



Happy Hour!

Monday - Friday 2-6 pm

Beer Specials: \$7.50 each

Deschutes Mirror Pond (Pale Ale); Firestone 805 (Honey Blonde Ale)
Golden Road Mango Cart (Wheat Ale); Fort Point Villager (IPA)

Wine Specials: \$7.50 each

Frontera Cabernet Sauvignon or Chardonnay
Zonin Prosecco

Appetizers: \$7.50 each

Rosemary Garlic Fries; Chicken Tenders, Pretzel Knots (2)

Well Drinks: \$7.50 each

All Day Specials

Monday IPAs

All IPAs \$7.50 each

Wine Wednesday

All Glasses of Wine \$2 off

Fieldwork Friday

All Fieldwork Brewery Beers

\$7.50 each

Drink

ROYAL COCKTAILS

HEMINGWAY DAQUIRI

Flor De Cana Rum, Luxardo, fresh lime and grapefruit 14

AVIATION

Hendricks Gin, Luxardo, Crème de Violette, fresh lemon juice 14

ESPRESSO MARTINI

Tito's Vodka, St. George Coffee Liqueur, Chameleon Cold Brew Espresso, house simple syrup 14

R.E. MANHATTAN

Woodford Reserve Bourbon, Antica Formula, Angostura Bitters, served up or on the rocks 14

BROWN DERBY

Woodford Reserve Bourbon, fresh-squeezed grapefruit juice, touch of agave nectar, dash of blood orange bitters 14

THE HOUND

Tito's Vodka, fresh-squeezed grapefruit juice 14

PALOMA

Choice of Herradura Silver Tequila or Xicaru Silver Mezcal, muddled jalapeño, fresh-squeezed grapefruit juice, splash of St. Germain 14

THE NEW OLD FASHIONED

Four Roses Bourbon, Angostura, blood orange bitters, house simple syrup 14

HAIL MARY

Made in the Wisconsin tradition with Cutwater Habañero Vodka, stacked with vegetables, pickles, bacon and a sidecar of 8-0-5 beer 14

CUCUMBER CRUSH

Pearl Cucumber Vodka, fresh lime juice, cucumber 14

APEROL SPRITZ

Aperol, Prosecco, splash of soda 14

ROYAL MARGARITA—THE BEST IN THE NEIGHBORHOOD!

Herradura Silver Tequila or Xicaru Silver Mezcal, fresh lime juice, agave nectar 14

ICE COLD BEER ON TAP!

MICROBREWS

ALLAGASH WHITE

Belgian Style Wheat.....Portland, ME..... abv 5% 8.75
Brewed with a generous portion of wheat, spiced with coriander and curaçao orange peel, this beer is fruity, refreshing and slightly cloudy.

ALTAMONT MAUI WAUI

India Pale AleLivermore, CA..... abv 6.5% 8.75
A more tropical approach to your "West Coast" style IPA

BAREBOTTLE IPA

Rotating IPA..... San Francisco, CA..... abv: 6.2% 8.75
Ask your server.

DESCHUTES FRESH SQUEEZED IPA

India Pale AleBend, OR abv: 6.4% 8.75
Gets its flavor from a heavy helping of citra and mosaic hops. Clear golden orange color with sweet orange flesh, melon, floral hop.

DESCHUTES MIRROR POND

Pale AleBend, OR abv: 5.0% 8.75
A distinct hop nose and hop-forward flavor make this the quintessential pale ale. Aromatically complex and multi-layered.

DESCHUTES BLACK BUTTE

PorterBend, OR abv: 5.2% 8.75
A slight hop bitterness up front enhances distinctive chocolate and roasted finish. Creamy mouth feel and intense complex flavors.

DRAKE 1500

Pale Ale San Leandro, CA abv 5.5% 8.75
We don't like picking favorites, but 1500 is our perfect everyday hoppy beer.

ELYSIAN SPACE DUST

India Pale AleSeattle, WA abv 8.2% 8.75
The hopping is pure starglow energy. A total nebular IPA.

FACTION IPA

Rotating IPA..... Alameda, CA abv: 6.5% 8.75
Ask your server.

FIELDWORK IPA

Rotating IPA..... Berkeley, CA 8.75
Ask your server.

FIRESTONE 805

Blood Ale..... Paso Robles, CA abv: 4.7% 8.75
805 is a light, approachable brew. Born from an all malt recipe and finished with a touch of hops, slightly sweet with a clean finish. Clear pale golden, balance of sweet citrus malt, grassy hops, citrus-y and floral.

FIRESTONE CALI SQUEEZE BLOOD ORANGE

Hefeweizen Paso Robles, CA abv: 4.9% 8.75
Crisp beer with juicy orange and citrus flavors.

FORT POINT KSA

Kolsch San Francisco, CA abv: 4.6% 8.75
KSA combines hops and malts to create a complex, yet crisp style.

