

FIND.  
EAT. DRINK.



San Francisco  
California

## SAN FRANCISCO

### EAT | RESTAURANTS

#### AMERICAN

##### BAKER AND BANKER

"I love the wine list."

- Winemaker Steve Matthiasson (Matthiasson, CA)

Pacific Heights/ American / Californian

1701 Octavia Street

T: 415.351.2500

www.bakerandbanker.com

##### BAR AGRICOLE

"Thad Vogler is making absolutely fantastic cocktails."

- Chef Traci Des Jardins (Jardiniere, Mijita, SF)

SOMA / New American

355 Eleventh Street

T: 415.355.9400

www.baragricole.com

##### BAR JULES

"It's market California / Mediterranean cuisine. Small, hand-written menu."

- Chef Traci Des Jardins (Jardiniere, Mijita, SF)

Hayes Valley / New American

609 Hayes Street

T: 415.621.5482

www.barjules.com

##### BAR TARTINE

"Always has a great round-up of wines with a very thoughtful sommelier."

- Sommelier Mark Bright (Saison, SF)

Mission / New American

561 Valencia Street

T: 415.487.1600

www.bartartine.com

##### BENU

"Corey Lee has taken a big step towards offering people really fine dining and I think the food is really good."

- Chef David Kinch (Manresa, Los Gatos)

SOMA/ Contemporary American

22 Hawthorne Street

T: 415.685.4860

www.benusf.com

##### BOULETTE'S LARDER

Recommended by chef Fergus Henderson (St. John, London)

Mission/ Embarcadero Plaza / New American

1 Ferry Building

T: 415.399.1155

www.bouletteslarder.com

##### COI

"Daniel Patterson is constantly pushing, but still staying simple and clean."

- Chef Sean Brock (McCrary's, Husk, Charleston)

"Get the tasting menu."

- Chef Cory Lee (Benu, SF)

North Beach / Contemporary American

373 Broadway

T: 415.393.9000

www.coirestaurant.com

##### FRANCES

"I always go to check out new places. If I were to pick a place to eat, Frances is one of them."

- Sommelier Mark Bright (Saison, SF)

Castro / Modern Californian

3870 17th Street

T: 415.621.3870

www.frances-sf.com

### EAT | RESTAURANTS

#### AMERICAN & MEDITERRANEAN

##### HEIRLOOM CAFE

"Interesting wine list."

- Sommelier Mark Bright (Saison, SF)

Mission / Californian

2500 Folsom Street

T: 415.821.2500

www.heirloom-sf.com

##### JARDINIERE

"Parsley leaves meets shaved roasted fennel meets shaved asiago equals stunned by how much flavor could come from something so simple."

- Chef Eric Skokan (Black Cat, Boulder)

Hayes Valley / French / New American

300 Grove Street

T: 415.861.5555

www.jardiniere.com

##### NOPA

"It's one of my favorites in the Pan Handle neighborhood. It's California, organic, wood-fire rotisserie."

- Chef Charles Phan (Slanted Door, SF)

NOPA / Californian / Mediterranean

560 Divisadero Street

T: 415.864.8643

www.nopasf.com

##### RED'S JAVA HOUSE

"For old school San Francisco."

Bartender Thad Vogler (Bar Agricole, SF)

South Beach / Central East / American

Pier 30

T: 415.777.5626

##### SAISON

"Off-beat location, stunning restaurant, sit in the kitchen."

- Chef Traci Des Jardins (Jardiniere, Mijita, SF)

Mission / Bernal Heights / New American

2124 Folsom Street

T: 415.828.7990

www.saisonsf.com

##### TWENTY FIVE LUSK

"For their wine list."

- Sommelier Mark Bright (Saison, Vinyl, SF)

SOMA / New American

25 Lusk Street

T: 415.495.5875

www.25lusk.com

## BELGIAN

##### FRJTZ

"It's a Belgian frites place and they have excellent fries."

- Scott Norton and Mark Ramadan (Sir Kensington Gourmet Ketchup)

Hayes Valley / Belgian Fries

581 Hayes Street

T: 415.864.7654

www.frjtzfries.com

## CHINESE

##### HENRY'S HUNAN

Recommended by Avery and Janet Glasser (Bittermens Bitters)

San Francisco / Chinese

924 Sansome Street

T: 415-956-7727

www.henryshunanrestaurant.com

### EAT | RESTAURANTS

#### CHINESE

##### MISSION CHINESE / LUNG SHAN CHINESE RESTAURANT

"I eat at Mission Chinese at least once a week"

- Bartender Thad Vogler (Bar Agricole, SF)

Mission / Chinese

2234 Mission Street

T: 415.863.2800

www.missionchinesefood.com

##### R & G EXECUTIVE LOUNGE

"For Salt & Pepper Dungeness Crab."

