



WINGS

Buffalo Hot	\$8
Sweet and Spicy	\$8
Carolina Barbecue	\$8
Wing Trio Plate	\$10

SLIDERS (3)

*Served on Toasted Sweet Hawaiian Rolls
Add Fries, Coleslaw, or Mixed Greens \$3*

Bacon Cheeseburger	\$9
Carolina Pulled Pork	\$9
House Smoked BBQ Brisket	\$9
Buffalo Chicken	\$9

GRASS-FED 1/2 LB. BURGERS

*Substitute Turkey Burger, Chicken Breast, or Veggie Patty
Cheeses - American, Cheddar, Swiss, Bleu, Pepper Jack
Served with Curly Fries – Sub Onion Rings - \$1.50*

The Tavern	\$10
<i>Lettuce, Tomato, Onion & Choice of Cheese</i>	
The MexiCali	\$12
<i>Mild Chilies, Guacamole & Pepper Jack Cheese</i>	
The Mushroom Swiss	\$12
<i>Enough Said</i>	
The Patty Melt	\$12
<i>Grilled Onions, Swiss Cheese, on Rye Bread</i>	
The Big Kahuna	\$12
<i>Teriyaki Glaze with grilled Pineapple Ring</i>	
The Western	\$12
<i>BBQ Sauce, Onion Rings, Bacon & Cheddar Cheese</i>	
The Pastrami Burger	\$12
<i>Pastrami-topped Burger...It's Delicious</i>	
The “Freak” Burger	\$16
<i>Classic All-American Double Patty Cheese Burger, smothered with American Cheese</i>	

DAILY BLUE PLATE

Mon: Skirt Steak	\$12
<i>With Broccoli and Roasted Potatoes</i>	
Tue: Chicken Cutlet	\$12
<i>With Roasted Potatoes and Veggies</i>	
Wed: The Philly Cheese Steak	\$12
<i>Grilled Onions, Peppers & Pepper Jack Cheese</i>	
Thurs: Open Face Hot Turkey Pot Pie	\$12
<i>With Cheddar Biscuits</i>	
Fri: Pot Roast	\$12
<i>With Seasonal Root Veggies</i>	
Sat & Sun: Brunch Specials	\$12

APPETIZERS

Mini Corn Dogs	\$8
Fried Zucchini	\$8
Crispy Chicken Strips	\$9
Curly Fries	\$6
Garlic Fries	\$7
Onion Rings	\$7
Chips, Salsa & Guacamole	\$7
Chicken & Chorizo Nachos	\$10
Hummus with Grilled Pita Bread	\$10
Triple-Play Platter <i>(Corn Dogs, Strips, Zucchini)</i>	\$12
Soup of the Day	\$6

SALADS

*Choice of Dressing: House Red Wine Vinaigrette, Ranch,
Bleu Cheese, 1000 Island*

Mixed Green Salad	\$8
<i>Greens with your choice of dressing</i>	
Tostada Salad	\$12
<i>Greens, Ground Beef, Black Beans, Cheddar, Ranch Dressing, Pico de Gallo, Tortilla Strips & Avocado</i>	
Rusty’s Ty Cobb Salad	\$13
<i>Greens, Grilled Chicken, Mandarin Oranges, Wontons, Rice Noodles, Sesame Seeds & Sesame Vinaigrette</i>	
Buffalo Chicken Salad	\$13
<i>Greens, Breaded Chicken Tossed in Buffalo Sauce, Blue Cheese Crumbles, Bacon, Avocado & Tomatoes</i>	

TAVERN SPECIALS

Country Fried Chicken Sandwich	\$13
<i>With Shredded Lettuce and Chipotle Aioli</i>	
Mac & Cheese	\$12
<i>With Bacon and Broccoli</i>	
Chicken Gumbo w/ Corn Muffins	\$13
<i>With Louisiana Hot Links and Shrimp</i>	
Turkey BLT	\$12
<i>Toasted Multigrain Bread with Mixed Greens</i>	
Reuben on Rye	\$12
<i>Pastrami, Swiss Cheese, Kraut & 1000 Island</i>	

