

LUNCH MENU

minafamilykitchen.com

Comfort meals from our homes delivered to yours.

Although many of our restaurants remain closed, you can still enjoy many of our most popular dishes from PABU, INTERNATIONAL SMOKE and MICHAEL MINA from our new take-out and delivery concept – MINA FAMILY KITCHEN.

Available for pick-up or delivery throughout the greater San Francisco Bay Area, MINA FAMILY KITCHEN features many of our classic dishes as well as craveable new comfort foods from our team of talented chef partners.

ORDER HERE

For San Francisco (delivery and pickup):

Mon-Fri | 12-4PM

Brunch: Sat-Sun | 11-4pm

*order online via the button above
or call to order*

Email at orders@minafamilykitchen.com
or call 415.722.2138

***For Outer San Francisco neighborhoods and
Greater Bay Area delivery:***

Daily | 5-8PM

\$150 minimum for delivery orders

*Orders must be submitted by 12PM, for delivery
between 5-8PM (\$45 delivery fee within 28
miles, any deliveries outside of 28 miles are
subject to a minimum of \$80. Bridge toll will
also be applied to the delivery fee.)*

Email at orders@minafamilykitchen.com
or call 415.722.2138

*20% off discount for all bar and restaurant industry, phone orders only.
Please bring proof of recent employment.*

