
<b>Decadent Thick-Cut Avocado Toast</b> .....	<b>6<sup>25</sup></b>
smashed California avocado, lemon, extra virgin olive oil, Maldon sea salt, grilled batard bread — <i>substitute gluten-free toast† 1<sup>00</sup></i>	

## DESSERTS

<b>Affogato</b> .....	<b>4<sup>75</sup></b>
a scoop of Three Twins Madagascar Vanilla organic ice cream drowned in a double shot of hot Sightglass espresso	
<b>Three Twins Organic Ice Cream</b> .....	<b>3<sup>75</sup></b>
<b>Giant Homemade Cookies</b> .....	<b>3<sup>95</sup></b>
freshly baked in house throughout the day	
<b>Cakes &amp; Fruit Pies</b> .....	<b>6<sup>75</sup></b>
— <i>add a scoop of Three Twins organic ice cream to your cake or pie 1<sup>95</sup></i>	
<b>Fresh Fruit Plate</b> .....	<b>8<sup>95</sup></b>
strawberries, blueberries, raspberries, bananas, cantaloupe, and honeydew, served with minted honey on the side	

The Grove is proudly independent, family-owned & operated by San Franciscans.



**BREAKFAST**  
• SERVED •  
**ALL DAY**

## SOUPS & SALADS

### Soups & Chili

- Chicken Lime Tortilla** .....cup 5<sup>25</sup> / bowl 7<sup>95</sup>
- Tomato-Basil** .....cup 5<sup>25</sup> / bowl 7<sup>95</sup>  
a hearty puree
- Our Vegetarian Chili** ..... cup 5<sup>50</sup> / bowl 8<sup>75</sup>  
with smoked paprika and toasted guajillo peppers

### Salads

With grilled batard bread, specialty house-made dressings  
—substitute gluten-free toast<sup>†</sup> 1<sup>00</sup>

- The Roast Beef Salad** ..... 14<sup>95</sup>  
thinly sliced roast beef, applewood smoked bacon, green beans, romaine, tomatoes, parmesan, celery, pickled shallots, hard-cooked egg, rich parmesan dressing with Bloody Mary spices
- Roast Chicken Apple Salad** ..... 14<sup>95</sup>  
house brined and roasted chicken breast, organic lettuces, Granny Smith apples, candied spiced walnuts, goat cheese, white balsamic-golden raisin dressing

- Guacamole Chop Salad** ..... 14<sup>50</sup>  
romaine, avocado, black beans, diced tomato, tortilla chips, pickled shallots, cilantro, cotija cheese, chipotle lime dressing  
—add house brined & roasted chicken breast 3<sup>50</sup>
- The Grove Cobb** ..... 14<sup>95</sup>  
house brined and roasted chicken breast, avocado, applewood smoked bacon, tomato, organic baby lettuces, Point Reyes blue cheese, hard-cooked egg, red onion, blue cheese vinaigrette
- Berkeley Bowl** ..... 13<sup>95</sup>  
avocado, tomatoes, sliced radishes, shredded beets, chickpeas, sunflower seeds, organic spring mix, creamy green goddess dressing  
—add house brined & roasted chicken breast, or Mediterranean tuna salad 3<sup>50</sup>
- Chinese Chicken** ..... 14<sup>95</sup>  
house brined and roasted chicken breast, shredded organic greens, cilantro, carrots, “wok” roasted chili spiced peanuts, fresh orange slices, orange-sesame vinaigrette

## SANDWICH PLATES

Served on golden thick-sliced batard bread; with Kettle chips or organic baby lettuces, and a pickle —substitute soup or chili for chips/greens 2<sup>95</sup>  
—substitute gluten-free bread<sup>†</sup> 2<sup>00</sup>

