

HOT IRON SKILLET-GARLIC ROASTED

TIOT ENOTE ONLINE TO NO AC	
Mussels* or Shrimp	.24.99
Mussels* & Shrimp	.24.99
Combo Mussels*, Shrimp & Crab	.59.99
Super Combo	.89.99

BREADS / SOUP

Wood-Fired Oven-Baked Acme Baguette 3.99
Garlic Rose Relish for main liners .99
Cheese Bread 9.99
Soup of the Day 9.99

Garlic Yukon Gold Potatoes Mashed with zucchini 5.99



TASTY APPETIZERS

Bruschetta di Aglio Tomatoes, pesto, green onions, Reggiano 14.99
Italian Garlic Pot Stickers Savory sausage, ginger, vegetables 17.99
Burrata Prosciutto Crostini, arugula, parsley, garlic, evoo drizzled 17.99
Crab, Smoked Salmon Crostini Avocado mash, nori, evoo, sea salt 28.99
Smoked Salmon, Avocado Wonton crisps, garlic soy ponzu 19.99

FRESH SALADS

The Stinking Rose Garlic Salad Mixed greens, tomatoes, avocado, green onions, croutons, garlic vinaigrette 14.99

Caesar* Croutons, 24-month Parmigiana Reggiano 16.99

Wild Arugula Avocado, onions, Pt. Reyes blue cheese, garlic dressing 16.99 GF **Panzanella** Tomatoes, avocado, croutons, onions, balsamic vinaigrette 15.99

Pt. Reyes Blue Cheese Crumbled Cherry tomatoes, crispy bacon 15.99 GF Foggy Wharf Crab Salad Avocado, wontons, soy rice wine vinaigrette 29.99

Add to salads

• Dungeness Crab 16.99 • Shrimp 9.99 • Burrata 9.99

• Jidori Chicken 6.99 • Smoked Salmon 9.99

HOT SANDWICHES ON TOASTED ACME BAGUETTE

Garlic Chicken Jidori chicken, avocado, arugula, garlic pesto, onion, brie 16.99

Burger Grass-fed Angus beef, grilled onions, jack cheese, catsup 16.99

Bacon, Tomato, Avocado Jack cheese 14.99

Prosciutto Avocado, arugula, creamy crescenza cheese 16.99

Crab Melt Red onions, avocado, jack cheese 28.99

Vampire fare - NO garlic

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 the heart of North Beach, San Francisco's renowned Little Italy, the garlic restaurant has become famous for celebrating the euphoria of garlic.

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.

We Season Our Garlic With Food®

A Fun Dining Restaurant - Have a Stinking Good Time!!

Chef – David Barrett General Manager – André Astabie

3-14-2025-JK



SIZZLING GARLIC PRIME RIBEYE STAKE 49.99 GF

It's to die for!

BRICK OVEN-ROASTED DUNGENESS FILLER CRAB

In our secret garlic sauce

Whole Crab 59.99-Half Order 39.99-Lotsa Crab 89.99 GF

40 Clove Garlic Chicken* Jidori chicken roasted in garlic 34.99 GF **Roasted Italian-Style Baby Back Ribs** With rosemary & garlic 34.99 GF **Sea Bass*** Rose relish lemon butter sauce 32.99 GF **Roasted Salmon*** Soy, sesame oil glaze on a bed of chopped lettuce 32.99

Cioppino Mussels, Crab, Shrimp, Calamari, garlic pesto tomato sauce 39.99

Silence of the Lamb Shank* With Chianti glaze & fava beans 44.99 GF

Filet Mignon* Seared in its natural juices with rosemary & garlic 56.99 GF

BASTA PASTA

Lasagna Al Forno Mozzarella & jack, slow-roasted pork & beef sugo 29.99

Seafood Fettuccine* Mussels, Crab, Shrimp, Calamari, garlic pomodoro sauce 39.99

Choose Pasta 24.99

GNOCCHI - RAVIOLI short rib filled - FRESH FETTUCCINE

Choose Sauce

- Garlic Alfredo Italian Style Parmigiano Reggiano Cheese Sauce
- Garlic Brie & Mushrooms
- Pt. Reyes Blue Cheese Crispy Bacon, Garlic
- Tomato Alfredo Parmigiano Reggiano Cream Sauce, Garlic Rose Relish
- Bolognese Slow-Roasted Pork & Beef Sugo, 2-Year Aged Reggiano
- Garlic Lovers Parmigiano Garlic Rose Relish Butter Sauce

