Garlic soaking in a hot tub

Garlic cloves, oven-roasted in extra virgin olive oil & butter with a hint of anchovy. A wonderful treat for spreading on our house-baked focaccia bread. Served at your table in an iron skillet. 4.95

Sizzling Iron Skillet~Roasted

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Mussels	sm 9.95	med 14.95	lg 24.95	
Shrimp	sm 9.95	med 14.95	lg 24.95	
Mussels & Shrimp		med 19.95	lg 34.95	
Combo Mussels, Shrimp & Crab 39.95				
Double Mussels & Crab 39.95				
Double Shrimp & Crab 39.95				
Double Mussels & Double Crab 49.95				
Double Shrimp & Double Crab 49.95				
	(Shrimp is Peel & Eat)			



Garlic Steamed Clams sm 14.95 med 26.95 lg 35.95

Zuppa di Pesce Mussels, crab, fresh fish, calamari & shrimp in a zesty tomato brodetto sm 19.95 med 34.95 lg 49.95

> Louisiana Shrimp in our Garlic tomato broth sm 12.95 med 19.95 lg 29.95

## APPETIZERS

Roasted Garlic Potato Onion Soup with pastry cap 8.95 Chilled Marinated Asparagus 9.95 Garlic Swiss Chard Fontina Fondue 9.95 Garlic Filet Mignon Chili 9.95 Garlic Hummus Cocktail with toy box tomoatoes & Garlic crostini 8.95 Garlic Balsamic Marinated Tomatoes with onions, pine nuts & croutons 9.95

#### Pizzettes

Pepperoni, tomato & cheese 9.95BBQ Garlic Chicken, cilantro & fontina 9.95Margherita with Garlic, cheese & tomatoes 9.95

#### Salads

The Stinking Rose House Salad – butter lettuce, tomatoes, walnuts, Garlic dressing 7.95 **Caesar** – fresh crispy uncut baby romaine, shaved grana & croutons 9.95 Arugula, gorgonzola, red onions, pine nuts in a Garlic vinaigrette 9.95 **Add shrimp or chicken** 4.95



Whole Crab 2+ lbs 34.95 ½ Order 1+ lb 19.95 Lotsa Crab 3+ lbs (2 share) 49.95 Crab Feast (4 sharing) 100.00



#### Favorites Served with Garlic Yukon Gold mashed potatoes

Forty Clove Garlic Chicken roasted on the bone 18.95 Garlic Braised Boneless Short Rib 19.95 Italian Garlic Meat Loaf with pan gravy 17.95 Garlic Encrusted Baby Back Ribs 22.95 Silence of the Lamb Shank with Chianti glaze & fava beans 19.95 Roasted Rabbit with olives and an extra virgin olive oil Garlic sauce 22.95 Porterhouse Pork Chop pan-roasted with a sweet Garlic relish & caramelized apples 19.95

#### Fish with...

A spicy tomato conserva with black olives Sott' olio – asparagus, olives, Garlic & rosemary Cherry tomatoes, roasted Garlic cloves & calamata olives Lemon-butter Garlic caper sauce & green onions

Served with acini di pepe pasta in a roasted tomato snap pea lemon butter sauce

#### Choose Fish...

Salmon 23.95 Halibut 24.95 Tilapia 19.95 Sea Bass 25.95

Garlic Roasted Prime Rib 29.95 100% USDA certified prime, Midwestern beef Served with Garlic Yukon Gold mashed potatoes & creamed Swiss chard

Large Cut 39.95 The Slab 44.95

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JUNDINING

Arugula Pesto, fresh fettuccine, roasted tomatoes & parmesan 14.95 Fresh Tomatoes, angel hair pasta, olives, basil & roasted Garlic 14.95 Chicken & Asparagus, fettuccine, roasted tomatoes & pine nuts 17.95 Seafood Black Linguine – fresh shellfish in a zesty tomato sauce 24.95 Spicy Prawns, fettuccine, pancetta, onions in red pepper garlic oil 19.95 Fresh Black Linguine & Clams — Garlic parsley shallot sauce 19.95 Neon Ravioli filled with potato & cheese Garlic basil Alfredo sauce 14.95 Gnocchetti with Garlic gorgonzola, asparagus & toasted pine nuts 14.95 Lasagna of wild mushrooms, roasted eggplant, Garlic, peppers, onions,

