

BREAKFAST SERVED ALL DAY

SERVED WITH YOUR CHOICE OF TOAST

sub a bagel or bialy **+1.75** add a side of home fries **+2.5**

FALL VEGETABLE HASH* roasted Delicata squash and Brussels sprouts tossed with house-made Pumpkin Seed Pesto; served with two cage-free sunny eggs and toast **13**

CORNED BEEF HASH* caramelized onions, roasted red peppers and potatoes; served with sunny eggs and toast **13**

L.E.O. soft scrambled eggs, smoked salmon and caramelized onions; with a bialy or bagel, cream cheese and mixed greens **13**

PASTRAMI AND EGGS cage-free scramble with diced pastrami and caramelized onions; served with home fries and toast **13**

MARKET SCRAMBLE cage-free eggs scrambled with sauteed broccolini, caramelized onions and harissa chili paste, topped with a citrus herb sour cream; served with mixed greens and toast **12.5**

CHALLAH FRENCH TOAST

made with our own challah; cut thick then topped with seasonal fruit and served with pure maple syrup and orange compound butter

half order **8** / full order **13.5**

PASTRAMI BURGERS

SERVED WITH HAND CUT FRIES AND PICKLES

PATTY MELT on griddled rye with Swiss cheese, Russian dressing and caramelized onions **13.5**

BIG MACHER Tillamook cheddar, onion, relish, lettuce, and Russian dressing on a griddled sesame challah bun **13.5**

SIGNATURE SANDWICHES

SERVED WITH COLE SLAW OR POTATO SALAD, PICKLES

sub house-cut fries **+1.75** / sub pastrami cheese fries **+4.5**

add cheese **+1** / add chopped liver* **+2** / add crispy pastrami **+2.5**

CLUB SANDWICH smoked diestel turkey, crispy pastrami, avocado, red onions, iceberg lettuce and horseradish mayo on toasted challah; served with fries **14.5**

PASTRAMI or **CORNED BEEF** classic deli sandwich served on our own double-baked rye bread **14**

REUBEN pastrami, corned beef, or smoked turkey griddled with sauerkraut, Swiss cheese and Russian on rye **15.5**

ROASTED MUSHROOM REUBEN trumpet, cremini, and maitake mushrooms, griddled with sauerkraut, Swiss cheese and Russian dressing on rye **13**

NUMBER 19 pastrami, corned beef, or smoked turkey with Russian dressing, cold Swiss cheese and 'slaw on rye **15.5**

CHICKEN FRIED SHAWARMA crispy chicken marinated in a middle eastern spice blend with tahini ranch, hot sauce, pickles and shredded lettuce on a challah bun; served with fries **14**

FRESH SQUEEZED

MIMOSA

glass **8**

carafe **22**

WINE

ask for selections

BEER

on tap and
in bottles

HARD CIDER

7

BEER
AND
WINE

SPICY HORSERADISH

Michelada

7

ADULT EGG CREAM

made with coffee stout

9

Downtown

SPECIAL

1/2 SANDWICH AND
SOUP

choose from pastrami, corned beef, chopped liver, or a trout salad sandwich; served with matzo ball soup and potato salad or cole slaw

14.5

W

ise Sons is committed to crafting authentic Jewish deli using the very best ingredients.

We **SMOKE OUR OWN** pastrami over real hickory wood. We bake our breads and bagels **FRESH DAILY**.

We use cage free eggs, free range poultry, **FRESH LOCAL** produce and our beef has **NEVER, EVER** been given hormones or antibiotics.

BREAKFAST SANDWICHES

SERVED WITH HOME FRIES OR GREEN SALAD

SEMITE SANDWICH* crispy pastrami, melted Swiss cheese, deli mustard and a sunny egg on griddled rye **11**

EGG AND CHEESE scrambled egg omelet and melted Tillamook cheddar on a bialy with avocado **11**
add crispy pastrami **2.5**

HOUSE MADE BAGELS

SMOKED SALMON sustainably raised smoked salmon with whipped cream cheese, capers, and red onions on your choice of bagel or bialy; available closed **10** or open-faced **13**

SMOKED TROUT SALAD with butter lettuce and red onion on your choice of bagel; served with potato salad or coleslaw **13.25**

NOSHES AND APPETIZERS

PICKLE PLATE seasonal selection of assorted vinegar and salt fermented vegetables **4.5**

CHOPPED LIVER TOAST on shmaltz griddled rye with shaved egg and pickled onions **9**

POTATO LATKES with sour cream and house apple sauce. two latke plate **8** / three latke plate **11** / add smoked salmon* **+4**

PASTRAMI CHEESE FRIES hand-cut fries topped with Swiss cheese bechamel, Russian dressing and chopped pickles **9.5**

CHINESE CHICKEN SALAD chicken, greens, radish, onion, orange, cilantro, toasted nuts and mixed seeds with sesame dressing. Served with a slice of seeded wheat.

