

SAN FRANCISCO
ART WEEK

SFAW

2024 GUIDE

EAT
DRINK
SHOP

CHINATOWN

Jessica Silverman

Jessica Silverman, Founder:

- **Mister Jiu's**

Mister Jiu's is one of my favorite restaurants in Chinatown. The food is delicious, fresh, and I always leave with a happy stomach. The Peking Duck is a must order and they make wonderful cocktails.

- **Little Jane**

Jane has many locations, but I love Little Jane on Grant because of it's cute, intimate pop-up ambience, which features a wonderful mural by Chelsea Ryoko Wong. Little Jane's baked goods are always a must have, whether it's a cookie, sourdough, scone, kouign-amann, croissant, or any of the other delicious creations they have to offer. You always end up leaving with more baked goods than you came in for, and a very happy stomach.

Chinese Culture Center of San Francisco

Recommended by CCC Staff:

- **By Me Boba Tea**

Grab a boba or fruit tea here in one of the oldest alleyways in San Fransisco - Ross Alley! The Alley is full of artworks and vibrant energy! (The boba shop manager is the man behind all the cute lanterns and most of the murals in this alley!)

- **Garden Bakery**

Fluffy pineapple buns! Egg tarts! Sponge cakes! Beautiful pastries & baked goods, and GREAT prices! Uncles sipping on coffee and chatting in the sitting area all day long! Say no more! Let's GO!

CIVIC CENTER

Asian Art Museum

- **Asian Box**

Asian Box brings the restaurant's mouthwatering menu of fast-casual, Vietnamese-influenced fare to the Asian Art Museum! A Bay Area-based, Asian American- and woman-co-owned restaurant, Asian Box offers museum visitors a chance to enjoy delicious, healthy, freshly made creations by Chef Grace Nguyen. From pho to boba, enjoy gluten-free and locally sourced meals and quick snacks.

Anyone is welcome to dine at Asian Box without a museum admission ticket during regular museum hours; menu items are also available for takeout, or guests are welcome to dine outside on the first floor patio.

DOGPATCH

Altman Siegel

Becky Koblick, Director:

- **Giuliana's Just For You Café**

If you like diners, you will love Just For You. It's a comfort-food spot with a laid-back atmosphere and a great patio. They are known for their fried chicken Caesar salads and beignets. I'm a fan of the huevos rancheros - they make their own hatch chile sauce!

Daelyn Farnham, Senior Director:

- **Tacos El Flaco**

Tacos El Flaco is so delicious and quick - it is the perfect place to grab lunch when you're gallery hopping during Fog. My go to is the fish tacos with avocado.

Claudia Altman-Siegel, Owner:

- **Piccino**

Piccino is the perfect spot for a casual dinner in Dogpatch. We often go after openings or bring clients and colleagues there for lunch because of the great seasonal menu and welcoming ambiance. They also have an amazing coffee bar in the mornings with great pastries.

Institute of Contemporary Art San Francisco

Meghan Smith, Curatorial Assistant:

- **Piccino Coffee Bar**

ICA SF staff, artists, and visitors love to pop over to our neighbors Piccino for a quick cappuccino or pastry.

Christine Koppes, Curator and Director of Curatorial Affairs:

- **Long Bridge Pizza**

Grab a pizza and beer with friends near ICA SF on 3rd Street.

JACKSON SQUARE

Gallery Wendi Norris

Melanie Cameron, Director:

- **Cotogna**

For lunch, dinner, at any time, and for any occasion. The food is always exceptional, making Italians proud, in a warm, welcoming environment with its own Jackson Square twist. And somehow they make it seem effortless.

Erin McFarland, Executive Assistant and Marketing Coordinator:

- **Masion Nico**

The perfect spot to grab a little treat. Whether you're in the mood for French patisserie, a freshly baked baguette, a coffee, or a glass of wine, Maison Nico is sure to please.