PIZZAS

Veggie Pizza	\$12
<i>Mushrooms, Peppers, Olives & Mozzarella</i>	
Meat Lover’s Pizza	\$12
<i>Pepperoni, Salami & Italian Sausage</i>	
Hawaiian Pizza	\$12
<i>Canadian Bacon & Pineapple</i>	
Margherita Pizza	\$12
<i>Mozzarella cheese, Tomato, Basil</i>	

A 15% Service Charge will be added to all credit card tabs left open overnight.
A 3% service charge will be applied to help offset the cost of San Francisco’s Ordinances, including the Healthy San Francisco mandate

COCKTAILS

Pete’s Rye Manhattan \$9

Bulleit Rye, Sweet Vermouth, Angostura Bitters, Cherry

Big Apple Martini \$8

Ultimat Vodka, Sour Apple Pucker, Sweet and Sour, Cherry

Ballpark Cooler \$8

Jeremiah Weed Sweet Tea Vodka, Lemonade

Citrapolitan \$8

Ketel Citroen, triple sec, fresh lime juice, cranberry

Sidecar \$9

J.C. Cognac, orange triple sec, sweet and sour

Mojito \$9

Bacardi Silver, mint, lime, sugar, soda

Bloody Mary \$8

Effen Cucumber, house bloody mix

“You’re my boy Blue” Lemonade \$8

Stoli Bluberi, lemonade, splash blue caraçau

Kir Imperial \$8

Kenwood Sparkling wine, Chambord

Happy Hour at Pete’s Tavern

Monday-Friday 4 – 7pm

\$4 Draughts

½ priced Wings

\$4 Well Drinks

Happy Hour Pricing Not Valid on Guinness, Wing Trio Plate, Giants Home Games or Special Events

BEER

Draft Beer

Coors Light	\$4.5
Hoegaarden	\$5.5
Stella Artois	\$5.5
Trumer Pils	\$5.5
Sam Adams Boston Lager	\$5.5
Lagunitas IPA	\$5.5
Black Butte Porter, Deschutes	\$5.5
Sierra Nevada Pale Ale	\$5.5
Blue Moon	\$5.5
Red Hook ESB	\$5.5
Speakeasy Prohibition Amber Ale	\$5.5
Guinness	\$6

Bottled Beer

PBR	\$3.5
Budweiser	\$4
Bud Light	\$4
Miller Light	\$4
Red Stripe	\$5
Magner’s	\$5
Anchor Steam	\$5
Corona	\$5
Corona Light	\$5
Heineken	\$5
Amstel Light	\$5
Newcastle Brown Ale	\$5
Pyramid Apricot Ale	\$5

22oz Widmer Nelson Imperial IPA \$10

Pitchers

Coors Light	\$18
Premium Draft	\$22

WINE

WHITES

House White	\$6/\$24
Dry Riesling, Cht. Ste. Michelle, WA ’09	\$8/\$32
Pinot Grigio, Brassfield, Clear Lake ’06	\$8/\$32
Chardonnay, One Hope, North Coast ’07	\$9/\$36
Sauvignon Blanc, Roth, Alexander Valley ’09	\$9/\$36

REDS

House Red	\$6/\$24
Merlot, Main Street, Monterey ’06	\$8/\$32
Zinfandel, Ravenswood, Lodi ’08	\$8/\$32
Cabernet Sauvignon, Souverain, Napa ’07	\$8/\$32
Pinot Noir, Rodney Strong, Russian River ’09	\$10/\$40

Sparkling Wine

Kenwood, Cuvee Brut – NV	\$7/\$28
Chandon Brut 375ml – NV	\$22

Refreshments

Coke, Diet Coke, Sprite,		Iced Tea, Lemonade	\$2.5
Ginger Ale, Root Beer	\$2.5	Coffee, Hot Tea	\$2.5
Red Bull – Regular, Sugar Free	\$5	Crystal Geyser	\$3.25