Happy Hour

Small Plates

Adobo Sliders ........................ $7
(2) pulled pork adobo, coleslaw, yellow chilli mango mustard

Ceviche Classico ................... $10
Seasonal fish, rocoto, lime juice, onion, cancha, yam, chido

Calamari Frito ..................... $8
Fried calamari with huacatay tartare sauce

Chips and Salsa .................... $4
Homemade tortilla chips with pico de gallo, aji verde and salsa roja

Chicharron de Pollo ............... $5
Crispy fried chicken, aji amarillo, salsa criolla, five-spice mayo

Empanada de Pollo ............... $8
Pulled chicken stew, aji amarillo cream sauce, aji verde aioli

Papas Fritas ....................... $3
Hand cut fries with rocoto aioli

Mussels .............................. $8
With Spanish chorizo, creamy ahi panca broth, garlic bread

Garlic Bread ....................... $3
with chimichurri

Tostada de Tinga .................. $7
(2) corn tortilla, chipotle stewed chicken, seda beans, sour cream

Wine & Bubbles $6

Silverado
Sauvignon Blanc, Napa Valley

Beronia
Rose, Rioja, Spain

Barone Fini
Merlot, Italy

Baroni Fini
Pinot Grigio, Italy

Segura Viudas
Cava, Spain

Cline
Syrah, Sonoma Coast

Draft Beer $4.50

Magnolia
Kalsch, San Francisco

Mind Haze
Hazy IPA, California

Widmer
Hefeweizen, Oregan

Cusquena
Malted Lager, Peru

Cristal
Lager, Peru

Lagunitas
IPA, Petaluma

Corona
Lager, Mexico

Bohemia
Pilsner, Mexico

Michelada
clamato juice with Mexican lager, tajín rim

Bottled Beer $4

Cusquena
Malted Lager, Peru

Bottled Beer $4

Margarita
sabe blanco, fresh lime juice, triple sec, salted rim

Mojito
sabe gold, fresh lime juice, mint, simple syrup, soda water

Blanca Paloma
sabe blanco, grapefruit juice, fresh lime juice, salted rim

Cocktails $7

Margarita
sabe blanco, fresh lime juice, triple sec, salted rim

Mojito
sabe gold, fresh lime juice, mint, simple syrup, soda water

Blanca Paloma
sabe blanco, grapefruit juice, fresh lime juice, salted rim

Sangria

Glass ......................... $5

Half Pitcher ........ $12

Full Pitcher .......... $22

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24 West Portal Ave., San Francisco

CONSUMING RAW OR UNDERCOOKED DAIRY, MEAT, FISH OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS - *CAN BE MADE GLUTEN FREE, ASK YOUR SERVER - 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE - CORKAGE FEE $18 PER 750ML - A 4% SURCHARGE WILL BE ADDED TO YOUR BILL