



# TAILGATE

## BUILD YOUR OWN

2 MEATS & 3 SIDES FOR \$30

3 MEATS & 3 SIDES FOR \$35

4 MEATS & 3 SIDES FOR \$40

## MEATS

### ST. LOUIS STYLE RIBS

BRINED AND SMOKED FOR 6 HOURS

### PULLED PORK

BRINED, RUBBED AND SMOKED FOR 14 HOURS

### BBQ CHICKEN

LEGS AND THIGHS

### HOT LINKS

WITH BBQ SAUCE

### HAMBURGER

GRILLED 100% ANGUS BEEF WITH EGG BUNS

### JAMBALAYA

ANDOUILLE SAUSAGE AND CHICKEN  
TOPPED WITH BLACKENED SHRIMP

### GRILLED CHICKEN BREAST

(BBQ, CAJUN OR PLAIN)

### GRILLED ALL BEEF HOT DOGS

WITH BUNS

## VEGETARIAN OPTIONS

### VEGGIE BURGER

### EGG SALAD SANDWICH

SMOKED PAPRIKA

### VEGETARIAN JAMBALAYA

WITH TOFU SAUSAGE

### VEGGIE PLATTER

SEASONAL VEGETABLES WITH RANCH DIP

### QUINOA SALAD

WITH BOCCONCINI, MOZZARELLA, AND ARUGULA

### DEVILED EGGS

SMOKED PAPRIKA

## SIDES

POTATO SALAD

JALAPEÑO COLESLAW

BBQ BAKED BEANS

BROCCOLI WITH GARLIC  
AND OLIVE OIL

SAUTEED SEASONAL VEGETABLES

BUFFALO MAC & CHEESE

TRUFFLE MAC & CHEESE  
(WITH OR WITHOUT BACON)

MAC & CHEESE

## EASY TAILGATE (\$25 PER PERSON)

### BBQ CHICKEN

LEGS AND THIGHS

### HAMBURGER

GRILLED 100% ANGUS BEEF WITH EGG BUNS

### GRILLED ALL BEEF HOT DOGS

WITH BUNS

SEASONAL VEGETABLES

MAC & CHEESE

**35 LB. WHOLE SUCKLING PIG \$500**

**35 LB. PORCHETTA \$500**

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MONDAY - FRIDAY 11:30AM - 1:30AM | SATURDAY & SUNDAY 10:00 AM - 1:30AM