

deep dish pizza

Please allow 35 - 45 minutes for pizzas to cook properly

9" 14"
The Fairway \$16 \$23
Mozzarella, parmesan, provolone and white cheddar cheeses, tomato sauce, basil

The Gimme \$18 \$27
Smoked mozzarella and gorgonzola cheese, marinated mushrooms, roma tomatoes, fresh garlic and parsley

The Links \$20 \$30
Chicken merguez, fennel pork and boudin blanc sausages, portobello mushrooms, oregano, mozzarella, tomato sauce

The Back Nine \$18 \$27
Black bean sauce, cilantro-pumpkin seed pesto, avocado and tomato salsa, cotija and mozzarella cheeses, diced bell peppers and jalapeño cream

The Birdie \$19 \$29
Chicken meatballs, feta, mozzarella and cream cheeses, spinach, sun-dried tomatoes, green onions, greek olives

sandwiches

The UP Burger
Organic beef, tomato-red onion salsa, alfalfa sprouts and remoulade on a focaccette bun, with pickles and french fries \$14
Add sharp cheddar or smoked mozzarella for \$1

Cubano Sandwich
Mojo-marinated pork shoulder, swiss cheese, smoked pork loin, pickles, and yellow mustard, served with plantain chips and greens \$16

Grilled Cheese Sandwich
Jack and cheddar cheeses, sourdough bread, creamy tomato soup \$11

UP Hot Sauce available upon request.

(DF)-Dairy-Free (GF)-Gluten-Free (V)-Vegan

We are proud to support local, organic farming.

3.95% surcharge will be added for SF Employer Mandates.

entrees

Pan-Seared Day Boat Scallops (GF)
White corn grits with fiscalini cheese, roasted red pepper relish, sugar snap peas \$25

Grilled Wagyu Sirloin Steak (GF)
Chimichurri sauce, broccolini, smashed potato-scallion cake \$26

Baby Back Ribs
Watermelon BBQ sauce, green apple cole slaw, braised blue lake beans, cornbread \$22

Bloomsdale Spinach & Leek Socca Crêpe (GF DF V)
Baby carrots, grilled endive, cauliflower puree and job's tears \$19

Jambalaya (GF DF)
Free-range chicken, wild prawns, andouille sausage, spicy creole sauce, scallions, organic rice & lemon \$22

sides

French Fries / Sweet Potato Fries (GF V) \$5

Mesclun Greens Side Salad (DF V) \$5
Grilled lemon vinaigrette

Grilled Brentwood Corn (GF) \$7
Cilantro-lime cream, cotija cheese (two pieces)

Sauteed Broccolini (GF DF) \$5
Shiitake mushroom vinaigrette

Buttermilk Biscuit \$4
Jalapeño-honey butter

Mac and Cheese \$8
Add bacon for \$2

Smashed Potato and Scallion Cake (GF) \$6
Salsa brava, garlic aioli

Sugar Snap Peas (GF DF) \$7
Grilled lemon emulsion

Maximum of four credit card transactions per table.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.