

# TRACE LUNCH

## THE TRACE MISSION

TRACE IS COMMITTED TO CREATING AN ENRICHING AND THOUGHTFUL CULINARY EXPERIENCE BY FUSING THE VIBRANT, LOCAL ELEMENT OF THE BAY AREA WITH A DEDICATION TO SOCIALLY RESPONSIBLE FOOD.

## SHARE

MIXED OLIVES OR SPICED NUTS 7  
BRUSSEL SPROUT AND SHISHITO 16  
BONE MARROW 17  
CRISPY FRIES, HOUSE AIOLI 9  
CORN HUSH PUPPY 12

## STARTER

### MODERN CLASSIC CAESAR

parmesan, golden balsamic + caper vinaigrette  
anchovy, brussels sprouts, kale, bacon 15

### GRILLED CHICKEN SALAD

artisan lettuce, avocado, tomato, cucumber  
radish, heirloom carrot, ranch dressing 24

### PEACH + CORALINE SALAD

peaches, pickled mustard seed, walnut  
Midnight Moon goat cheese, peach vinaigrette 14

### BRENTWOOD CORN SOUP

sweet pepper relish, smoked chili oil 9

### SEASONAL FLATBREAD

prosciutto, fig, arugula 16

### CRISPY PORK BELLY

coconut vinaigrette, stone fruit  
green papaya pickled chili 14

Chef de Cuisine Roman Garcia

Executive Chef Frederic Hoffmann

## MAIN

### GREEN ASPARAGUS

fingerling, sunflower seeds, lemon gel  
midnight moon goat cheese, sprout 22

### CALIFORNIA STEAK SALAD

avocado, heirloom tomato, sweet onion  
cucumber, mint, charred scallion chimichurri \* 25

### KING SALMON

sweet summer corn, melted leek  
chanterelle mushroom, chorizo\* 28

### FULTON VALLEY CHICKEN SANDWICH

jalapeño aioli, onion, scallion + cilantro, chips 18.5

### TRACE BURGER

cheddar cheese, pickle, dill aioli, brioche bun  
cooked medium\* 19

### "RUEMAN" SANDWICH

red cabbage kraut, pastrami  
Russian dressing, smoked honey mustard 17

### WILD SHRIMP PAPPARDELLE

forage mushrooms, bacon, gulf shrimp  
marsala, parmesan 21

### "BUTCHER'S CUT"

USDA prime hanger steak, marble potato mosaic  
mushroom, mustard seed, zesty smoked salsa verde\* 36

## LUNCH ON THE FLY

**\$20 WILL GET YOU OTD PDQ!**

cup of corn soup and entrée of the day...

### MONDAY

#### FULTON VALLEY CHICKEN SANDWICH

jalapeño aioli, onion, scallion + cilantro, chips

### TUESDAY

#### SHANGHAI NOODLES

pea shoot, king trumpet mushroom, snap pea  
poached shrimp, black truffle

### WEDNESDAY

#### HOUSE MADE LAMB PASTRAMI

heirloom cucumber, fried pickled shallot  
harrisa yogurt, mint pistou

### THURSDAY

#### WILD MUSHROOM TORTELLONI

fresh herb, reggiano cheese

### FRIDAY

"On the hook" catch of the day

8 ENJOY GLASS OF HOUSE RED OR  
WHITE WINE WITH LUNCH ON THE FLY

children's menu choices available on request. 18% gratuity will be added to parties of 6 or more  
\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

# BEVERAGES

## CRAFTED NON ALCOHOLIC BEVERAGE

**PASSION FRUIT LEMONADE**  
passion fruit puree, honey syrup  
lemon, ginger beer 7

**STRAWBERRY SODA**  
strawberry puree, lime  
orgeat (almond) syrup  
orange, soda water 7

**BLUEBERRY ICED TEA**  
blueberry iced tea, lemon 7

## COFFEE

	single	double
latte	6.5	7.5
espresso	5	7.5
cappuccino	6.5	7.5
equator coffee	6	
equator cold brew	7	

## SPECIALTY COCKTAILS 16

**CAMPARI'S COUSIN**  
aperol, sparkling wine, soda

**LEMONGRASS DROP**  
skyy vodka, pineapple, lemongrass, st. germain elderflower liqueur  
lemon juice

**CAFÉ COCO**  
ketel one vodka, chilled espresso, half & half, coconut syrup, mint

**THE ALOE-HA**  
tanqueray gin, chateau aloe, mango puree, honey syrup, lemon

**DAISY ROYALE**  
casa noble blanco tequila, green chartreuse, lime, sparkling wine

**BANANARAMA**  
zacapa rum, giffard banana, lime

**PIMM WILLIAMS**  
evan williams bourbon, pimm's #1, fresh blackberries, lemon

**ORO LIQUIDO**  
maker's mark bourbon, licor 43, dry vermouth, anjo & saffron bitters

## SPARKLING

<b>ANNA DE CODORNIU</b> <i>cava, spain</i>	12
<b>SIMMONNET FEBVRE</b> <i>brut cremant de bourgogne, france</i>	12
<b>GRUET</b> <i>sparkling, new mexico</i>	14
<b>SIMMONNET FEBVRE</b> <i>rose cremant de bourgogne, france</i>	13
<b>No. 69, JCB</b> <i>rose cremant de bourgogne, france</i>	16
<b>VEUVE CLIQUOT-PONSARDIN</b> <i>brut champagne, france</i>	23

## WHITE

<b>ILLUMINATION BY QUINTESSA</b> <i>sauvignon blanc, napa</i>	17
<b>ST SUPERY</b> <i>sauvignon blanc, napa</i>	11
<b>KRIS</b> <i>pinot grigio, italy</i>	13
<b>MINER</b> <i>viognier, california</i>	14
<b>SONOMA CUTRER</b> <i>chardonnay, sonoma coast</i>	16
<b>ARTESA</b> <i>chardonnay, carneros</i>	15

## ROSE

<b>WHISPERING ANGEL</b> <i>grenache blend, côte de provence</i>	15
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## RED

<b>GREYWACKE</b> <i>pinot noir, marlborough</i>	16
<b>QUPÉ</b> <i>syrah, santa barbara</i>	12
<b>TWISTED PASO</b> <i>zinfandel, paso robles</i>	14
<b>TERRAZAS LOS ANDES</b> <i>malbec, mendoza, argentina</i>	14
<b>NOBLE TREE</b> <i>cabernet sauvignon, russian river</i>	15
<b>DAOU</b> <i>cabernet sauvignon, paso robles</i>	17

## BEER

**TRUMER PILSNER 9**  
german style pilsner 4.8%  
berkeley, california

**CAL LAGER 9**  
2-row pale 4.9%  
san francisco, california

**BREW FREE OR DIE 9**  
IPA by 21st amendment 7%  
san francisco

**GUINNESS 9**  
dry stout 4.3%  
ireland

**ANCHOR STEAM 9**  
blend of 2-row pale & caramel 4.9%  
san francisco

**KSA 9**  
kolsch style ale by fort point 4.6%  
san francisco

**DELIRIUM TREMENS 12**  
belgian strong pale ale 8.5%  
belgium

**BOONT AMBER ALE 9**  
red ale style 5.8%  
anderson valley

**ROSÉ ALE 9**  
sparkling ale 6.5%  
walnut creek, california

WINE BY THE GLASS