FORT POINT VILLAGER

India Pale Ale San Francisco, CA abv: 6.3% 8.75
Hopped with mosaic, hallertau blanc, loral, warrior, centennial. Grains: pilsner, 2-row,torrified wheat, Munich, Vienna.

GOLDEN ROAD MANGO CART

Wheat Ale Los Angeles, CA abv: 4.0% 8.75
Light refreshing wheat ale with lots of fresh mango. Pleasant, slightly tart.

GRAPEFRUIT SCULPIN IPA

India Pale Ale San Diego, CA abv: 7% 8.75
Light amber color with a crisp bitter finish due to the grapefruit rind quality. Thus enhancing the citrus aroma of the hops creating a refreshing dry finish.

HEN HOUSE IPA (INCREDIBLE PALE ALE)

India Pale Ale Santa Rosa, CA abv: 6.9% 8.75
Built around five of our most favorite hops.

NORTH COAST ACME CALIFORNIA LAGER

American Lager.....Fort Bragg, CA..... abv 4.8% 8.75
Historical American Lager. Crisp and refreshing.

NORTH COAST SCRIMSHAW PILSNER

Pilsner..... Fort Bragg, CA abv: 4.7% 8.75
Aromatic, spicy-hop nose. Subtle pale malt flavors. Clean finish.

TRUMER PILS

Pilsner..... Berkeley, CA abv: 4.8% 8.75
Characterized by hoppy bitterness, high carbonation, and a light body.

ROTATING SOUR

Ask your server about our current sour ale.

IMPORTS

GUINNESS

Irish Stout..... Ireland abv: 4.2% 8.75
Initial malt and caramel flavor, finishes with a dry roasted bitterness.

MODELO ESPECIAL

Lager..... Mexico abv: 4.4% 7.00
Well-balanced taste and light hop character with a crisp clean finish.

STELLA ARTOIS

Lager..... Belgium abv: 5.2% 8.75
All natural ingredients give clean, crisp palate. Fresh, pale malt aromas offer a sweet herbal note and lingering hoppy finish.

DOMESTICS

COORS LIGHT

Light Lager..... United States abv: 4.2% 7.00
Light and refreshing with subtle apple and banana notes. A pleasant bitterness works its way through the sweetness, giving balance.

MICHELOB ULTRA

Light Lager..... United States abv: 4.2% 7.00
Light-bodied with a balance of Herkules hops and wholesome grains, producing a light citrus aroma and crisp, refreshing finish.

CIDER

GOLDEN STATE CIDER

Apple..... California abv 5.0% 9.00
Rotating Cider 9.00

FINE WINE

SPARKLING

ZONIN PROSECCO VENETO, ITALY 12/42

CRISTALINO BRUT CAVA SPLIT CATALUNYA, SPAIN 12

LE GRAND COURTAGE ROSÉ BRUT SPLIT FRANCE 13

TAITTINGER CHAMPAGNE FRANCE 60

CRISTAL CHAMPAGNE FRANCE 600

WHITE

FRONTERA CHARDONNAY ARGENTINA 9/34

HESS SHIRTAIL CREEK VINEYARD CHARDONNAY MONTEREY, CA [unoaked] 12/42

MINER CHARDONNAY NAPA, CA 15/55

RUTHERFORD RANCH CHARDONNAY NAPA, CA 12/42

ROMBAUER CHARDONNAY CARNEROS, CA 60

FRONTERA SAUVIGNON BLANC SANTIAGO, CHILE 12/42

GIESEN SAUVIGNON BLANC NEW ZEALAND 13/44

HALL SAUVIGNON BLANC NAPA 14/49

CAPOSALDO PINOT GRIGIO VENETO, ITALY 12/42

RED

FRONTERA CABERNET SAUVIGNON ARGENTINA 9/34

LIBERTY SCHOOL CABERNET SAUVIGNON PASO ROBLES, CA 12/42

RAYMOND CABERNET SAUVIGNON Sommelier Select, Napa, CA 16/58

ANGELINE PINOT NOIR SANTA ROSA, CA 14/49

BELLE GLOS PINOT NOIR MONTEREY, CA 15/55

MONTES MALBEC COLCHAGUA CHILE 12/42

ROSÉ

STERLING ROSÉ CENTRAL COAST, CA 12/42

LIQUID ASSETS

THE ROYAL EXCHANGE IS TOTALLY TAPPED!

MORE BEERS AND ALES ON TAP THAN ANYWHERE IN THE FINANCIAL DISTRICT

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, the Ginger Beer,

Root Beer 3.95

Iced Tea 3.95

Coffee 3.95

Juices 3.95

Red Bull Regular or Sugar-Free 4.95

SPIRIT FREE COCKTAILS [zero alcohol] \$12 each

SF BASIL GIMLET Free Spirits Gin, fresh basil, fresh lime juice. Muddled, served over ice.

SF SOUR Free Spirits Bourbon, fresh lemon juice, house simple syrup.

SF PALOMA Free Spirits Tequila, fresh lime and grapefruit juice. Muddled, jalapeño.

