

## LUNCH MENU

[minafamilykitchen.com](http://minafamilykitchen.com)

Comfort meals from our homes delivered to yours.

MINA Family Kitchen is Chef Michael Mina's take-out and delivery concept, available exclusively in the San Francisco Bay Area. In addition to creative comfort foods, many of our most popular dishes from PABU, INTERNATIONAL SMOKE and MICHAEL MINA are featured on the menu.

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](mailto: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.)*

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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

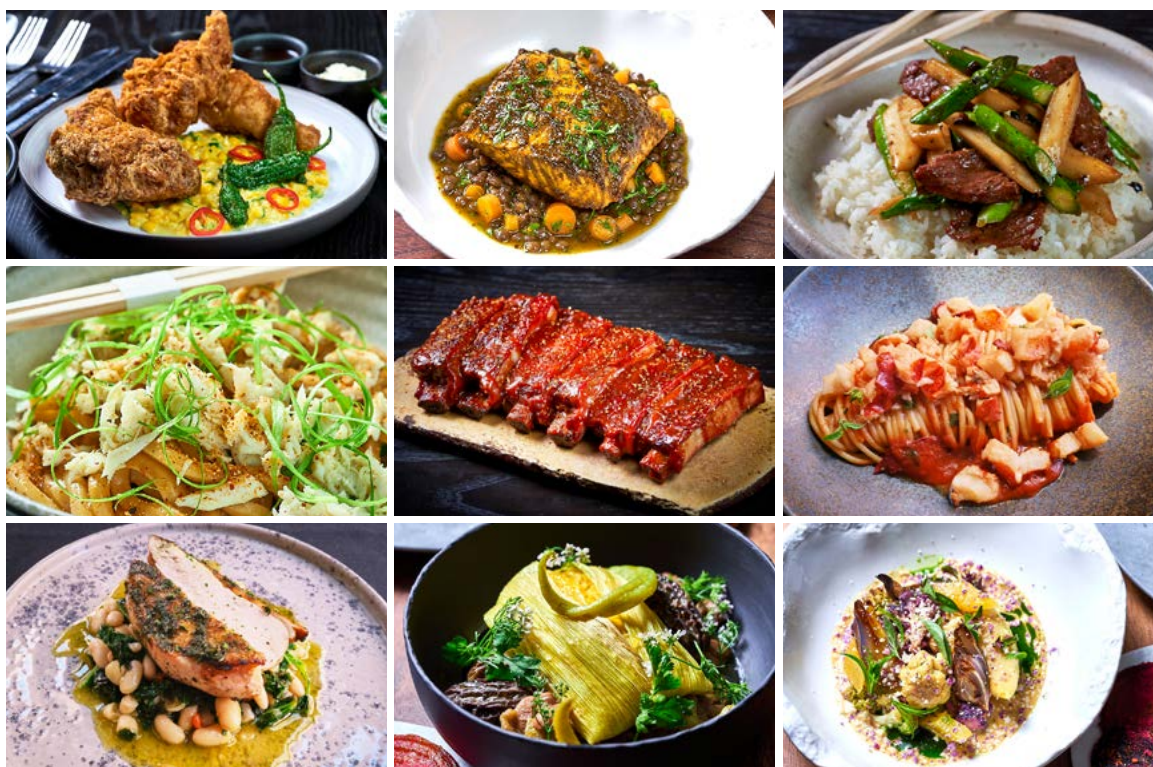
tuscan white beans, lacinato kale, lemon gremolata

### 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

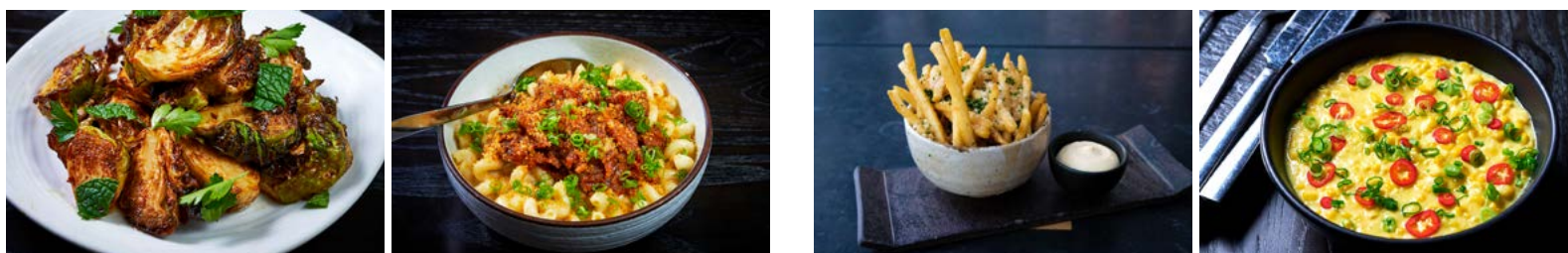
cornbread crumble

### 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

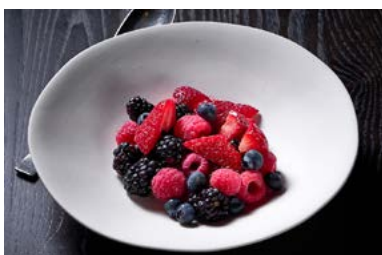
**PASTA (VEG)** 12  
choice of marinara or butter & parmesan cheese

**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

### CALIFORNIA SUNSET

wheatley vodka, pamplemousse liqueur, lime 16

### THE MAD HATTER

loch & union gin, apricot liqueur, chamomile, meyer lemon 16

### PORCH SIPPER

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

### SILK ROAD

partida reposado tequila, asian pear, blood orange, clove, lemon 16

### NIGHTCAP

buffalo trace bourbon, amaro, green chartreuse 16



## SAKE

### TOZAI JUNAMI

Kyoto 32

### SEIKYO OMACHI JUNAMI GINJO

Hiroshima 52

### GASANRYU "KOKA" HONJOZO

Yamagata 37

### KUNIZAKARI NIGORI

Aichi 29

### MABOROSHI JUNMAI GINGO

Hiroshima 46

### JOZEN MIZUNO GOTOSHI JUNMAI GINJO

Niigata 44

### OYAJI GOKURAKU JUNMAI GINJO (CAN) 200ML

Tottori 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