- Chef Michael Mina (RN74, SF) & Chef Corey Lee (Benu, SF)

Chinatown / Chinese

631 Kearny Street

T: 415.982.7877

www.rnglounge.com

##### SANTUNG

"For black bean noodles and fried chicken."

- Chef Corey Lee (Benu, SF)

Inner Sunset

Chinese

1031 Irving Street

T: 415.242.0828

www.santungrestaurant.com

##### TON KIANG

"One of the places I love to go to in San Francisco."

- Chef Donald Link (Cochon, Herbsaint, New Orleans)

Outer Richmond/ Chinese/ Dim Sum

5821 Geary Boulevard

T: 415.752.4440

www.tonkiang.net

##### YANK SING

"For dim sum."

- Avery and Janet Glasser (Bittermens Bitters)

Multiple Locations / Tradition & Contemporary Chinese

SOMA

49 Stevenson Street, T: 415.541.4949

Rincon Center, 101 Spear Street, T: 415.957.9300

www.yanksing.com

##### YUET LEE

"It's a classic, opened until 3am and has been there like 30 years. There is so much florescent lighting, it looks like a computer lab. Just the best noodle and porridge, calamari, half chicken or roast squab."

- Chef Charles Phan (Slanted Door, SF)

North Beach/Telegraph Hill/ Chinese

1300 Stockton Street

T: 415.982.6020

## EUROPEAN

##### ZUNI

"For the hamburger, the roast chicken, the Caesar salad, the cured anchovies... standard Zuni things."

- Chef Traci Des Jardins (Jardiniere, Mijita, SF)

Civic Center / Van Ness / Modern European

1658 Market Street

T: 415.552.2522

www.zunicafe.com



## SAN FRANCISCO

### EAT | RESTAURANTS INDIAN

#### DOSA

"They softball South Indian cuisine to make it more approachable for the American palette, but they'll also take you downtown, if you want."  
- Sommelier Mark Bright (Saison, SF)

Valencia  
995 Valencia Street  
T: 415.642.3672

Fillmore  
1700 Fillmore Street  
T: 415.441.3672  
www.dosasf.com

#### KASA

"Kasa is really classic, like Calcutta street-style food. They specialize in kati rolls which are delicious. It's like an Indian burrito -- how can you go wrong with that?"

- Sommelier Mark Bright (Saison, SF)  
Castro/ Indian  
4001 18th Street  
T: 415.621.6940  
www.kasaindian.com

#### SHALIMAR

"Be sure to get Indian food at Shalimar."  
Bartender Thad Vogler (Bar Agricole, SF)

Nob Hill / Indian  
1409 Polk Street, T: 415.776.4642  
Civic Center/Tenderloin  
532 Jones Street, T: 415.928.0333  
www.shalimarsf.com

### ITALIAN

#### BERETTA

"For a classic SF experience."  
- Bartender Thad Vogler (Bar Agricole, SF)  
Mission / Italian  
1199 Valencia Street  
www.berettasf.com

#### DELFINA / DELFINA PIZZERIA

"You can drink incredible stuff there by the glass. Raj Parr has some of the best sommeliers in the country working for him."

- Master Sommelier Richard Betts (Wine & Mezcal Producer)  
Mission / Italian  
3621 18th Street, T: 415.552.4055  
3611 18th Street, T: 415.437.6800  
www.delfinasf.com

#### INCANTO

"If ever there was a person whose guts I would want to eat, it's Chris Cosentino. Crazy combinations, but approachable, straight-forward, full-flavored Italian food."

- Chef Jamie Bissonnette (Toro, Coppa, Boston)  
Noe Valley / Italian / American  
1550 Church Street  
T: 415.641.4500  
www.incanto.biz

#### LA CICCIA

"Spaghetti with bottarga, chicken gizzards and pretty much anything the chef recommends."

- Chef Gary Danko (Gary Danko, SF)  
Castro / Noe / Glen Park / Italian / Sardinian  
291 30th Church Street  
T: 415.550.8114  
www.laciccia.com

### EAT | RESTAURANTS ITALIAN

#### QUINCE

"Michael Tusk is a master. His pastas are the best I've ever had in this country."