SNACKS

PIMENTO CHEESE DIP (VEG) 8

sea salt & pepper potato chips

BLACK TRUFFLE-CAMEMBERT BAGUETTE (VEG) 8

roasted garlic, fleur de sel

FIVE-SPICED ROASTED CASHEWS & PEANUTS (V)(GF) 7

kaffir lime, golden garlic

MARINATED SICILIAN OLIVES (DF)(GF)(V) 8

citrus, oregano

MINA SPICED PHYLLO CRACKERS (VEG) 6

black pepper honey, ricotta

HUMMUS & CRUDITÉS (DF)(GF)(V) 8

tahini chickpea hummus, market vegetables

FRESH BAKED CORNBREAD (VEG) 6

thai red curry butter

ORGANIC BEET JERKY (V)(GF) 6

smokey bbq spice



APPETIZERS

GLAZED PORK GYOZA (DF) 13

gochujang, shaved cucumber

ROASTED BEETS (VEG)(GF) 15

caramelized goat cheese, toasted hazelnuts, cassia

FAVA BEAN FALAFEL (DF)(V) 13

hummus, tehina, aleppo pepper

SHIITAKE MUSHROOM LETTUCE CUPS (V)(GF) 15

toasted rice, crushed tofu, lime

HALIBUT FISH STICKS (DF) 17

cauliflower tartar sauce

MARINATED CUCUMBER & WATERMELON (DF)(V) 9

golden shallots

KAUAI SHRIMP SALAD (GF) 14

green papaya, carrot, celery, bell pepper, nuoc mam vinaigrette

GRILLED BROCCOLI 'CAESAR' 13

parmigiano-reggiano, fennel taralli

MICHAEL'S FAMOUS TUNA TARTARE (DF) 17

asian pear, pine nuts, mint, habanero-sesame oil

AYESHA'S CHICKEN WINGS (DF)(GF) 14

jerk spice, habanero mango chutney

BURRATA & EGGPLANT CAPONATA (VEG) 18

pine nuts, capers, aged balsamic



SOUPS & SALADS

THAI COCONUT CURRY SOUP 14

sweet peas, cornbread

WATERCRESS & EGG DROP SOUP (DF) 14

shredded mary's chicken, water chestnuts, wood ear mushrooms

SO. CAL WEDGE 16

avocado green goddess, cotija, chorizo, cherry tomatoes, shaved radish

CHOPPED KALE & QUINOA SALAD (V)(GF) 15

avocado, cucumber, pepitas, ginger vinaigrette

TENBRINK TOMATOES & AVOCADO (DF)(GF)(V) 15

tomato water vinaigrette, bush basil

LEGENDARY CAESAR SALAD 14

parmesan croutons, romaine hearts

FATTOUSH SALAD (V) 15

stone fruit, tomato, cucumber, grilled haloumi, pita crouton

CREAMY SESAME SPINACH SALAD (V)(GF) 8

"goma-ae" style, toasted sesame

ADD TO ANY SALAD chicken 10 | salmon 13 | short rib steak 15



SANDWICHES

HAM & CAMEMBERT 15

truffle butter, roasted garlic, parmesan

LEMONGRASS PORK BÁNH MÌ 16

kaffir lime mayo, pickled daikon & carrots

ORGANIC FREE-RANGE CHICKEN SANDWICH 18

tuscan white beans, lacinato kale, lemon gremolata

THE CHEF'S BURGER 18

double patty, double cheese, caramelized onions, pickles, secret sauce

LEMON PEPPER ROASTED TURKEY 'CLUB' 17

prosciutto, basil pistou, crispy onions

FAVA BEAN FALAFEL PITA (V)(VEG) 15

heirloom tomatoes, pickled jalapeños, creamy tehina



ENTRÉES

FRIED CHICKEN 24

honey butter, yuzu kosho honey, jalapeño creamed corn

CHERMOULA-ROASTED ORA KING SALMON (GF) 28

lentils, baby carrots, mint

SZECHUAN PEPPER BEEF (DF) 21

green beans, soy glaze, steamed white rice

BLACK PEPPER-BLUE CRAB UDON (DF) 23

long pepper, pea shoots, curry leaves

FAMOUS AMERICAN BBQ ST. LOUIS-STYLE RIBS (DF)(GF) 17/35

half rack/full rack

SPICY LOBSTER PASTA 37

bona furtuna organic marinara, saffron, basil, roasted garlic

ORGANIC FREE-RANGE 'BRICK' CHICKEN 25

tuscan white beans, lacinato kale, lemon gremolata

BRENTWOOD SWEET CORN & HATCH CHILE TAMALES (V)(GF) 21

wild mushrooms, salsa verde

RAINBOW CAULIFLOWER MASSAMAN CURRY (V)(GF) 23

gold pineapple, coconut, jasmine rice



SIDES

SWEET & SOUR BRUSSELS SPROUTS (DF) 9

soy caramel, fried onions

BBQ RIB TIP MAC & CHEESE 13

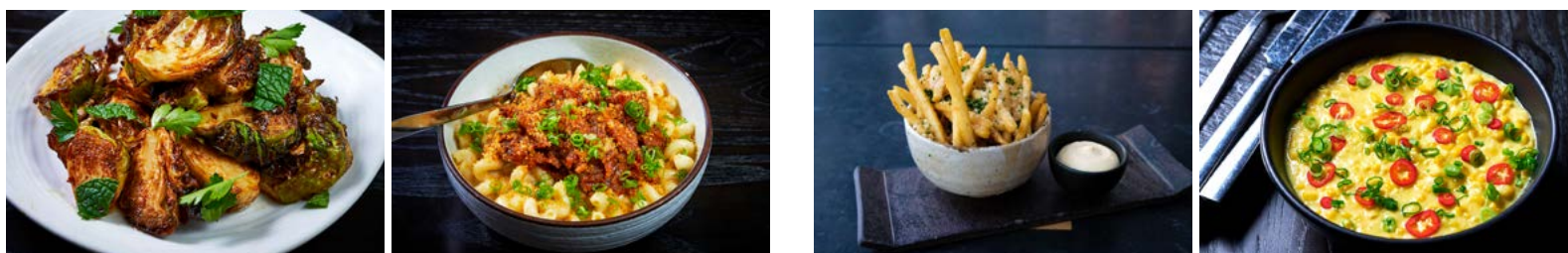
cornbread crumble

PARMESAN TRUFFLE FRIES 9

garlic aioli

JALAPEÑO CREAMED CORN (VEG) 8

cilantro



DESSERTS

SALTED CARAMEL & CHOCOLATE PROFITEROLES (VEG) 9
toasted almond, puffed cocoa

SAN FRANCISCO STRAWBERRY SHORTCAKE (VEG) 9
whipped cream, vanilla pound cake

AMARENA CHERRY CANNOLI (VEG) 8
shaved chocolate

DEVIL'S FOOD CHOCOLATE LAYER CAKE 8
whipped cream

STICKY TOFFEE DATE PUDDING 7
vanilla cream, corn flake granola

LYCHEE & VANILLA BEAN CUSTARD (GF) 8
tenbrink farm's strawberries, yuzu water

MARINATED STONE FRUIT SALAD (V)(GF) 7
chia pudding, elderflower, anise hyssop

ORANGE BLOSSOM LABNEH (VEG) 8
mango, lime, toasted coconut



KIDS MENU

CAESAR SALAD 8
add grilled chicken 9

SEASONAL MARKET FRUIT SALAD (V)(GF) 8

SINGLE CHEESEBURGER 12
french fries

CRISPY CHICKEN TENDERS 12
ranch, ketchup, bbq sauce

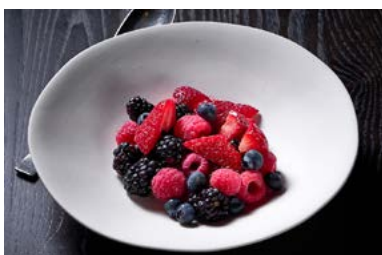
PASTA (VEG) 12
choice of marinara or butter & parmesan cheese

FRENCH BREAD PIZZA (VEG) 12
marinara, mozzarella

SNACKBOX (VEG) 13
small fruit salad, string cheese, hummus
carrot & celery sticks, oatmeal cookie