Eat

OPENING BELL APPETIZERS

STEAK OR CHICKEN NACHOS with the works. 16.95

WINGS WINGS choice of Buffalo Style or Crispy with house ranch dressing. 17.95

ROSEMARY GARLIC FRIES with fresh rosemary and parmesan cheese. 8.95

CRISP FRIED CHICKEN TENDERS with housemade ranch or barbecue sauce. 14.95

PRETZEL KNOTS freshly-baked pretzel knots served warm with honey mustard sauce. 2 for 8.95 | 4 for 15.95

GRILLED PRAWN SKEWERS with Thai peanut dipping sauce. 15.95 🍷

GREENBACKS, ETC.

MIRAMONTE SALAD WITH GRILLED PRAWNS

Grilled prawns, romaine lettuce, cherry tomatoes, toasted almonds, bacon crumble, swiss and asiago cheese, lemon vinaigrette. 19.95

GRILLED SALMON SALAD 🍷

Fresh grilled salmon, mango salsa, lentils, green leaf lettuce, cucumbers, tomatoes, lemon vinaigrette. 19.95

BLACK & BLUE STEAK SALAD 🍷

Blackened beef tender steak, crisp greens, julienned carrots, cherry tomatoes, avocado, bacon, blue cheese crumble, crumbled blue cheese dressing. 20.95

CLASSIC CAESAR SALAD

Romaine lettuce, croutons, shaved asiago cheese, in our own dressing. 13.95

add grilled chicken breast 16.95

blackened beef tender 19.95

grilled salmon 19.95

ROYAL COBB SALAD

Romaine lettuce, chicken breast, hard boiled eggs, applewood bacon, tomatoes, blue cheese, avocado, Brown Derby vinaigrette. 19.95

HOMEMADE CHILI Cup 7.95 | Bowl 8.95

BIG 6 SANDWICHES

served with your choice of coleslaw 🍷 or french fries

CHIMICHURRI STEAK SANDWICH 🍷

Grilled beef tender, chimichurri sauce, french roll. 21.95

ROYAL EXCHANGE BLT 🍷

Applewood smoked bacon, tomatoes, red onion, sliced avocado, crispy lettuce, basil aioli, wheat bread. 19.95

HOT PASTRAMI MELT

Dry rub pastrami on marble rye with swiss cheese, 1000 island dressing and sauerkraut. 19.95

FRENCH DIP

Thinly-sliced beef tender with au jus, french roll. 21.95

GRILLED SALMON BLT

Grilled salmon, applewood smoked bacon, avocado, green leaf lettuce, tomato, lemon dill aioli, soft roll. 20.95

ROYAL CHILI TOP DOG 🍷

The best you ever had! Plump, juicy, grilled ¼ pound all-beef frank—topped with our homemade chili. 16.95

Just our Top Dog. 13.95

BLUE CHIP BURGERS

served with your choice of cheese & french fries or cole slaw 🍷
Voted #1 AUDIENCE WINNER! Best Burger in San Francisco

BEAR MARKET BURGER

1/3 pound Angus ground chuck grilled burger, lettuce, tomatoes, pickles, toasted bun. 18.95

DOUBLE BEAR MARKET BURGER

Two 1/3 pound Angus ground chuck grilled burgers, lettuce, tomatoes, pickles, toasted bun. 22.95

TURKEY BURGER

1/3 pound grilled turkey burger, lettuce, tomatoes, pickles, toasted bun. 18.95

IMPOSSIBLE BURGER

Plant-based, vegan, burger alternative, lettuce, tomatoes, pickles, toasted bun. 19.95

ADD ONS

sautéed mushrooms, sautéed onions, crumbled blue cheese, avocado, gautamole 2.95 each

applewood bacon 3.25

acid chili 3.95

STOCK OPTIONS

ISH AND CHIPS 🍷

Tavern-battered cod with chips and cole slaw. 21.95

PASTA SPECIAL

Ask server

POULTRY SPECULATORS

served with your choice of cole slaw 🍷 or french fries

CHIPOTLE GRILLED CHICKEN SANDWICH 🍷

Boneless grilled chipotle glazed breast of chicken, jalapeño cheese, lettuce, green chili peppers, avocado, habañero ranch aioli, toasted ciabatta roll. 18.95

CHICKEN CLUB SANDWICH 🍷

Boneless grilled breast of chicken, jack cheese, applewood bacon, avocado, lettuce, pesto aioli, toasted ciabatta roll. 18.95

SIDE DISHES

Cole Slaw: 5.95 🍷 French Fries: 7.95

Salad with Entree: 6.95



A ROYAL FAVORITE!



CONTAINS NUTS

TAKE SOME OF THE ROYAL HOME WITH YOU!

ROYAL EXCHANGE T-SHIRT 28

ROYAL EXCHANGE PINT GLASS 5

RoyalExchange.com

Minimum charge: \$8.00 **CHECKS SPLIT A MAXIMUM OF THREE WAYS**
4% surcharge added to all food & beverage due to increased labor & business costs.

Prices subject to change