L**asagna** of wild mushrooms, roasted eggplant, Garlic, peppers, onions Swiss chard, mozzarella & tomato cream sauce 15.95

#### Large Cut 54.95 The Slab 59.95

Served with Garlic Yukon Gold mashed potatoes & creamed Swiss chard



Acini di Pepe Pasta 6.95 Garlic Yukon Gold Mashed Potatoes 6.95 Creamed Swiss chard 6.95 Steamed Vegetables with olive oil & Garlic 6.95 Roasted Garlic Bulb 2.95

SIDES

service charge of 18% will be added to parties of 6 or more. A 4% charge is added to help cover SF Mandates.

We Season Our Garlic With Food

Blueberry Margarita Tequila, Sweet & Sour, Chambord & Lime

**Vampire's Bite** Vodka, Midori, Amaretto, Orange Juice & Cranberry

Apple Rumba Rum, Apple Pucker, Lime Juice & Mint

\$8

## \$19 Wines by the glass \$7

317 House White (Liter)
319 Robert Mondavi White Zinfandel
318 Chateau du Garlique (garlic is good, but this wine stinks)
217 House Red (Liter)

### \$29 Wines by the glass \$9

320 Prosecco Adami Sparkling, Italy 321 Bollini Pinot Grigio, Italy 322 Honig Sauvignon Blanc, Napa 325 Schmitt Sohne Riesling, Germany 326 Kendall Jackson Chardonnay, Sonoma 220 Castello di Volpaia Borgianni Chianti 221 Placido Chianti (Magnum), Tuscany 222 Jekel Pinot Noir, Sonoma 223 Bargetto Merlot, Sonoma 224 Valley of the Moon Cabernet, Sonoma 225 Alexander Valley Syrah, Sonoma 226 Rosenblum Zinfandel North Coast

#### \$39 Wines

330 J Jordan Brut Rosé Sparkling Wine, Alexander Valley
331 Santa Margherita Pinot Grigio, Italy
336 Trefethen Chardonnay, Napa
231 Nozzole Chianti Reserva, Tuscany
232 Mac Murray Pinot Noir, Sonoma
233 Matanzas Creek Merlot, Sonoma
234 Hess Collection Cabernet, Napa
236 Bear & Lion Zinfandel, Napa

#### \$49 Wines

346 Ferrari Carano Chardonnay, Sonoma
242 Saintsbury Pinot Noir, Napa
243 Stag's Leap Merlot, Napa
245 Arrowood Syrah, Sonoma

#### \$59 Wines

350 Veuve Clicquot Champagne, France
356 Cakebread Chardonnay, Napa
254 Jordan Cabernet, Alexander Valley

Corkage \$15

## 🕈 DRAFT BEER 🔩

pint \$4.95 large \$6.95 pitcher \$15.00

600Stella Artois601Coors Light602Heineken603Peroni604Fat Tire605Anchor Steam



All you have to do is follow your nose to The Stinking Rose, one of San Francisco's most unique and entertaining dining experiences...

Located in North Beach, San Francisco's renowned little Italy, the garlic restaurant has become famous for celebrating the culinary euphoria of garlic, serving over 3,000 pounds of the pungent herb each month. Offering scrumptious, contemporary, California-Italian cuisine prepared and adorned with garlic, there is hearty fare for the truly adventurous, mild for the novice and *sans garlic* for vampires.

Guests can enjoy treat after garlicky treat in any of the restaurant's whimsical dining rooms. The world's largest garlic braid winds its way throughout the establishment and festive murals painted by local artist Chuck Kennedy, depicting a garlic bulb's view of San Francisco's history and culture adorn the walls. At last count 2,635 bulbs of garlic, two onions, and one leek festoon every conceivable nook and cranny.

The Stinking Rose has gifts and food items to take home. Remember your visit with a colorful t-shirt, garlicky products or condiments to liven up your home cooking.

Take a part of the restaurant with you that boasts the motto:

"We Season Our Garlic With Food!""

Have A Stinking Good Time!