- Grilled Cheese and Soup** ..... 10<sup>95</sup>  
aged sharp cheddar, Gruyere and fontina grilled to golden perfection; with Tomato-Basil soup, Chicken Lime Tortilla soup, or Our Vegetarian Chili  
—add applewood smoked bacon 2<sup>95</sup> —add American heritage ham 3<sup>50</sup>
- Tuna Melt** ..... 12<sup>50</sup>  
Mediterranean style albacore tuna with capers, lemon, onions, olive oil, parsley, aged sharp cheddar cheese
- \* Vine-ripened BLT** ..... 12<sup>75</sup>  
romaine, thick-sliced applewood smoked bacon, mayo and tomatoes  
—add avocado 2<sup>25</sup>
- \* The Grove Turkey Club** ..... 13<sup>95</sup>  
our vine-ripened BLT loaded with house-roasted turkey breast —add avocado 2<sup>25</sup>
- \* Take the BLT or Turkey Club to a new level: ask for Harissa Mayo! Smoky, spicy North African red chile mayo, house-made*
- California Muffaletta** ..... 11<sup>95</sup>  
focaccia layered with American heritage ham, fontina cheese, olive spread, olive oil, balsamic
- The Vegetarian** ..... 11<sup>75</sup>  
focaccia layered with sliced zucchini, roasted red bell peppers, fontina cheese, roasted onions, olive spread, olive oil, balsamic

## SPECIAL SANDWICHES

Available beginning 11am daily. Choice of Yukon Gold potato roasties or raw slaw  
—substitute gluten-free bread<sup>†</sup> 2<sup>00</sup>

- \* The Burger** ..... 13<sup>95</sup>  
half pound of all natural chuck & brisket house blend, toasted Acme bun, onion, tomato, bib lettuce, pickle  
—add aged sharp cheddar 1<sup>00</sup> —add applewood smoked bacon 2<sup>00</sup>  
—add fried egg 2<sup>00</sup> —add avocado 2<sup>25</sup> —add one more patty 4<sup>95</sup>  
*\* Not available at the Fillmore location*
- Classic French Dip** ..... 14<sup>95</sup> (5 oz) / 16<sup>95</sup> (8 oz, for the Dip Maven!)  
thinly sliced roast beef, grilled Acme rustic roll, horseradish mayo, pickle, cress, Montreal seasoning
- \* Hot Pastrami on Jewish Rye** .... 13<sup>95</sup> (7 oz) / 15<sup>95</sup> (10 oz, for the Deli Maven!)  
our slow cooked pastrami, hand sliced to order; with a pickle  
*\* Limited amount made each day, so when it runs out, it's "out!"*
- \* The Grove Reuben** ..... 14<sup>25</sup> (5 oz) / 16<sup>25</sup> (8 oz, for the Deli Maven!)  
our slow cooked pastrami, hand sliced to order, house-made Russian dressing, Gruyere, Sonoma Brinery sauerkraut, on grilled NY Jewish rye, pickle  
*\* Limited amount made each day, so when it runs out, it's "out!"*

required per CA prop 65:

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.ca.gov/restaurant](http://www.P65Warnings.ca.gov/restaurant).

WARNING: Many food and beverage cans have linings containing bisphenol A (BPA), a chemical known to cause harm to the female reproductive system. Jar lids and bottle caps may also contain BPA. You can be exposed to BPA when you consume food or beverages packaged in these containers. For more information, go to: [www.P65Warnings.ca.gov/BPA](http://www.P65Warnings.ca.gov/BPA)

The Grove is proudly independent, family-owned & operated by San Franciscans.



# WINE

## White

Glass/Bottle

### Mas Fina Brut

*Cava, Spain* ..... 10/38

This bright and elegant Cava offers aromas of green apple and white flowers leading to a creamy mouthwatering palate.

### Tendu White Blend

*Napa Valley, California, 2017* ..... 9<sup>50</sup>

This snappy crisp white from Steve Matthiason based on vermentino is full of salted lime and green apple leading to a light zippy palate.

