

Welcome home to

7 MILE HOUSE

100 years of

Drinks

Music

Catering

Sports



APPETIZERS

FRESH BLUE POINT OYSTERS ON THE ½ SHELL ½ dozen sweet & juicy shucked-to-order oysters on the half shell with cocktail sauce, horseradish and lemon \$9.95

NACHOS w/ CHEESE & JALAPENOS
crispy nachos topped w/ nacho cheese & fresh jalapenos \$5.95
+ grilled spiced chicken breast or ground Angus chuck sautéed in garlic & onions add \$4.00
+ salsa or sour cream add \$1.50
+ avocado add \$2.00

ONION RINGS sweet & juicy onions prepared in Sierra Nevada beer batter topped w/ parmesan cheese \$4.95

LUMPIA homemade mini pork egg rolls served w/ sweet chili sauce \$5.75

7 MILE GARLIC FRIES flavorful French fries tossed in lots of sautéed garlic and parsley \$5.95

FRENCH FRIES basketful of seasoned fries \$4.95

ZUCCHINI STICKS deep-fried in beer batter topped with parmesan cheese and parsley w/ ranch \$6.95

BUFFALO WINGS spicy chicken wings served w/ ranch dressing \$7.75
(regular fried wings without buffalo sauce served upon request)

CHICKEN TENDERS chicken breast strips dipped in Japanese bread crumbs, fried to a golden crisp w/ ranch dressing (BBQ sauce served upon request) \$7.75

FRIED CALAMARI seasoned, deep-fried calamari served w/ our own garlic aioli dip & French fries \$8.50

SIZZLING SISIG famous among Filipinos from Manila! Grilled diced meat (made with pork cheeks, meat, and a small amount of liver to taste) with onions, jalapenos, herbs and spices served on a sizzling plate topped with raw egg. Mix the egg into the dish while the plate is hot. We highly recommend adding rice to make a flavorful meal! \$8.95

CATFISH FRITTERS catfish fillet sticks deep fried in Japanese breadcrumbs with cocktail/tartar sauce & French fries \$10.95

SALPICAO chunks of tender NY Angus steak sautéed in a la pobre sauce topped with jalapenos and a side of garlic bread \$10.95

SOUP

HOMEMADE BOSTON CLAM CHOWDER
white chowder served with oyster crackers
cup \$3.95 bowl \$6.75

20% gratuity added for parties 6 or more.

We prefer cash but also accept

Visa, Mastercard & American Express.

\$15 minimum, excluding tip,

for credit card charges

SALADS

CLASSIC CAESAR SALAD

crisp hearts of Romaine with homestyle croutons tossed in our own Caesar dressing \$7.95

+ Grilled chicken add \$4.00

+ Avocado add \$2.00

BLACKENED PRAWN CAESAR SALAD

our popular Caesar salad topped w/ flavorful prawns grilled in Cajun spices \$12.95

CRAB AND AVOCADO SALAD*

beautifully sculptured salad with avocado, tomatoes, black olives and lettuce topped with crab & a combination of Louie and orange vinaigrette dressings \$14.95

*Due to the way we prepare this salad, dressing cannot be placed on the side

PACIFIC RIM CHICKEN SALAD

with its fruity, nutty flavors, salad lovers find this dish simply refreshing! Lettuce greens are topped with grilled chicken breast, pineapple chunks, cashews, Mandarin oranges and Asian fried noodles in our own orange-ginger vinaigrette dressing \$8.95

CLASSIC CRAB LOUIE SALAD

lettuce greens, black olives, egg, cucumber, carrots, beets & onions \$13.95

SIDE SALAD

mixed baby greens, onions, carrots, beets and cucumber w/ thousand island, ranch, bleu cheese or house vinaigrette dressing \$3.95

SANDWICHES

All Sandwiches come with fries. Substitute your Fries for Side Salad, Garlic Fries or Onion rings (add \$1.75)

POPULAR SANDWICH ADD ONS:

