

THE ST. REGIS SAN FRANCISCO

Bespoke

THE MAGAZINE

SAN FRANCISCO

The Tippy Pig

Located in the Marina district, The Tippy Pig is an inviting place to get a true San Francisco vibe.

"It's a delightful neighborhood filled with upscale professionals, and the energy is vibrant and lively," says Antonio Barrios, chef concierge of The St. Regis San Francisco.

A member of the Sustainable Restaurants family, The Tippy Pig's menu features fresh, seasonal and local ingredients as imagined by Executive Chef Sam Josi. Dishes include fried free-range chicken breast with gravy, buttermilk mash, collard greens and spiced honey, as well as pan-roasted skirt steak with Gruyère-potato gratin, Broccolini and red wine reduction.

The Tippy Pig boasts 50 brews, including eight on tap, as well as a signature cocktails and an extensive wine list emphasizing California vintage.

Absinthe Brasserie and Bar

Adjacent to Alamo Square in the upcoming Hayes Valley neighborhood, Absinthe serves classic and creative American influenced French brasserie and Northern Italian cuisine.

Executive Chef Jamie Lauren's creations include sausage-&-cornbread stuffed Mary's chicken and braised beef cheeks with maple-syrup glazed yams, sautéed kale and horseradish crème fraiche. Absinthe also features a cheese menu of artisan blue, goat's milk, sheep's milk, cow's milk and mixed milk cheeses, served with house-made walnut bread.

While beer is not high on the menu here, the restaurant has compiled an extensive wine list and doles out signature cocktails, several of which feature authentic absinthe.

THE TIPPY PIG, 2231
CHESTNUT ST.; (415) 292 2300
thetipsypigsf.com
OPEN TO 2 A.M.
WITH DINNER SERVED
UNTIL 10:30 P.M.;
RESERVATIONS RECOMMENDED.



ABSINTHE BRASSERIE AND BAR, 398 HAYES ST.; (415) 551 1590; absinthe.com
OPEN TO 2 A.M. ON FRIDAY AND SATURDAY (KITCHEN OPEN UNTIL 11 P.M.); DINNER
SERVED UNTIL 10 P.M. THE REST OF THE WEEK. RESERVATIONS RECOMMENDED.