MARINA

COL Gallery

Callie Jones:

- **Buena Vista**

Head down the street from COL Gallery to the historic Buena Vista restaurant for their famous Irish Coffee and a burger or clam chowder.

Julia Li:

- **Barrio**

We celebrated the opening of COL on Barrio's patio for tacos and margaritas and a stunning view of the Bay. The perfect place to grab birria tacos for lunch or to watch the sun set.

MARINA / FORT MASON CENTER

FOR-SITE

Cheryl Haines, Founding Executive Director & Chief Curator:

- **Radhaus**

A delicious Alpine beerhall and restaurant located on the Fort Mason Center campus with gorgeous views of the marina and Golden Gate Bridge. It's always a fun time!

- **Haines Gallery**

Founded on the belief that contemporary art can change the conversation and transform the culture, Haines Gallery is a vital West Coast platform for celebrated and ambitious artists from around the globe. The gallery's program aims to engage and inspire collectors, curators, and diverse audiences with artistic statements that are visually compelling and conceptually rigorous.

SF Camerawork

Joanna Knutsen:

- **The Interval**

The Interval is a bar, café, museum, and the home of The Long Now Foundation. Featuring a floor-to-ceiling library of the books you might need to rebuild civilization, mechanical prototypes for a clock meant to last for 10,000 years, art that continually evolves in real time, and a time-inspired menu of artisan drinks.

- **Cultivar**

Cultivar San Francisco is an intimate farm to table restaurant by Cultivar Wine, featuring a menu of locally-sourced seasonal ingredients, flavors from the Napa Valley. Cultivar Wine is known for limited production wines that express terroir from the best California wine appellations.

MARIN

Blunk Space

Mariah Nielson:

- **The Marshall Store**

Delicious Pacific Oysters are fresh from their family farm, Tomales Bay Oyster Company! Currently serving Pacific Preston Point Oysters: Raw, as well as Grilled Oysters, BBQ, Rockefeller, Kilpatrick, and Chorizo. Also Smoked Oysters!

They have wonderful sandwiches served on bread from their very own bakery in Tomales, Route One Bakery and Kitchen. The menu is full of local seafood, house smoked meats, hot soups, and local cheese. For desert, they have soft serve gelato from Double 8 Dairy, and gigantic chocolate chip cookies from Route One Bakery and Kitchen. Beer and wine available for purchase as well.

Bolinas Museum

Kirston Lighttowler, Archivist & Registrar:

- **Mothership Vintage & Gospel Flat Show Space**

208 Olema Bolinas Road, Bolinas, CA 94924. Mothership Vintage is open by appointment. Call Bronwen Halsey Murch to schedule: 415-233-3806. Gospel Flat Show Space is open daily from 8am until 8pm.

Only in Bolinas can you find & buy vintage clothes in a reimagined lifeboat, see alternative art and listen to music in a gallery located on a sustainable farm, and gather fresh fruit and vegetables for your picnic at Bass Lake—all in one place! Essential.

Louisa Gloger, Executive Director:

- **Eleven Wharf**

We love to go to Eleven Wharf for their amazing thin crust pizza, insanely delicious desserts, the best selection of natural wines, and produce sourced locally from Bolinas farms. Eleven Wharf is the perfect place to end your day!

MarinMOCA

Jodi Roberts, Executive Director:

- **Beso Bistro & Wine Bar**

Great spot for lunch with delicious bites and drink specials. Some favorites: the calamari, cobb salad, and portobello sandwich

Devon Bella:

- **Kitchen**

Perfect for breakfast or lunch. Don't pass on the cookies!

Sarah Shepard Gallery

Sarah Shepard:

- **Marin Country Mart: Souvla**

New to Marin Country Mart, this acclaimed modern fast-fine Greek restaurant has just opened in Marin. Open for lunch and early dinner. Don't miss the Greek fries!

- **Marin Country Mart: Hog Island**

Oysters are always a good idea! Pop by the gallery then head over to their happy hour Monday-Friday 4:00 pm - 6:00 pm.