+ Swiss or American Cheese add \$0.99

+ Avocado add \$2.00

+ Cheddar or Pepperjack Cheese add \$1.25

+ Bacon add \$1.75

+ Fresh jalapenos or grilled mushrooms add \$1.25 + Sautéed or Fresh Onions add \$0.99

THE FAMOUS 7 MILE BURGER

1/2 pound ground Angus chuck with bacon, lettuce, tomatoes, mayo, sauteed onions, pickles and French fries \$7.95

FLAME-BROILED VEGGIE BURGER

the most flavorful veggie burger you'll ever taste with lettuce, tomatoes, mayo, sauteed onions and French fries \$8.95

SOLE FISH SANDWICH fillet of sole in Japanese breadcrumbs w/ mayo, lettuce & tomato in a French roll \$6.95

CHICKEN PESTO SANDWICH grilled chicken breast w/ pesto mayonnaise, sauteed onions, lettuce & tomato on a French roll \$7.95

PATTY MELT 1/2 pound Angus chuck w/ sauteed onions and melted Swiss cheese on rye bread with French fries \$6.95

HOT CRAB SANDWICH fresh crab sauteed with onions and mushrooms on white bread topped w/ mornay sauce \$13.95
+ Avocado add \$2.00

NEW YORK STEAK SANDWICH lettuce, tomato, mayo and sauteed onions on a French roll with a side of fries \$10.95

7 MILE ENTREES

FAMOUS PORK ADOBO WITH RICE one of our best sellers! Our adobo is thrice-prepared 7 Mile house style. This classic Filipino dish is made with tender pork marinated in soy sauce, vinegar, brown sugar, herbs & spices topped with sauteed garlic and served with steamed Jasmine rice \$7.95

7 MILE QUESADILLA grilled flour tortilla stuffed with jack & cheddar cheeses topped w/ fresh homemade salsa & sour cream with your choice of:

cheese \$5.25	chicken \$8.25
crab \$13.95	steak \$11.95
pork adobo \$9.95	
+ avocado add \$2.00	

SHIRLEY'S SCAMPI Mouth-watering, large prawns in garlic sauce w/ mashed potatoes and steamed veggies \$11.95

CIOPPINO our San Francisco-style recipe is arguably the best in the Bay Area with a mix of crab, mussels, prawns, white fish and calamari in marinara sauce w/ garlic bread \$16.95
side of linguini \$3.95
extra garlic bread \$2.95

FISH & CHIPS juicy fish fillets dipped in beer batter, served with French fries \$9.95

FISH TACOS three tacos in soft or crispy corn tortillas topped with grilled fish, lettuce, salsa, sour cream & parmesan cheese \$9.95
+ avocado add \$2.00

GRILLED BASA FILLET mouth-watering juicy basa (white fish from Vietnam) grilled in lemon butter sauce with rice and homemade salsa \$9.95

DEEP FRIED PRAWNS OR SOLE jumbo tiger prawns or fresh fillet of sole battered in Japanese breadcrumbs with tartar sauce \$10.95

GRILLED NEW YORK STEAK New York steak grilled to your specs topped with mushroom gravy served with garlic mashed potatoes and steamed veggies \$11.95

BLACKENED CATFISH Southern classic with Cajun herbs and spices, served with veggies and your choice of whipped garlic potatoes or rice \$11.95

FRESH GRILLED SALMON grilled to perfection with herb butter sauce served with mashed potatoes and steamed veggies \$12.25

SIDES

Garlic Bread \$2.95	Steamed Veggies \$2.95	Linguini Pasta \$3.95
Mashed Potatoes \$2.95	French Fries \$4.95	Steamed Rice \$1.50
Buttered French Roll \$1.95	Side Salad \$3.95	Garlic Fries \$5.95

PASTA

all dishes come with 7 Mile's garlic bread

LINGUINI BOLOGNESE

with Italian sausage, Angus beef,
tomatoes, basil, garlic and mushrooms
in tomato sauce \$8.95

FETTUCINI ALFREDO, POMODORO, PESTO OR GARLIC OLIVE OIL

w/ chicken \$8.95
w/ shrimp \$11.95

SEAFOOD LINGUINI

with shrimp, salmon, bay scallops and green peas
sauteed in garlic and olive oil \$11.95

FISHERMEN'S LINGUINI

an array of sauteed seafood -- white fish, mus-
sels, bay scallops & shrimp -- in tomato or garlic
cream sauce \$12.95

THIS WEEK'S SPECIAL

please ask your server

DESSERT

please ask your server

20% gratuity added for parties 6 or more.