- Chef Matt Jennings (Farmstead, Providence)  
Financial District / Italian  
470 Pacific Avenue  
T: 415.775.8500  
www.quincerestaurant.com

#### SPQR

"Great neighborhood joint with Inspiring food."

- Chef Jamie Bissonnette (Toro, Coppa, Boston)  
Pacific Heights / Italian  
1911 Fillmore Street  
T: 415.771.7779  
www.spqrfsf.com

### JAPANESE

#### INO SUSHI

"Tiny sushi place. It's just him and his wife, he's a little grumpy."

- Chef Charles Phan (Slanted Door, SF)  
Pacific Heights / Japanese  
22 Peace Plaza, Ste 510  
T: 415.922.3121

#### NOMBE

"One of the best sake sommeliers in the country. I get the little chicken hearts on the skewers."

- Sommelier Mark Bright (Saison, SF)  
Mission / Japanese / Izakaya / Sake  
2491 Mission Street  
T: 415.681.7150  
www.nombesf.com

#### SEBO

"Incredible sushi place, not necessarily traditional."

- Chef Traci Des Jardins (Jardiniere, Mijita, SF)  
Hayes Valley / Japanese/ Sushi  
517 Hayes Street  
T: 415.864.2122  
www.sebosf.com

### MEXICAN

#### REGALITO ROSTICERIA

"I love it for sit-down Mexican."

- Bartender Thad Vogler (Bar Agricole)  
Mission / Mexican  
3481 18th Street  
T: 415.503.0650  
www.regalitosf.com

### MOROCCAN

#### AZIZA

"Fancy modern Moroccan place (going to be moving soon) in a residential neighborhood. More fancy than rustic, but the flavors are there."

- Chef Charles Phan (Slanted Door)  
Outer Richmond/ Moroccan  
5800 Geary Boulevard  
T: 415.752.2222  
www.aziza-sf.com

### EAT | RESTAURANTS SEAFOOD

#### ANCHOR AND HOPE

"Great seafood, killer atmosphere, real soul."

- Chef Lachlan Mackinnon Patterson (Frasca Food & Wine, Boulder)  
SOMA / Seafood  
83 Minna Street  
T: 415.501.9100  
www.anchorandhopesf.com

#### BAR CRUDO

"Seafood, raw fish and clam chowder."

- Chef Nathan Foot  
Western Addition / NOPA/ Seafood  
655 Divisadero Street  
T: 415.409.0679  
www.barcrudo.com

#### SWAN OYSTER DEPOT

"For cracked crab, oysters, clam chowder, and they make their own vinegar, which is great with oysters."

- Chef Michael Mina (RN74, SF)  
Nob Hill / Seafood  
1517 Polk Street  
T: 415.673.1101

#### TADICH GRILL

"For cioppino."

- Chef Michael Mina (RN74)  
Financial District / American / Seafood  
240 California Street  
T: 415.391.1849  
www.tadichgrill.com

### THAI

#### OSHA THAI NOODLE CAFE

"Nothing like street-style noodles -- got me through culinary school and reminds me of the food my grandma cooked for me growing up."

- Chef Chris Kobayashi (Artisan, Paso Robles)  
Tenderloin/ Thai  
696 Geary Street  
T: 415.673.2368

### VIETNAMESE

#### SLANTED DOOR

"It's a San Francisco classic, must go-to restaurant. They have a beautiful view and really great food."

- Chef Traci Des Jardins (Jardiniere, Mijita, SF)  
Financial District / Modern Vietnamese  
1 The Embarcadero / Ferry Bldg #3  
T: 415.861.8032  
www.slanteddoor.com

#### TURTLE TOWER

"Northern Vietnamese food. Roasted chicken, sauteed beef, light broths."

- Chef Nathan Foot (Northern Spy Food Co, NY)  
"It's a great Vietnamese chicken noodle house."  
- Chef Charles Phan (Slanted Door, SF)  
Tenderloin/ Northern Vietnamese  
631 Larkin Street  
T: 415.409.3333



## SAN FRANCISCO

### DRINK | COCKTAILS

#### ABSINTHE

"One of my favorite bars."  
- Mixologist Jim Meehan (PDT, NY)  
Hayes Valley / Cocktail Bar / Brasserie  
398 Hayes Street  
T: 415.551.1590  
www.absinthe.com

#### ALEMBIC

"They taught me that vermouth can be a very wonderful thing."  
- Chef Mike Lata (FIG, Charleston)  
Haight-Ashbury / American / Craft Liquors  
1725 Haight Street  
T: 415.666.0822  
www.alembicbar.com

