

SAMPLE MENU



Mother's Day Brunch

Sunday, May 12, 2023

~ Choose One ~

Gulf Shrimp Salad

little gem lettuce, calabrian chili yogurt, candied walnuts, golden kiwi

Ahi Tuna Ceviche

tamarind coconut broth, wonton crisp, charred avocado

Clam Chowder

sourdough crumb, crisp bacon, fines herbes, lemon agrumato

Sugar Snap Pea and Prosciutto Salad

mint, arugula, ricotta salata, brown butter



~ Choose One ~

Oak Grilled Yellowtail

charred scallion hummus, matbucha, jumbo asparagus

Flank Steak Primavera

dutch puff, mint & dill mascarpone, spring vegetable fricassee, calabrian chili chimichurri

Dungeness Crab Benedict

english muffin, savoy spinach, zhug hollandaise, avocado

Oven Roasted Flounder

coconut curry, garlic naan, fingerling potatoes, mushrooms, english peas



~ Choose One ~

Coconut Rice Pudding

passion fruit, mango, pineapple, macadamia brittle, coconut rum ganache

Chocolate Hazelnut Crunch Bar

blood orange, candied hazelnuts

Carrot Cake Cheesecake

walnuts, carrots, carrot orange caramel

\$65. Per Person

20% gratuity, 6% for San Francisco employer mandates, and 8.625% sales tax will be added to all checks.

California Law advises patrons that "consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness".



Cocktails

Ultimate Bloody Mary	
Grey Goose Vodka, Bloody Mary Blend, Artisan Bacon, Tiger Prawns, Tajín	25.
∞ The Queen Bee	
Barr Hill Gin, St. Germain, Lillet, Chamomile Honey, Prosecco, Lemon	17.
∞ Thai Garden	
Ketel One Vodka, Makrut Leaves, Mint, Ginger, Lime	18.
∞ Passion N° 75	
Sipsmith Lemon Twist Gin, Passion Fruit, Lemon, Sparkling Wine	17.
∞ Sunset Fix	
Espolón Reposado Tequila, Aperol, Pomegranate & Grapefruit, Black Salt	17.
∞ Chan Chan	
Plantation Fiji Dark Rum, Guava, Pineapple, Coconut, Bitters	18.
∞ Forbidden Sour	
Knob Creek Bourbon, Figs, La Fuerza Vermouth, Egg Whites, Pink Peppercorns	18.
Negroni's Bitter Alter Ego	
Catedral Espadín Mezcal, Gran Classico, Carpano Antica, Chocolate	18.
∞ Waterbar Proprietary Old Fashion	
Maker's Mark Private Barrel, <i>Four Kentucky Summers</i> Bourbon, Bitters	22.

Wines by the Glass

Sparkling Wine	
∞ Drappier , Brut, Côte des Bar, Urville, <i>Carte d'Or</i> NV	25.
∞ Domaine Chandon , Brut, Blanc de Blancs, <i>Carneros Vineyard, By the Bay</i> NV	20.
∞ Raventós i Blanc , Brut Rosé, Monastrell, Conca del Riu Anoia, <i>de Nit</i> 2021	19.
White Wine	
∞ Bernhard Ott , Grüner Veltliner, Wagram, <i>Am Berg</i> 2022	17.
∞ Domaine Vacheron , Sauvignon Blanc, Sancerre 2022	24.
∞ M.O.B. , Encruzado/Bical/Malvasia Fina, Dão, Serra Da Estrela, <i>Lote 3</i> 2019	14.
∞ Frog's Leap , Sauvignon Blanc, Rutherford-Napa Valley 2022	17.
∞ Corte Mainente , Garganega/Trebbiano, Secco, Bianco Veronese 2022	16.
∞ Covenant Wines , Viognier, Lodi, <i>Red C</i> 2023	17.
∞ Dr. Loosen , Riesling, Alcohol Removed, <i>Dr. Lo</i> NV	15.
∞ Schloss Lieser , Riesling, Feinherb, Mosel 2021	14.
∞ Domaine Les Gryphées , Chardonnay, Saint-Véran, <i>Les Grands Rouvres</i> 2022	19.
∞ Barnett Vineyards , Chardonnay, Carneros, Sangiacomo Vineyard 2022	22.
Rosé	
Loomis , Grenache/Mourvèdre/Syrah, Napa Valley, <i>Air</i> 2020	14.
Red Wine	
∞ Tatomer , Pinot Noir, Santa Barbara County 2021	20.
∞ Castello Tricerchi , Sangiovese, Rosso di Montalcino, <i>Non in Latera pro Nos</i> 2020	18.
∞ Donkey & Goat , Carignane, Mendocino, <i>Testa Vineyard</i> 2021	14.
∞ Habit Wine Company , Cabernet Franc, Santa Ynez Valley, <i>Coquelicot Vineyard</i> 2022	18.
∞ Château La Rose Pourret , Bordeaux Blend, Saint Emilion Grand Cru 2019	22.
Scattered Peaks , Cabernet Sauvignon, Napa Valley 2021	20.