

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

VEGETABLE HASH* roasted squash and Brussels sprouts tossed with pumpkin seed pesto; served with 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. scrambled eggs, smoked salmon and caramelized onions with a bialy or bagel, shmear and mixed greens **13**

DELI SCRAMBLE eggs with caramelized onions and a blend of chopped pastrami and corned beef; served with home fries and your choice of toast **13**

MUSHROOM SCRAMBLE eggs with roasted mushrooms, scallions and Swiss cheese; served with mixed greens and your choice of toast **12.5**

MANNY'S BREAKFAST BURRITO eggs, pastrami, onions, bell peppers, potatoes, cheese and smashed avocado; served with house-made tomatillo salsa **12**

CHALLAH FRENCH TOAST

thick cut challah 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 cheese, 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

CLASSIC PASTRAMI OR **CORNED BEEF** sliced hot and 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**

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

ADD DOUBLE MEAT to any signature sandwich +8

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

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

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

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 MATZO BALL SOUP

choose from a pastrami, corned beef, chopped liver, or trout salad sandwich; served with matzo ball soup and potato salad or coleslaw **14.5**

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

We **SMOKE OUR OWN** pastrami over real hickory wood, we bake our breads and bagels **FRESH DAILY** here in SF.

We use cage-free eggs, free-range poultry, **FRESH LOCAL** produce and beef from cattle that have **NEVER, EVER** been treated with hormones or routine 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, melted cheese and avocado on a toasted bialy **11**
add crispy pastrami +2.5

BAGEL SANDWICHES

ON YOUR CHOICE OF TOASTED BAGEL OR BIALY

add tomato or cucumber +50¢ add smashed avocado +2

SMOKED SALMON sustainably raised salmon with cream cheese, capers, and red onions: closed **10** / open-faced **13**

SMOKED TROUT SALAD with leaf lettuce, sliced tomato and red onion; served with potato salad or coleslaw **13.25**

BAGEL with **PLAIN CREAM CHEESE** **3.5**
SCALLION SHMEAR **4** / **SALMON SHMEAR** **4.5**

NOSHES, APPETIZERS & SIDES

PICKLE PLATE assorted vinegar and salt fermented vegetables **4.5**

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

POTATO LATKES crispy potato pancakes with sour cream and apple sauce: one latke **4** / two latkes **8** / three latkes **11**
add smoked salmon* +4

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

HAND CUT FRIES **4** **HOME FRIES** **4**

CHINESE CHICKEN SALAD

greens, radish, onion, orange slices, cilantro, toasted sesame seeds & fried wontons with sesame dressing

12

MATZO BALL SOUP

with chicken, noodles, carrots and dill
-- not as good as your bubbe's...

8

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

COFFEE AND COLD DRINKS

Stumptown Coffee Roasters

Drip (bottomless) **3.5**

Cold Brew **4**

Hot Tea **2.75**

Iced Tea **3**

House-Made Lemonade **3.5**

Chocolate Egg Cream **4**

House Celery Soda **3.5**

Topo Chico Agua Mineral **3.5**

Cane Sugar Sodas **3.5**

Fresh Squeezed ORANGE JUICE **4.5**

Take Home

WISE SONS

BAGELS & BIALYS

everything ♦ sesame ♦ poppy ♦ salt ♦ plain
each **2** half dozen **11** dozen **20**

DOUBLE WHIPPED CREAM CHEESE

classic ♦ scallion ♦ salmon
half-pint **4.5** / pint **8**

DILL PICKLES quart **9**

JEWISH RYE 8

CHALLAH

Sandwich Loaf **6**

Sesame Buns **7**

Braided Challah **7.25**

SEEDED WHEAT **7**

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

Guittard Chocolate ♦ Cinnamon

RUGELACH each **1.25**

PASTRAMI OR **CORNED BEEF** 1/2 LB **12.25**

TRADITIONAL SMOKED SALMON OR
PASTRAMI SPICED SALMON* 1/2 LB **22**

CHOPPED LIVER* 1/2 PINT **10** / PINT **18**

SMOKED TROUT SALAD **10.5**, **18.5**

POTATO SALAD OR **COLESLAW** **4.5**, **8**

SAUERKRAUT PINT **8**

Noshes

PICKLE PLATE

vinegar and salt fermented vegetables.....*4.5*

REALLY GOOD ONION RINGS

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

CRISPY BRUSSELS SPROUTS

with pastrami lardons, horseradish and pickled onion.....*9*

MATZO BALL SOUP

with chicken, noodles, carrots and dill
-- not as good as your bubbe's...

8

CHOPPED LIVER TOAST

house made chopped chicken liver on schmaltz griddled
rye topped with boiled egg and pickled onions.....*9*

POTATO LATKES

with sour cream and apple sauce.....two *8* or three *11*

PASTRAMI CHEESE FRIES

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

**THIRSTY?
CHECK OUT OUR BEER & WINE MENU**

Entrees

FRIDAY NIGHT BRISKET

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

CHICKEN SHAWARMA PLATE

served with house-made hummus, Israeli salad, pickles
and griddled za'atar pita.....*17*
Add hand cut fries +3

KALE CAESAR SALAD

chopped kale tossed with Parmesan cheese and house-
made Caesar dressing, topped with smoked salmon and
Everything Bagel Seed Mix.....*12*

CHINESE CHICKEN SALAD

greens, cilantro, radish, red onion, ginger and oranges,
topped with toasted seeds and sesame dressing.....*12*

OPEN-FACED SMOKED SALMON

smoked salmon with cream cheese, capers and red onions
on your choice of toasted bagel or bialy.....*13*

Dessert

CARAMELIZED CHALLAH CAKE

with brown butter, fresh fruit and whipped cream.... *5*

Sandwiches

CLUB SANDWICH

smoked diestel turkey, crispy pastrami, avocado, red onions,
iceberg and 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 and pickles.....*14*

REUBEN griddled with 'kraut, Swiss and Russian. *15.5*

NUMBER 19 with coleslaw, Swiss and Russian....*15.5*

MUSHROOM REUBEN

roasted mushrooms with sauerkraut, Swiss cheese and
Russian dressing on griddled rye.....*13*

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

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

**DON'T SEE WHAT YOU LIKE?
ASK TO SEE THE ALL-DAY MENU**



ROTATING DRAFTS

- Headlands, Hawk Hill *Hefeweizen* (4.9%) \$7
Dos Equis, Especial *Lager* (4.3%) \$6
Fort Point, Villager *IPA* (6.5%) \$8

BEER BOTTLES & CANS

- Konig, Pilsener (4.9%) \$6
Fort Point, KSA (4.6%) \$5
Weihstephaner, Premium *Lager* (5.1%) \$6

CIDER & MEAD

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

WINE

- Wycliff, California Champagne (10.5%) \$5 / \$20
Bailly Lapierre, Cremant Rose (12%) \$10 / \$50
Alloy Wines, Rose of Grenache (12.5%) \$15 500ml
Alloy Wines, Chardonnay (14%) \$12 375ml
2011 Andrew Rich, Roussanne (14.1%) \$10 / \$45
2014 Frieden-Berg, Pax-Montis (12%) \$9 / \$40
2016 Schafer, Dornfelder (13%) \$9 / \$40

DELI COCKTAILS

- Adult Egg Cream \$9
Dos Equis Michelada \$7
Mimosa \$7/glass / \$20/carafe

Coffee, Tea, Soda, Sparkling Water and Juice Available