Add to pasta

• Dungeness Crab 16.99 • Shrimp 9.99 • Jidori Chicken 6.99

STINK 'N PIZZAS 24.99 ALMOND WOOD-FIRED OVEN

Tomato Burrata Jalapeño, red pepper evoo drizzle

Margherita San Marzano tomatoes, garlic, crescenza cheese

Garlic Chicken, Brie, Italian parsely, fontina

Zoe's Pepperoni San Marzano tomatoes, mozzarella

Soppressata Salami Crescenza, caramelized onion

Prosciutto San Daniele Fontina, arugula, red pepper oil drizzle

Garlic Fennel Sausage Onions, San Marzano tomatoes, mozzarella

Cremini Mushrooms Garlic rose relish, fontina

Barbeque Garlic Chicken Mozzarella, garlic BBQ sauce

The Italian Calzone Prosciutto, soppressata, garlic fennel sausage, mozzarella

Lasagna-Style Calzone Bolognese, mushrooms, garlic, sausage, mozzarella

Veggie Calzone Tomatoes, mushroom, arugula, onion, garlic, fontina

Vampire Killer Garlic rose relish, roasted garlic, jack cheese, garlic

DESSERTS 9.99

Gilroy's Famous Garlic Ice Cream With chocolate sauce

Affogato Garlic ice cream with espresso

Tiramisu Two layers of espresso drenched sponge cake divided with mascarpone cream & dusted with cocoa powder

Crème Brûlée Cheesecake A delicious blend of creamy custard, vanilla beans & dense cheesecake

Auntie Em's Lemon Torte Pastry cream with a hint of lemon on a base of short pastry, covered with pine nuts, almonds & powdered sugar

"There's no place like home"

NO ADDED SURCHARGES GRATUITY IS NOT INCLUDED



DRACULA'S HAPPY COCKTAILS 13.99

Bello Lugosi's Irish Cappuccino RVGT, coffee, creme de cocoa, milk foam Toothy Fruitty Blueberry Bellini Prosecco, blueberry pomegranate juice Lucifer's Aperol Spritz Prosecco, Aperol

Bram Stoker's Aperol Mimosa Prosecco, fresh grapefruit juice

Devil's Brew Sangria Red wine, lemon lime juice, apple juice

Neck Bite Peach Rosé Sangria Rosé wine, grapefruit, peach

Gartini Garlic Martini Vodka, pickled garlic

Hamiltan Blueberry Lemon Drop Vodka, lime juice, tri sec – Love at First Sip

Midnight Espresso Martini Vodka, crème de cocoa, espresso

French Guillotine Lemonade Vodka, fresh lemonade, Campari

Transylvania Mule Vodka, fresh squeezed lime juice, ginger beer

Mummy's Boy Watermelon Margarita Tequila, watermelon, lime juice

SPARKLING WINE

		Glass	1/2 Btl	Btl
1313 Prosecco	Rosé	13.99	25.99	39.99
1301 Estate Brut	Roederer, Alexander Valley			59.99
	WHITE WINE			

1317 Chablis	House (Draft)	9.99	18.99	29.99
1319 White Zinfandel	Beringer, California	9.99	18.99	29.99
1338 Rosè	Rodney Strong, Russian Rive	r 13.99	25.99	39.99
1342 Pinot Grigio	Candoni, Veneto	13.99	25.99	39.99
1323 Chardonnay	Josh Cellars "Craftsman"	13.99	25.99	39.99
1322 Sauvignon Blanc	Honig, Napa	13.99	25.99	39.99
1344 Sauvignon Blanc	Groth, Napa	14.99	27.99	49.99
1345 Chardonnay	Rombauer, Carneros	16.99	30.99	59.99

RED WINE

1217 Burgundy	House (Draft)	9.99	18.99	29.99
1220 Chianti	Tiziano, Tuscany	13.99	25.99	39.99
1203 Merlot	Josh Cellars, California	13.99	25.99	39.99
1210 Zinfandel	Kenwood, Sonoma	13.99	25.99	39.99
1269 Malbec	Chento, Argentina	13.99	25.99	39.99
1275 Pinot Noir	Meiomi, California	13.99	25.99	39.99
1234 Cabernet	Hess Select, North Coast	13.99	25.99	39.99
1282 Pinot Noir	Bernardus, Santa Lucia Highlands	14.99	27.99	49.99
1286 Cabernet	Charles Krug, Napa Valley	16.99	30.99	59.99

CORKAGE 9.99 per bottle

DRAFT BEER 9.99

Fort Point Kölsch **Drake's Hefeweizen**

Elysian IPA Stella Artois

Decanted

BOTTLED BEER 9.99

La Chouffe Belgian Strong Ale Peroni

Lagunitas Little Sumpin'

BEVERAGES 4.99

Coke **Diet Coke** Sprite

Ginger Beer Fresh Lemonade

Orange Juice Cranberry Juice Grapefruit Juice

We cannot guarantee the food served in this restaurant is suitable for patrons with severe allergies. Food served here may include, among other things, peanuts, tree nuts, soy, gluten, flour, salt, sugar, dairy, milk, eggs, wheat, meat, poultry, seafood, and shellfish.

GF - Free of gluten ingredients; however, our kitchen is not gluten free.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

> We are unable to provide separate checks. We can, however, split checks evenly for up to six people.

We accept Visa, Mastercard, American Express, Unionpay & Discover - No Personal or Traveler's Checks -

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