We prefer cash but also accept Visa, Mastercard & American Express.

\$15 minimum, excluding tip, for credit card charges.

HISTORY

About The 7 Mile House



Along the perimeter of three Bay Area cities: San Francisco, Brisbane and Daly City, a historic restaurant

and bar has quickly emerged as the best spot to dine and be entertained on this side of the Bay Area.

Established in 1853, 7 Mile House is a family-owned restaurant and bar serving up a unique mix of home-style Italian/American/Filipino food beautifully plated with a wide array of beers and almost any cocktail you can imagine.

A good mix of great food, fun atmosphere, sports and musical entertainment draws a diverse, family-oriented crowd --- a far cry from its more than 150 years of colorful history.

A Rich & “Notorious” History

7 Mile House is the last “Mile House” left standing in its original location in the Bay Area. Mile Houses, established in the mid 1800s, served as local post offices and old stagecoach stops where horses rested and were exchanged. Later, Mile Houses evolved into popular neighborhood watering holes, a Pony Express route, a hotel and, in some cases, even a brothel.

The 7 Mile House has stood as witness to some of San Francisco’s more colorful, albeit sometimes notorious, moments in history. It has been recorded that on August 6, 1876, young members of the Hayes Valley Gang, while on a criminal spree of thievery, assault and manslaughter in the Mission District, made a pit-stop at the 7 Mile House to harass



passersby along the way. It was one of the events that marked the violent tradition of gangs and gang wars in Old San Francisco, and that inspired the terms “hood” and “hoodlums”.

During Prohibition in the early 1920s, when the neighborhood now called Brisbane, was known for moonshining and bootlegging, the 7 Mile House became one of the few locations licensed to sell whiskey.



Then more than 50 years later, 7 Mile House became well known for its rough atmosphere with truckers and bikers frequenting the establishment. In the 80s, the bar later became popular for its large, tasty burgers served up in a greasy spoon kitchen by a beloved and elderly lady named Doris.

Later the 7 Mile House became infamous for its underground sports gambling activities. Rumor has it that it had the largest operation of its kind West of the Mississippi with ties to overseas organizations until the FBI raided and arrested the accused--twice.

The 7 Mile House Today

Despite such a past and more than a hundred years of changes to San Francisco’s urban landscape, 7 Mile House has endured. Now home to a family sports bar and grill, 7 Mile serves up the famous 7 Mile Burgers, San Francisco’s Cioppino, Filipino-style adobo and lumpia, crab quesadillas and other mouth-watering concoctions all meant to be washed down by almost any beverage, cocktail or beer you can think of.

Entertainment is also a staple at 7 Mile, where guests are never bored with the large screen HDTVs simultaneously showing multiple sports games, not to mention the live music and dancing that happens almost every night. The best entertainment of all though is that at 7 Mile, where everyone’s treated like a regular, there is always good conversation, laughter, and merry-making to be had.