(available vegetarian with avocado)

12

MATZO BALL SOUP not as good as your bubbe's **8**

just a mug of broth? **3** / add challah toast **1.5**

SIDES

HAND CUT FRENCH FRIES **4**

HOME FRIES **4**

SINGLE LATKE with sour cream and apple sauce **4**

POTATO SALAD or COLE SLAW **3.5**

MIXED GREEN SALAD **4**

CAGE FREE SCRAMBLED EGGS **4**

BAGEL OR BIALY WITH CREAM CHEESE **3.5**

COFFEE AND COLD DRINKS

Stumptown Coffee Roasters

Drip (bottomless) **3.5**

Cold Brew **4**

Mighty Leaf Hot Tea **2.75**

Mighty Leaf Iced Tea **3**

House-Made Lemonade **3.5**

Chocolate Egg Cream **4**

House Celery Soda **3.5**

Topo Chico Agua Mineral **3.5**

Boylan Cane Sugar Sodas **3.5**

Fresh Squeezed **ORANGE JUICE 4.5**

Take Home

WISE SONS

BAGELS

everything, sesame, poppy, salt, plain

ea **2** half dz **11** dz **20**

DOUBLE WHIPPED

CREAM CHEESE

half-pint **4.5** / pint **8**

JEWISH RYE 8

CHALLAH

sandwich loaf **6**

4-pack sesame buns **7**

braided **7.25**

TOP SEED WHEAT 7

BABKA slice **4** loaf **13**

RUGELACH each **1.25** six-pieces **6**

PASTRAMI or CORNED BEEF 1/2 lb **12.25**

SUSTAINABLE SMOKED SALMON* 1/2 lb **22**

PASTRAMI SPICED SALMON* 1/2 lb **22**

CHOPPED LIVER* half-pint **10** / pint **18**

SMOKED TROUT SALAD **10.5** / **18.5**

POTATO SALAD OR COLESLAW **4.5** / **8**

DILL PICKLES from the barrel quart **9**

SAUERKRAUT pint **8**

Noshes

PICKLE PLATE

vinegar & salt fermented vegetables..... 4.5

CHIPS 'N DIP

house bagel chips with smoked trout salad..... 9

REALLY GOOD ONION RINGS

dusted with za'atar, served with harissa aioli..... 9

CRISPY BRUSSELS SPROUTS

with pastrami lardons, horseradish & pickled onion..... 9

MATZO BALL SOUP

not as good as your bubbe's.... 8

CHOPPED LIVER TOAST

shmaltz griddled rye with boiled egg & pickled onions.. 9

DELI CHOP

bitter greens, crispy pastrami, tomatoes, feta, lemon-pastrami vinaigrette..... 10

POTATO LATKES

with sour cream & apple sauce..... two 8 three 11

PASTRAMI CHEESE FRIES

topped with cheese sauce, Russian dressing, scallions, & chopped pickles..... 9

Entrees

FRIDAY NIGHT BRISKET

slow braised hormone free brisket & gravy with crispy potato latkes & seasonal vegetables..... 18

CHICKEN SHAWARMA PLATTER

served with house hummus, Israeli salad, pickles, & griddled za'atar flat bread..... 17

Add hand cut fries +3

GRANDMA'S CABBAGE

layered cabbage with mushroom filling, smothered in sweet & sour tomato gravy..... 16

CHINESE CHICKEN SALAD

greens, cilantro, radish, red onion, ginger & oranges, topped with seeds + nuts & sesame dressing..... 12

OPEN-FACED SMOKED SALMON

sustainably raised smoked salmon with whipped cream cheese, capers, & red onions on your choice of toasted bagel or bialy..... 13

Dessert

CARAMELIZED CHALLAH CAKE

with brown butter, fresh fruit & whipped cream.... 5

Sandwiches

CLUB SANDWICH

smoked diestel turkey, crispy pastrami, avocado, red onions, iceberg & horseradish mayo on toasted challah; served with hand cut fries..... 14

Hot PASTRAMI OR CORNED BEEF

served on our own double-baked rye bread with choice of coleslaw or potato salad & pickles..... 14

REUBEN griddled with 'kraut, Swiss & Russian. 15.5

NUMBER 19 coleslaw, cold Swiss & Russian.... 15.5

MUSHROOM REUBEN griddled with sauerkraut, Swiss cheese & Russian dressing on house rye bread..... 12

PATTY MELT beef & pastrami patty on griddled rye with Swiss, Russian dressing & caramelized onions; served with hand cut fries..... 13.5

BIG MACHER BURGER beef & pastrami patty, lettuce, Russian dressing, cheddar cheese, relish & onion on a griddled challah bun; served with hand cut fries..... 13.5

DON'T SEE WHAT YOU LIKE? ASK US TO SEE THE ALLDAY MENU



ROTATING DRAFTS

- Fort Point, Villager IPA (6.5%) \$8
Ninkasi, Helles Belles Helles Lager (5.3%) \$7
Dos Equis, Especial Lager (4.3%) \$6

BOTTLED BEERS

- Konig, Pilsener (4.9%) \$6
Weihstephaner, Hefeweizen (5.4%) \$6
Anchor Brewing, Steam (4.9%) \$6

CIDER & MEAD

- Golden State, Mighty Dry Cider (6.9%) \$7
B. Nektar, Necromangocon (6%) \$14
SF Mead Co, Apple Pie (13%) \$17

WINE

- Wycliff, California Champagne (10.5%) \$5 / \$20
2016 Binz, Silvaner (12%) \$6 / \$35
Alloy Wines, Chardonnay (14%) \$12 500ml
Alloy Wines, Rose of Grenache (12.5%) \$12 500ml
2016 Schafer, Dornfelder (13%) \$6 / \$35
2011 Dr. Nagler, Pinot Noir (13.5%) \$40 bottle

DELI COCKTAILS

- Adult Egg Cream \$8
Dos Equis Michelada \$7
Mimosa \$7/glass / \$20/carafe

Coffee, Tea, Soda, Sparkling Water and Juice Available