### Herman J. Weimer Riesling, Semi-Dry

*Finger Lakes, New York, 2016* ..... 13/48

This riesling from one of the oldest estates in the Finger Lakes is inspired by the great whites of Germany full of white peach and green apple aromas leading to a slightly sweet palate with zesty acidity.

### Land of Saints, Chardonnay

*Santa Barbara, California, 2014* ..... 12/46

This chardonnay from Santa Barbara is a fresh, mineral take full of preserved lemon and hazelnuts with a bright, refreshing palate.

### Cultivar, Sauvignon Blanc

*Napa Valley, California, 2016* ..... 11/43

A classic Californian sauvignon blanc with ripe citrus fruit and grassy aromas leading to a refreshing tropical palate.

## Rosé

Glass/Bottle

### Folded Hills Rosé of Grenache

*Santa Ynez Valley, California, 2017* ..... 13/48

This juicy rosé is full of country strawberry and bing cherry leading to a lively refreshing palate.

## Red

Glass/Bottle

### Farmlands, Pinot Noir

*Willamette Valley Oregon, 2017* ..... 13/48

This light and fresh pinot noir shows bright elegant cherry and raspberry fruit with a light crunchy palate full of red fruit.

### County Line, Syrah

*Sonoma Coast, California, 2016* ..... 13/48

This elegant and spicy syrah shows roams of plums and black pepper with a juicy medium bodied palate with subtle tannin.

### Bedrock Old Vin Zinfandel

*Sonoma County, California, 2015* ..... 12/46

This old vine zin is a soft and full classic California zin with notes of wild cherry, cedar, and tobacco leading to a plush full bodied palate.

## SPECIALTY COCKTAILS

\$8

Bloody Soju Mary

Soju Screwdriver

Mimosa

Lavender Mimosa

# HOT & COLD DRINKS

## Grove Housemade Cold Refreshers

Fresh Squeezed-to-Order Orange Juice ..... 5<sup>75</sup>/6<sup>95</sup>

Cranberry Black Tea "Sangria" ..... 4<sup>25</sup>

Black tea and cranberry juice infused with orange, strawberry, and mint.

Cucumber Ginger "Spritzer" ..... 4<sup>25</sup>

Cucumber and lime juice topped with refreshing ginger beer.

Lemonade ..... 4<sup>25</sup>

Lavender Lemonade ..... 4<sup>25</sup>

Fresh Brewed Iced Tea ..... 3<sup>75</sup>

"Arnold Palmer" ..... 4<sup>25</sup>



## Espresso & Coffee Drinks

Special "Grove Blend" roasted right here in SF. Please see boards for coffee and espresso drinks, hot teas, and more.

## Cold Drinks

Smartwater ..... 2<sup>50</sup>

San Pellegrino ..... 3<sup>75</sup>

Ratzlaff Ranch Apple Juice ..... 3/3<sup>75</sup>

Coke, Diet Coke, 7Up ..... 2<sup>95</sup>

Iced Chai ..... 3<sup>75</sup>

**The Grove is proudly independent, family-owned & operated by San Franciscans.**



# BEER

## Bottles & Cans

**ACE, Perry**  
**Sonoma, CA** ..... **6<sup>00</sup>**

The first family owned cider in the USA. Located in Sonoma since 1993, their ciders come from America's most renowned orchards. Try it over ice on a hot day.

**Sufferfest, Kolsch**  
**San Francisco, CA** ..... **6<sup>00</sup>**

This craft beer has only ninety-five calories and five carbs. Started by a woman brewer in San Francisco, it's an easy drinking favorite for active lifestyles. While many beers this light would lack character, this one delivers.

**Grupo Modelo, Pacifico**  
**Mazatlan, Mexico** ..... **6<sup>00</sup>**

The best selling beer in Mexico and the #1 export to California. A crisp refreshing pilsner that transports you to the beach any day of the week.

**Anchor Brewing, Steam Beer**  
**San Francisco, CA** ..... **7<sup>00</sup>**

A San Francisco trademark since 1896 that was cooled naturally by the foggy night air instead of ice, with a rich and distinctive malt flavor everyone can enjoy. We offer a 19.2 oz. can for that Little Something Extra!

