

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

— PEPPERS —

Four Courses | Fifty-Two Dollars

Choose one option per course

Firebrand bread served upon request



APPETIZERS

Chicken Tortilla Soup

Guajillo Pepper Mousse, Avocado, Cotija

Summer Squash & Pepper Carpaccio

Ricotta Salata, Braised Artichokes, Oregano Vinaigrette

PASTAS

Sea Island Red Pea Risotto

Braised Bacon, Roasted Poblano, Mascarpone

Cacio e Pepe

Red Pepper Bucatini, Pecorino Tuile

MAINS

Seared Sea Scallops

Roasted Baby Eggplant, Herb Salad, Peperonata

Bistro Steak

Jimmy Nardello, Blistered Pole Beans, Peppercorn Jus

DESSERTS

Peach & Pink Peppercorn Cobbler

Pecan Oat Crumble, Vanilla Ice Cream

Chocolate Pot De Crème

Chocolate Chili Bark, White Chocolate 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.