

Welcome Home

At Trestle, we remember a time, not too long ago, where people took pause to enjoy a meal in the presence of great company, giving it the reverence and respect deserved. Just as a bear builds its den for comfort and tranquility, Trestle has been created to serve as your home away from home. We'll provide a dining experience served in courses, with the satisfaction and warmth found at a family gathering, creating the foundation to a proper meal.



Due to our unique daily offerings we can not guarantee that all allergies or food restrictions can be accommodated. Please notify your server with any concerns.

A 6% surcharge per guest is added for San Francisco employer mandates, including healthcare security, commuter benefits, and minimum wage ordinances. A 20% service charge will be added for all parties in lieu of a discretionary tip. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness



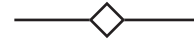
2026 SUMMER OF SEASONALITY

— TOMATO —

Four Courses | Fifty-Two Dollars

Choose one option per course

Firebrand bread served upon request



APPETIZERS

Minestrone Soup

Sorana Bean, Conchigliette, Parmesan Mousse

Heirloom Tomato Salad

Stracciatella, Upland Cress, Shallot Vinaigrette

PASTAS

Calamari Risotto

Sun Dried Tomato Tapenade, Parmesan

Rigatoni all'Amatriciana

Pancetta, Calabrian Chile, Basil

MAINS

Seared Black Cod

Pole Beans, Caper Berries, Tomato Acqua Pazza

Crispy Pork Schnitzel

Summer Squash, Sungold Tomato, Stonefruit Sauce Vierge

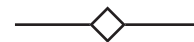
DESSERTS

Chamomile Panna Cotta

Tomato & Plum Gelee, Brown Sugar Tuile

Chocolate Layer Cake

Tomato Tajin, Strawberry Cream



In order to maintain our value driven prices, we budget the following time limits based on reservation size:

1 to 2 guests - 90 minutes

3 guests - 1 hours 45 minutes

4+ guests - 2 hours

Thank you for being mindful of your time.
We appreciate your understanding.