WINE

SPARKLING

	Glass	Bottle
J. Roget Brut	\$4.00	\$15.00
Domaine Ste. Michele Brut		\$25.00

WHITE WINES

House Chardonnay.	\$5.00	\$18.00
2007 Sycamore Lane White Zinfandel, Napa	\$5.00	\$18.00
2006 Camelot Pinot Grigio, Santa Rosa	\$6.00	\$22.00
2006 Camelot Sauvignon Blanc, Santa Rosa	\$6.00	\$22.00
2006 Kenwood Chardonnay Yulupa Series, Sonoma	\$6.50	\$24.00
2008 BV Chardonnay Coastal Estates, Napa	\$7.00	\$26.00

REDS

House Cabernet Sauvignon	\$5.00	\$18.00
2006 Kenwood Cabernet Sauvignon, Sonoma	\$6.50	\$24.00
2008 BV Cabernet Sauvignon Coastal Estates	\$7.00	\$26.00
House Merlot	\$5.00	\$18.00
2006 Kenwood Merlot Yulupa Series, Sonoma	\$6.50	\$24.00
2006 BV Merlot Coastal Estates, Napa	\$7.00	\$26.00

BEER

BEER ON TAP

	Glass	Pitcher
Guinness 20 oz	\$5.50	\$16.00
Widmer Hefeweizen	\$4.50	\$16.00
Stella Artois	\$4.50	\$16.00
Lagunitas IPA	\$4.50	\$16.00
Sierra Nevada	\$4.50	\$16.00
Pabst Blue Ribbon	\$3.00	\$12.00

BOTTLED BEER

Bud, Bud Lite, Coors, Coors Lite	\$3.50
Miller Genuine Draft, Miller Lite	\$3.50
Anchor Steam, Blue Moon, Corona	\$4.50
Heineken, Dos Equis, Tecate	\$4.50
Lagunitas Maximus	\$5.50
Grolsch	\$6.00
St Pauli Girl (Non-Alcoholic)	\$3.50

COCKTAILS

SIGNATURE DRINKS

7 Mile High

7 types of alcohol, one unforgettable high \$7

7 Mile Mango Margarita

Blended & made with real Philippine mangoes. You've got to try this! \$7

Suzy's Special

Absolut Mandarin Vodka, Coconut Rum, Pineapple Juice, Cranberry Juice \$8

Dada-licious

Finlandia Mango Vodka, Bols Peach Schnapps, Pineapple & Cranberry \$7

Mango Cosmo

The classic Cosmo made with Finlandia Mango Fusion Vodka \$7

The Adult Arnold Palmer

Seagrams Sweet Tea, lemonade and iced tea \$5

MARTINIS & COCKTAILS

Double Apple Granny

Appleton Estate Reserve Rum, Disaronno Amaretto, Sour Apple Pucker \$8

Chocolate Rum Indulgence

Appleton Estate Reserve Rum, Godiva Chocolate Liqueur, Chambord, Half & Half \$8

Grey Goose Pear Cosmo

Grey Goose Poire Vodka, lime juice, triple sec, cranberry juice \$10

Raspberry Lemon Drop

Stoli Raz, Chambord, fresh lemon, sugar, 7Up \$7

French Ginger Martini

Stoli Vodka, Domain de Canton, Grand Marnier \$9

Ginger Cosmo

Domaine de Canton, triple Sec, Stoli Vodka, cranberry juice \$8

CRAZY CUSTOMERS' CONCOCTIONS

Clarke's Brain Hemorrhage

Watch the brain in this shooter appear before your eyes! Buttershots, Baileys and Grenadine \$6
Sweet Sue

Chilled Patron Café, Floated Half & Half \$7

SPECIALS & ENTERTAINMENT

HAPPY HOUR Monday-Friday 3-6pm all drinks \$1 off!

WEEKNIGHT SPECIALS

Mondays

Acoustic Night
7-9pm
\$5 PBR Pitchers, 1/2
off select appetizers,
1/2 off kids menu

Tuesdays

Live Jazz Night
7-10pm
1/2 Priced All
Bottled Wines

Wednesdays

Karaoke Night
7pm-1am
\$4 House
Margaritas

Thursdays

Reggae Night
8pm-12am
\$5 7 Mile Highs

Fridays

9pm-12:30am
Live R&B/Soul

Saturdays

Various Shows

see 7milehouse.com calendar

Thursdays, Fridays & Saturdays, 8pm onwards, drink prices increase by \$1. \$10 minimum/person.