2 CHOCOLATE CHIP-WALNUT COOKIES (VEG) 4

2 OATMEAL RAISIN COOKIES (VEG) 4



COCKTAILS

WHITE NEGRONI

tanqueray gin, suze, lillet blanc 16

CUCUMBER DELIGHT

cucumber vodka, lillet blanc, basil, lime 16

LAVENDER BLISS

loch & union gin, strawberry, lavender, lemon 16

PORCH SIPPER

st. remy xo, crème de pêche, tenbrink farm peaches, lemon 16

SPICY MARGARITA

jalapeño-infused tequila, agave, lime 16

NIGHTCAP

buffalo trace bourbon, amaro, green chartreuse 16



SAKE

TOZAI JUNAMI, KYOTO

white grape, anise, herbs 32

SEIKYO OMACHI JUNAMI GINJO, HIROSHIMA

clean, herbal, citrus 52

HAKUTSURI SUPERIOR JUNMAI GINJO, MT. ROKKO

silky, balanced, spring flowers 29

KUNIZAKARI NIGORI, AICHI

lively, bright, asian pear 29

MABOROSHI JUNMAI GINGO, HIROSHIMA

delicate, floral, white peach 46

KIKUSUI NAMAZAKI (CAN) 200ML 7

BEER

PLINY THE ELDER 510ML 1 for \$12

IPA | Santa Rosa, California | 8% abv

ALLAGASH WHITE 1 for \$6 / 4 for \$15

Belgian Witbier | Portland, Maine | 5% abv

ANCHOR STEAM 1 for \$4 / 6 for \$20

California Common | San Francisco, California | 4.9% abv

CERVEZA PACIFICO CLARA 1 for \$4 / 6 for \$20

Lager | Mexico | 4.5% abv

SAPPORO PREMIUM 220Z 1 for \$5 / 6 for \$25

Lager | Tokyo, Japan | 4.9% abv

NORTH COAST BREWING CO SCRIMSHAW 1 for \$5 / 6 for \$25

Pilsner | Fort Bragg, CA | 4.5% abv

MCBRIDE SISTERS SPRITZER SHE CAN 1 for \$7

Berry Coastal

MCBRIDE SISTERS SPRITZER SHE CAN 1 for \$7

Tropical Citrus

WINE

WHITE

- MAN CHENIN BLANC** 40
Coastal Region, South Africa 2019
- FAILONI VERDICCHIO** 33
Verdicchio de Castelli di Jese, Italy 2018
- DURDILLY BEAUJOLAIS BLANC** 35
Beaujolais, France 2018
- DOMAINE DENIZOT SANCERRE** 48
Loire Valley 2018
- SCAR OF THE SEA CHARDONNAY** 41
Santa Barbara, California 2017
- DOMAINE LAROCHE CHABLIS**
SAINT MARTIN 45
Burgundy, France 2018

SPARKLING

- BISOL JEIO PROSECCO BRUT** 32
Veneto, Italy NV
- COLLET BRUT** 45
Champagne, France NV
- MOËT & CHANDON**
IMPERIAL ROSE CHAMPAGNE 85
Champagne, France NV

RED

- VIÑA POMAL CRIANZA** 28
Rioja, Spain 2016
- INDABA MOSAIC CABERNET BLEND** 24
South Africa 2018
- AMALAYA MALBEC** 28
Argentina 2018
- EXCELSIOR SYRAH** 26
South Africa 2017
- CHATEAU DE MATTES-SABREN GRENACHE BLEND** 34
Corbieres, France 2018
- DAOU CABERNET** 42
Paso Robles, California 2018
- LA FOLLETTE PINOT NOIR** 36
Sonoma Coast, California 2017
- CHAPPELLET CABERNET BLEND** 48
Napa Valley, California 2018

ROSÉ

- MAISON SALEYA ROSÉ** 26
Provence, France 2018
- CENYTH ROSÉ OF CABERNET FRANC** 31
Sonoma, California 2018
- FINCA NUEVA 'ROSADO' ROSÉ** 45
Rioja, Spain 2018



DIANE'S ORIGINAL
BLOODY MARY MIXER (32oz) 9
heirloom tomatoes, olive brine, organic egyptian celery seed, honey, horseradish, worcestershire (anchovy free), citrus of lemon juice, sea salt, red chili pepper, tajin seasoning

DIRTY DIANE'S
JALAPEÑO MIXER (32oz) 9
heirloom tomatoes, olive brine, organic egyptian celery seed, honey, horseradish, worcestershire (anchovy free), cilantro & jalapeño purée, citrus of lemon & key lime, red chili pepper, sea salt, coriander seed

ZERO PROOF

- COCA-COLA (12oz)** 4
- DIET COKE (8oz)** 2
- BOYLAN ROOTBEER (12oz)** 4
- 7UP (12oz)** 4

- PERRIER SPARKLING WATER (11oz)** 4
- FIJI WATER (1L)** 6
- ST GERON NATURAL SPARKLING WATER (750mL)** 6