OAKLAND / LAKE MERRITT

Oakland Museum of California (OMCA)

Nisha, Digital Strategy:

- **Town Fare Cafe @ OMCA**

Delight in the inspired cuisine of Chef Michele McQueen at Town Fare by Michelle McQueen, the cafe located on OMCA's Mid Level.

McQueen's menu for Town Fare pays homage to her Southern family roots and Oakland upbringing, bringing together flavors from the diverse cultures within the local community. The menu is made up of shared plates, salads, sandwiches, and entrées, including vegan options, for on-site dining only. A smaller kids menu is also available.

Izzy, Digital Strategy:

- **Lake Merritt**

Before or after your visit, take a stroll around Oakland's beautiful Lake Merritt. OMCA has a Lake entrance and exit for easy access to the Lake.

PENNINSULA / STANFORD / PALO ALTO

Anderson Collection at Stanford University

& Cantor Arts Center

- **Tootsie's at the Cantor**

Ciao Amici! Make Tootsie's a destination before or after your visit to the Cantor Arts Center and Anderson Collection, or enjoy a savory pause between galleries. Owner Rocco Scordella has put together an Italian menu that includes a daily soup, a selection of paninis, the Tootsie's burger with secret sauce and mozzarella, and of course dolci, vino, e caffè.

POTRERO HILL

Catharine Clark Gallery

Anton Stuebner, Partner and Director:

- **Heirloom Cafe**

Heirloom Cafe stands out in a neighborhood renowned for its excellent food. Co-owner Amy Siemers is the perfect host-affable, warm, and incredibly knowledgeable about food and wine. Heirloom is akin to the brasserie you've always dreamed of, without any hint of pretension. It's an ideal spot for a spontaneous meal at the bar or a romantic date night for two (or with friends—the more, the merrier!). Don't miss the stellar off-menu Epoisses burger or their exceptional wine list, which is among the best in the city.

SILICON VALLEY

San José Museum of Art

Melanie Samay, Director of Marketing + Communications:

- **Mezcal**

Oaxacan food is one of Mexico's most celebrated and complex cuisines. Mezcal Owner and Oaxacan native Adolfo Gomez moved to San Jose from Oaxaca, Mexico, 20 years ago. Gomez served as the Operations Manager at the Silicon Valley Capital Club restaurant for 10 years and also worked on opening Mezcal for five years. Longing for Oaxacan food and the tastes of home, Gomez's vision of Mezcal Restaurant was realized in November 2008 and was voted one of the "2009 Best New Restaurants" by Metro Newspaper. Bringing the rich flavors of Oaxaca to San Jose, Mezcal Restaurant specializes in three Oaxacan moles (sauces) - Estofado, Coloradito and Mole Negro - all family recipes that have been passed down from generation to generation. For the more adventurous food-lover Mezcal also serves chapulines (fried grasshoppers) a common and delicious snack found throughout Oaxaca. Whatever your palate may be, Mezcal strives to satisfy each of its customers with its traditional, fresh and authentic cuisine.

THE TENDERLOIN / TRANSGENDER DISTRICT

Jonathan Carver Moore

Jonathan:

- **Tenderheart**

Tenderheart is a great spot dinner with clean minimalist vibe. The little gem salad, the burrata with wonton chips and the milk bread are among my favorites.

- **Rise Over Run**

Rise Over Run is located on the top of The Line Hotel. This spot is great for drinks, light bites and dinner. The cheeseburger is one of the best in San Francisco.

TENDERNOB

Rebecca Camacho Presents

MacKenzie Stevens, Director:

- **Sanraku**

Rebecca Camacho, Owner/Founder:

- **Liholiho Yacht Club**

UNION SQUARE

Fraenkel Gallery

- **ONE65 San Francisco**

Delicious, gorgeous pastries

- **hed verythai**

Amazing prix fixe Thai food with a rotating menu based on the season

SFAW