

Mr. Digby's

BAR & RESTAURANT

BITES

MARINATED OLIVES	8
citrus, warm spice	
PARKER HOUSE ROLLS	8
milk bread, honey butter	
PICKLES & PIMENTO CHEESE	12
house pickles, spicy pimento cheese, lavash crackers	
FRIES	7
peppercorn aioli	

SMALL PLATES

ENDIVE CAESAR	17
belgian endive, anchovy vinaigrette, pecorino toscano, focaccia croutons	
CHOPPED SALAD	19
little gems, radicchio, salami calabrese, grana padano, cucumber & castelvetro	
PEARS & PARM	16
k & j orchard hosui pear, parmigiano reggiano, miso vinaigrette, toasted pine nut	
BEEF TARTARE	18
top round, pickled garlic scape, puffed rice chip, pho spice	
SPINACH DIP HOT BREAD	10 • 18
sourdough, calabrian chili, mozzarella (veg)	
CAULIFLOWER	16
shawarma spice, toasted almonds, pickled fresno, lemon yogurt (v)	
HOT FRIED MUSHROOMS	17
oyster mushrooms, hot oil, thai basil, ranch	
SCAMPI CALABRESE	18
shrimp, calabrian chili butter, cherry tomato, lemon	
WINGS	17
spicy orange chicken glaze, chile de arbol	
MUSSELS & N'DUJA BRODO	22
Seakor kielbasa, escabeche	

LARGE PLATES



MARY'S ROASTED HALF CHICKEN	34
3-day dry brined, delicata squash, fennel, lemon butter sauce	
CHICKEN POT PIE	23
chicken breast, gravy, puff pastry	
LEMON CAPER SALMON	36
new potatoes, baby carrots, dill	
WHOLE ROASTED MUSHROOMS	21
mashed parsnips, sage, pesto (v)	
MUSHROOM STROGANOFF CAMPANELLE	24
mushroom sugo, grana padano (veg)	
BEEF STEW	28
angus chuck, bacon mirepoix, mashed potatoes	
FISH & CHIPS	23
local rock cod, tartar sauce	



DIGBY BURGER

house ground chuck & brisket blend, burger sauce, smoked gouda, charred onions, fries 23
add bacon +2 • avocado +2 • sub veggie patty

WHO IS MR. DIGBY?

Mr. Digby's is owned by longtime Noe Valley locals, Mike and Kristen McCaffery. Mr. Digby was Mike's family's Old English Sheepdog growing up, and the neighborhood mascot. Friends and strangers alike knew him by name and were always glad to see him.

When thinking about the restaurant we wanted to create in our neighborhood, Mr. Digby's spirit was our north star. A neighborhood staple full of friendly faces, where we know each other by name, and we know your order before you sit down.

Welcome in, and we hope to see you back soon!



CHECK OUT OUR
MARTINI + HAPPY HOUR MENU

1199 church street, san francisco • (415) 896-4973 • @mrdigbys
*consuming raw or undercooked foods may increase your risk of foodborne illness.

HOLIDAY



COCKTAILS

RED NOSE 16

gin, lillet, maraschino, chocolate

NAUGHTY LIST 16

fernet vallet, bourbon, lemon,
raspberry grenadine, tobacco,
whipped cream

JINGLE JUICE 16

cherry brandy, cranberry,
Grand Marnier, lime, vanilla

SANTA'S SECRET BARREL 16

rum blend, walnut, Benedictine,
spiced syrup, creole bitters, marshmallow

OAXACAN BANANA SPLIT 16

Scotch or Reposado Tequila, banana,
sherry, coconut cream, Mexican chocolate,
whipped cream

GRASSHOPPER 16

creme de menthe, white cocoa, heavy cream

ROTATING HOT DRINK 16

CLASSIC



COCKTAILS

GARDEN GIMLET 15

gin, cucumber, lime, mint, celery

BOULEVARDIER 13

rye, aperitivo blend, sweet vermouth

SHISO SOUR 16

kikori whiskey, yuzu sake,
lemon, honey, shiso

THUNDERBIRD 14

reposado tequila, pear brandy, ginger,
passion fruit, lime, salt rim

DÍMELO 15

mezcal, moletto, blood orange oil,
tamarindo, orange bell pepper, lemon,
chili-tumeric agave

WINTER IN PARADISE 16

probitas rum, bitter bianco, falernum,
vermouth, cardamom

BUBBLES

SPARKLING WHITE Sauvage, Albuquerque, NM

glass/bottle

16/72

SPARKLING ROSÉ Ultraviolet, Napa, CA

15/67

WHITE

SAUVIGNON BLANC Matanzas Creek, Sonoma, CA 2023

13/50

VINHO VERDE Anselmo Mendes, Lima Valley, PT 2022

12/36

PINOT BLANC Brooks, Willamette Valley, OR 2023

16/68

CHARDONNAY Cambria, Santa Maria Valley, CA 2023

15/54

SKIN CONTACT & ROSÉ

SKIN CONTACT DRY RIESLING Union Sacré, Santa Barbara, CA 2022

15/64

ROSÉ Mary Taylor, Agenais, FR 2022

13/56

RED

FRAPPATO Gurrieri, Comiso, IT 2022

15/58

PINOT NOIR Le Machin, Santa Rita Hills, CA 2023

15/52

GARNACHA Marqués De Cáceres, Cariñena, SP 2021

13/50

SANGIOVESE Castellinuzza, Tuscany, IT 2022

16/68

CABERNET SAUVIGNON Groundwork Wine Co., Paso Robles, CA, 2021

15/54

DRAFT BEER

PILSNER Temescal, Oakland, CA

8

SAISON Standard Deviant, San Francisco, CA

8

HAZY PALE ALE Standard Deviant, San Francisco, CA

8

IPA Original Pattern Brewing Co, Oakland, CA

8

PALE ALE Faction, Alameda, CA

8

CANS & BOTTLES

LITE AMERICAN LAGER Easy Rider, USA (12oz Can)

4

IPA Marin Brew Co. "3 Flowers", Nocate, CA (12oz Can)

8

PORTER Original Pattern Brewing Co., Oakland, CA (16oz Can)

11

DRY APPLE CIDER Sincere, Napa, CA (16oz Can)

9

NA HAZY IPA RationALE Brewing, Windsor, CA (12oz Can)

8

MOCKTAILS

TROPICAL passionfruit, pineapple, lime, hibiscus, nutmeg

12

SPICED wilderton earthan, ginger beer, pineapple gum

12

BITTER wilderton botanical blend, hibiscus

12

SPRITZ verjus blanc, pineapple gum, soda

12

REFRESHMENTS

SARATOGA SPARKLING WATER (28oz)

8

HIBISCUS LEMONADE

4

GINGER BEER

5

MARTINELLI'S APPLE JUICE

6

CANNED SODA coke, ginger ale

5

STUMPTOWN COLD BREW (on tap)

6