#### BAR AGRICOLE

"Nine times out of ten I want to drink something fresh, simple and approachable. So I really like what Thad Vogler does at Bar Agricole."  
- Bartender Brooks Reitz (FIG, Charleston)  
SOMA / American  
355 Eleventh Street  
T: 415.355.9400  
www.baragricole.com

#### BOURBON AND BRANCH

"It's that secret knock kind of deal. You have to know somebody to get in."  
- Mixologist Ryan Goodspeed (Michael's Genuine, Miami)  
Recommended by Mixologist Tony Abou-Ganim  
Civic Center / Tenderloin / Speakeasy  
501 Jones Street  
T: 415.931.7292  
www.bourbonandbranch.com

#### CANTINA

"Duggan McDonnell works a lot with Latin spirits. He actually just made his own Pisco from Peru."  
- Master Sommelier Fred Dexheimer  
Union Square / Cocktails  
580 Sutter Street  
T: 415.398.0195  
www.cantinasf.com

#### COMSTOCK SALOON

Recommended by mixologist Jim Meehan (PDT)  
Financial District / Cocktail Bar  
155 Columbus Avenue  
T: 415.617.0073  
www.comstocksaloon.com

#### I5 ROMOLO

Recommended by Bittermens Bitters  
North Beach / Telegraph Hill / Cocktails  
15 Romolo Place  
T: 415.398.1359  
www.i5romolo.com

#### MOSTO

"Great tequila list with tasty Mexican snacks."  
- Chef Corey Lee (Benu, SF)  
Mission / Mexican  
741 Valencia Street  
www.mostosf.com

#### RICKHOUSE

"It's kinda fun and cheap. They do have a lot of attitude."  
- Chef Charles Phan (Slanted Door)  
Financial District / Union Square / Cocktails  
246 Kearny Street  
T: 415.398.2827  
www.rickhousebar.com

#### RYE

Recommended by Bittermens Bitters  
Civic Center / Tenderloin / Cocktail Lounge  
688 Geary Street  
T: 415.474.4448  
www.ryesf.com

### DRINK | COCKTAILS

#### SMUGGLER'S COVE

"For Tiki."  
- Avery and Janet Glasser (Bittermens Bitters)  
"No other bar has such a clear and well-articulated concept. Try anything on that list, it is thoughtful and well developed."  
- Bartender Thad Vogler (Bar Agricole, SF)  
NOPA / Tiki Bar  
650 Gough Street  
T: 415.869.1900  
www.smugglerscovesf.com

#### THE HOUSE OF SHIELDS

Recommended by chef David Kinch (Manresa, Los Gatos)  
SOMA / Cocktail Bar  
39 New Montgomery Street  
T: 415-284-9958  
www.thehouseofshields.com

#### TOSCA CAFE

"It's just such a beautiful and timeless space. I hope it never changes. The opera on the jukebox and the beautifully aged surfaces and the long, beautiful bar from a single piece of wood. It's a perfect interior. I wish I could run it."  
- Bartender Thad Vogler (Bar Agricole, SF)  
North Beach / Bar  
242 Columbus Avenue  
T: 415.986.9651  
www.toscacafesf.com

#### ZEITGEIST

"It's an outdoor biker bar that serves killer hamburgers and pitchers of beer."  
- Sommelier Mark Bright (Saison, SF)  
Mission / American / Dive Bar  
199 Valencia Street  
T: 415.255.7505  
www.zeitgeistsf.com

### DRINK | WINE BAR

#### BARBARCO

"Their wine list is focused on natural wines."  
- Wine Importer Kevin McKenna (Louis / Dressner Selections)  
Financial District / Italian  
220 California Street  
T: 415.955.1919  
www.barbaccosf.com

#### BAR TARTINE

Recommended by Thad Vogler (Bar Agricole, SF)  
Mission / Wine Bar  
561 Valencia Street  
T: 415.487.1600  
www.bartartine.com

#### HEART WINE BAR

"Really good wine list. Very casual, comfortable setting to taste wine."  
- Sommelier Mark Bright (Saison, SF)  
Mission / Wine Bar  
1270 Valencia Street  
T: 415.285.1200  
www.heartsf.com

#### TERROIR

"One of my favorite places to drink natural wines."  
- Winemaker Arianna Occhipinti (Occhipinti)  
SoMa / Wine Bar  
1116 Folsom Street  
T: 415.558.9946  
www.terroirsf.com

#### VINYL WINE BAR

For sommelier Mark Bright's unique wine list.  
Lower Haight / Wine Bar  
359 Divisadero Street  
T: 415.621.4132

