

## Woodhouse Fish Co.

### Location: Super Bowl City

**Marketing Materials:** Woodhouse Fish Company's two San Francisco restaurants are owned by brothers Dylan and Rowan MacNiven, and serve fresh, affordable seafood in a casual atmosphere.

### Menu:

Split-Top Maine Lobster Roll , toasted locally baked roll, lemon aioli, celery, chives- \$20

Toasted-Buttered Dungeness Roll, toasted locally baked roll, Dungeness Crab meat, butter - \$20

Cup of New England Clam Chowder, celery, onion, leek, clams, yukon gold potatoes, cream, thyme - \$8

New England Clam Chowder Sourdough Bread Bowl, locally baked sourdough - \$12

Crispy Calamari Monterey Squid, chipotle aioli, cocktail sauce - \$15

Grilled Cheese, thick sliced sourdough, artisan cheese - \$10

## Bourbon Steak & Pub at Super Bowl City

### Location: Super Bowl City

**Marketing Materials:** Steak & Bourbon Pub channels the best of Michael Mina. Bourbon Pub is open for lunch and dinner. Bourbon Pub is the Sports Fanatic's Dining Destination with over 70+ HDTV's it is the ideal location to catch any game while enjoying whimsical plays on pub-style dishes.

Bourbon Steak is open for dinner. Bourbon Steak features elements of a modern American steakhouse, showcasing creative interpretations of classic dishes.

### Menu:

Gold Rush Beef Burger double smoked bacon, sesame bun, secret sauce, cheddar – \$18 [extra patty - \$8, bacon marmalade - \$4]

Red Curry Shrimp Roll crushed peanuts, daikon & carrot salad, cilantro - \$16

Baby Spinach & Artichoke Dip farm vegetables, preserved lemon vinaigrette - \$6

Truffle & Parmesan Fries - \$12

Garlic & Herb Fries - \$8

Freedom Fries bacon, green onion, sour cream - \$10

## Calafia

### Location: Super Bowl City

**Marketing Materials:** Chef Charlie Ayers lives by the creed "eat, drink, and be merry." For the past 25 years, he has spread his faith as a working chef, zealously providing eclectic and unique gourmet food and drink in an ambiance of music and fun. At Calafia Café and Market, he offers guests healthful, artisan-style, sustainable fare in a fast and affordable environment.

### Menu:

Street Tacos (2 tacos per order, cilantro, onions, queso fresco and white corn tortillas)

Rojo Free Range Chicken Tacos - \$12

Chili Verde Heirloom Pork Tacos - \$12

Firm Tofu with New Mexico Chili Salsa Roja Tacos - \$12

### Bowls & Plates

Pork Bowl shredded heirloom pork, spicy BBQ sauce, roasted yams, cabbage, roasted mushrooms and organic brown rice - \$16

Calafia Super Salad dinosaur kale, quinoa pilaf, Greek-style feta cheese, California walnuts, dried cranberries, California eureka lemon olive oil vinaigrette - \$14.50

Calafia Award-Winning Lamb Tamale tender braised lamb, light corn masa, crudito cabbage slaw, queso fresco and black mole sauce - \$16

### Sides

Papas con Ajo crispy shoestring fries tossed in garlic, parsley, and Calafia spice blend. Served with special red sauce. - \$9

## **The Hall**

### **Location: Super Bowl City**

#### **Marketing Materials:**

*The Hall:* The Hall is a temporary food+drink venue in the Mid Market neighborhood of San Francisco featuring 6 independent local food vendors, centralized seating, and a great bar scene!

*El Pipila:* El Pipila serves traditional Guanajuatan food, using recipes passed down from owner and Chef Guadalupe Guerrero's mother and grandmother and inspired by the street foods of her hometown.

*Graze:* Graze is a custom salad experience to suit everyone's daily lunch desires. Offering ingredients sourced from California, it is a healthy option to keep you going throughout the week.

*The Whole Beast:* From the farm, to the fire, to the table. Chef John Fink launched "The Whole Beast" in 2010 to offer local meat and seafood lovers a unique feast for their tables. The Whole Beast provides the centerpiece to any occasion; a whole animal menu cooked straight from a local farm.

#### **Menu:**

##### El Pipila

Potato Floutas three potato stuffed floutas with sour cream and house salsa - \$9

Chicken Pozole 16oz. chicken and bacon pozole with hominy in a tomatillo base - \$10

Fish Tacos two fried snapper tacos with cabbage, sour cream, and pico de gallo - \$8

Carnitas Tacos two carnitas tacos garnished with onion, cilantro and lime - \$10

##### The Whole Beast:

The Whole Hog Sandwich Nose to tail Llano Seco pork, BBQ sauce, apple caraway slaw, pickles - \$13

Brisket Sandwich Wagyu beef, horseradish sauce, pickled onion, crisp onion, arugula - \$14

Seafood Chowder a variety of sustainable seafood in a cream base - \$8

Poutine French fries, gravy, cheese - \$12

##### Graze/Oui Snack:

Baby greens, beets, carrots, chickpeas, farro, croutons - \$13

Young kale, turkey, quinoa, squash, cranberries, chevre - \$13

Romaine, chicken, carrot, cucumber, parmesan, pumpkin seed - \$13

*\*Dressings - Creamy chive, balsamic, green goddess*

Belgian Waffles Artisan Liege Waffle, made with authentic pearl sugar imported from Europe - \$5

Frog Dogs premium all beef hot dog inserted in a freshly baked French baguette - \$8

## **Southern Comfort Kitchen**

### **Location: Super Bowl City**

**About:** Take a tour of authentic New Orleans Cajun cuisine, right here in the Bay Area! Southern Comfort Kitchen, run by three brothers all the way from New Orleans, is ready to satisfy your cravings for the finest food on Earth!

#### **Menu:**

Fish N Chips battered cod, fries, lemon, tartar sauce - \$16

Calamari N Chips breaded calamari, sweet chili, cilantro, fries - \$15

Sausage N Chips crispy battered spicy sausage, roasted garlic aioli, fries - \$14

Garlic Fries fresh chopped garlic, parsley, olive oil, parmesan cheese - \$9

Salad Wedge baby romaine wedge, cucumber, heirloom carrot shreds, grape tomato, radish,

crispy garbanzo beans, feta cheese, greek dressing - \$11

## **Bay Area Bites**

**Location: Super Bowl City**

**Menu:**

Fish N Chips battered cod, fries, lemon, tartar sauce - \$16

Calamari N Chips breaded calamari, sweet chili, cilantro, fries - \$15

Sausage N Chips crispy battered spicy sausage, roasted garlic aioli, fries - \$14

Garlic Fries fresh chopped garlic, parsley, olive oil, parmesan cheese - \$9

Salad Wedge baby romaine wedge, cucumber, heirloom carrot shreds, grape tomato, radish, crispy garbanzo beans, feta cheese, greek dressing - \$11

## **A Taste of Sonoma**

**Location: Super Bowl City**

**Description:** Come taste the best of Sonoma Wine Country in our waterfront lounge, just across from the iconic Ferry Building. Sip fine Sonoma County wines while learning about the authentic wine country, located just 45 minutes north of the Golden Gate Bridge. Plus, sign up for daily trips to the vineyards to experience the region's food, wine, beauty and commitment to being the first sustainable wine region in the country.