**BareBottle, Rotating IPA**  
**San Francisco, CA** ..... **9<sup>50</sup>**

This boutique SF brewery experiments with unique flavors and ingredients other breweries only dream of. A true connoisseur's choice—these 16 oz. bottles rotate based on what's new and exciting.

**Almanac Brewing, Farmer's Reserve, Seasonal Sour**  
**Alameda, CA** ..... **12<sup>00</sup>**

This Farm to Barrel brewery partners with a new farmer every harvest to infuse seasonal flavors into every limited bottle. Aging these beers in wine barrels gives them a distinctly tart or sour taste that can turn every wine lover into a beer lover.

**Lagunitas, Lil Sumpin'**  
**Petaluma, CA** ..... **6<sup>00</sup>**

A hoppy wheat pale ale that is great for IPA fans, but so smooth that the hefeweizen fans like it too. This beer is hard to categorize—and that's how it got its unusual name.

**Founder's Breakfast Stout**  
**Grand Rapids, MI** ..... **8<sup>00</sup>**

Brewed in the Midwest with lots of oats, imported chocolate, and two types of coffee, this stout has a great java nose and all the warmth you'd expect in a beer this dark. One of the rare beers that feels right for breakfast, lunch or dinner.

**New Glory, "Something Random" Rotating Can Series**  
**Sacramento, CA** ..... **8<sup>00</sup>**

This Sacramento brewery with amazing can label artwork leads the way in thoughtfully crafted beers. Each week the brewery lets us know what's new depending on the season, the ingredients available and the brewers' moods. Ask us what we have in the cooler right now before they are gone!

required per CA prop 65:

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.ca.gov/restaurant](http://www.P65Warnings.ca.gov/restaurant).

## BEER ON TAP

Glass: Small (13 oz.) / Large (23 oz.)

**Firestone Walker, 805**  
**Paso Robles, CA** ..... **6<sup>50</sup> / 8<sup>50</sup>**

A light, refreshing blonde ale created for the laid-back California lifestyle—a versatile beer with a clean finish. Just about every beer enthusiast from IPA drinkers to lager drinkers will love this beer.

**Anchor Brewing, Brewers' Pale Ale**  
**San Francisco, CA** ..... **6<sup>50</sup> / 8<sup>50</sup>**

An American pale ale with the fresh aromatics of an ever-changing blend of local brewers' favorite hops for a bright, crisp, perfect go-to beer!

**New Glory, Rotating IPA**  
**Sacramento, CA** ..... **7<sup>25</sup> / 9<sup>50</sup>**

A rotating series that transforms the ordinary IPA to an extraordinary hazy IPA that will never overwhelm you with bitterness. Instead these beers offer a friendlier citrus quality that wraps your taste buds like a smoothie and finishes smooth like your favorite juice.

**BareBottle, Rotating Selection**  
**San Francisco, CA** ..... **7<sup>25</sup> / 9<sup>50</sup>**

These local craft brewers will always push the envelope of creativity and flavor where others remain stagnant. This rotating series will always be light, crisp and freshly brewed. This tap rotates between pilsner, lager and kolsch based on what's new at their brewery.

## THE GROVE - DESIGN DISTRICT EXTRA TAPS

Join us at our One Henry Adams Street location for seasonal and rare Brewmaster Specials throughout the year!

required per CA prop 65:

WARNING: Many food and beverage cans have linings containing bisphenol A (BPA), a chemical known to cause harm to the female reproductive system. Jar lids and bottle caps may also contain BPA. You can be exposed to BPA when you consume food or beverages packaged in these containers. For more information, go to: [www.P65Warnings.ca.gov/BPA](http://www.P65Warnings.ca.gov/BPA)

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information, go to: [www.P65Warnings.ca.gov/alcohol](http://www.P65Warnings.ca.gov/alcohol)