### DRINK | COFFEE

#### BLUE BOTTLE COFFEE COMPANY

"For their sourcing and brewing process."  
- Chef Anton Nocita (Creator P & H Soda and Syrup Co)  
Financial District  
1 Ferry Building  
T: 510.653.3394  
Hayes Valley  
315 Linden Street  
T: 415.252.7535  
Mint Plaza  
66 Mint Street Street (Rear of the 1912 Provident Loan Building)  
SFMoMA  
San Francisco Museum of Modern Art  
151 Third Street, 5th Floor  
www.bluebottlecoffee.net

#### MISSION BEACH CAFE

Mission  
198 Guerrero Street  
T: 415.861.0198  
www.missionbeachcafesf.com

#### PICCINO CAFE

Central Waterfront  
801 22nd Street  
T: 415.824.4224  
www.piccinocafe.com

#### VELO ROUGE CAFE

Inner Richmond  
798 Arguello Boulevard  
T: 415.752.7799  
www.velorougecafe.com

#### VEGA AT LANGTON

SoMa  
1246 Folsom Street  
T: 415.260.1262  
www.vegaatlangton.com

### FIND | WINE STORE

#### HIDDEN VINE

"For a great wine list."  
- Sommelier Mark Bright (Saison, SF)  
Union Square / Wine Bar  
1/2 Cosmo Place  
T: 415.674.3567  
www.thehiddenvine.com

#### WINE HOUSE

"A huge selection, knowledgeable staff, great wines."  
- Winemaker Steve Matthiasson (Matthiasson, CA)  
Potrero Hill / Wine Store  
129 Carolina Street  
T: 415.355.9463  
www.winesf.com



## SAN FRANCISCO

### FIND | PURVEYORS

#### BI-RITE

"One of the best markets in the whole world. They make their own sausages, they have great different types of chicken, local fish and an incredible selection of cheeses from Cowgirl Creamery to Andante Dairy."

- Chef Traci Des Jardins (Jardiniere, Mijita, SF)  
Mission / Food Market  
3639 18th Street  
T: 415.241.9760  
www.biritemarket.com

#### COWGIRL CREAMERY

- Recommended by Maitre Fromager Max McCalman (Artisanal)

"Cowgirl Creamery is a purveyor that really inspires me. They seek out the finest and most unusual French and American cheeses."

- Chef Suzanne Goin (A.O.C., Lucques, LA)  
Embarcadero / Cheese Purveyors  
1 Ferry Building, #17  
T: 415.362.9354  
www.cowgirlcreamery.com

#### FATTED CALF

"They do all kinds of charcuterie and you can order from their website."

- Chef Traci Des Jardins (Jardiniere, Mijita, SF)  
Hayes Valley / Meat / Charcuterie  
320 Fell Street  
www.fattedcalf.com

#### FERRY BUILDING

"Best market, hands down."

- Chef Michael Schwartz  
Embarcadero / Food Stores / Farmers Market  
Ferry Building  
T: 415.576.1700  
www.ferrybuildingmarketplace.com

#### 4505 MEATS

"They have these chicharrones, pork rinds, that are absolutely addictive."

- Chef Traci Des Jardins (Jardiniere, Mijita, SF)  
Embarcadero / Food Stand  
1 Ferry Building  
www.4505meats.com

#### MIETTE CAKES

Recommended by Matt Lewis (Baked NYC).

Embarcadero / Bakery  
1 Ferry Building / Shop 10  
T: 415.837.0300  
www.miettecakes.com

### FIND | PURVEYORS

#### NEW MAY WAH

"It's a good place for people to browse if they've never been to a Chinese market before. The selection is not huge, but for those who are not familiar with Asian groceries, they will find it very interesting."

- Chef Cory Lee (Benu, SF)  
Inner Richmond / Chinese Market  
707-719 Clement Street  
T: 415.221.9826

#### SWEET REVOLUTION

"Anastasia of Sweet Revolution makes organic caramels without corn syrup, which is a test of ingenuity and perseverance. The caramels are simply delicious and unusual (which do not always go hand in hand)."

- Baker Meg Ray (Miette Cakes)  
Potrero Hill / Candy Shop  
2565 3rd Street  
T: 415.377.4812  
www.sweetrevolutioncaramels.com

#### TARTINE BAKERY

"Classic SF experience."

- Bartender Thad Vogler (Bar Agricole, SF)  
Mission / Bakery  
600 Guerrero Street  
T: 415.487.2600  
www.tartinebakery.com

