



“Sharing food with another human being is an intimate act that should not be indulged in lightly” ~ M.F.K Fisher

Starters

Ahi Tuna Tartare	15.
fried garlic furikake, puffed rice cracker	
Grilled Sea Scallops	19.
sweet corn agnolotti, english peas, pancetta	
Mixed Sashimi Salad	17.
ahi tuna, king salmon avocado, baby iceberg, smoked serrano-miso vinaigrette	
Jumbo Prawn Cocktail	22.
housemade cocktail sauce, lemon	

Oysters

Drakes Bay Pacific – San Quintin, MX	3.55
Golden Nugget – Tomales Bay, CA	3.80
Marshall Select – Tomales Bay, CA	3.55
Humboldt Kumamoto – Humboldt Bay, CA	4.05
Golden Fog – Harding Creek, WA	2.05
Olympia – Totten Inlet, WA	3.80
Shigoku – Samish Bay, WA	3.80

Daily Featured Oyster 12pm – 5:30pm

selected oyster served with yuzu mignonette

limit 24 featured oysters per table at one time

Entrées

Chilled Lobster Roll	26.
split top brioche, chilled lobster, herbed aioli, old bay fries	
Olive Oil Poached Halibut	36.
wild ramp risotto, wild mushrooms, caper brown butter	
Slow Cooked Beef Short Rib	32.
ricotta gnocchi, stewed early girl tomatoes, summer squash	

Dessert

Chocolate Blackout Cake	9.
salted caramel buttercream, espresso ganache	
Sticky Toffee Pudding	9.
maple toffee sauce, mascarpone chantilly	
Housemade Ice Cream	6.
tahitian vanilla OR honey-walnut	

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

5.5% charge added for San Francisco Employer Mandates. Vegetarian and special dietary restrictions are met with enthusiasm.

June 5, 2020

Wines by the Glass

Sparkling Wine

Gosset <i>Grande Réserve</i> Brut, Aÿ NV	30.
Moët + Chandon Brut Impérial, Épernay NV	22.
Nicolas Feuillatte <i>Réserve Exclusive</i> Brut, Chouilly-Épernay NV	19.
Roederer Estate Brut Rosé, Anderson Valley NV	18.
Domaine Chandon - Étoile Brut, Napa + Sonoma County NV	16.

White Wine

Jean-Marc Brocard Chablis, Vau de Vey 1er Cru 2018	19.
Antica <i>Mountain Select</i> Chardonnay, Napa Valley 2017	18.
Château Montelena Chardonnay, Napa Valley 2016	25.
Château la Rabotine , Sancerre 2018	16.
Sparkman <i>Pearl</i> Sauvignon Blanc, Columbia Valley 2018	15.
Dr. H. Thanisch Riesling Feinherb, Mosel 2018	14.

Rosé

Cœur Clémentine Rosé of Cinsault/Grenache/Carignan, Côtes de Provence 2019	14.
Goldeneye Rosé of Pinot Noir, California 2018	13.

Red Wine

Penner-Ash Pinot Noir, Willamette Valley 2017	19.
Merry Edwards Pinot Noir, Russian River Valley 2017	24.
Maldonado <i>Proprietary Red Wine</i> Cabernet Sauvignon/Merlot/Syrah, Napa Valley 2016	17.
Bella Union Cabernet Sauvignon, Rutherford-Napa Valley 2017	24.
MAAL <i>Beautiful</i> Malbec, Mendoza 2018	14.
A. Rafanelli Zinfandel, Dry Creek Valley-Sonoma County 2017	18.
Faustino I , Gran Reserva Rioja 2006	19.

Daily Drink Specials 2pm – 5:30pm

El Tesoro Reposado Margarita 8.

Ketel One Botanical Cucumber & Mint and Soda 8.

Aperol Spritz 8.

Cocktails

Chingadera

Unión *El Viejo* Mezcal. Coconut. Pineapple. Lime. Absinthe 15.

Tempest No. 2

Flor de Caña *Gran Reserva 7yr* Rum. Turmeric. Honey. Lemon. Egg White 16.

The Royal

Tanqueray *No. Ten* Gin. Pimm's. Earl Grey. Lemon 14.

Jalisco Punch

Cazadores Reposado Tequila. Aperol. Dolin Dry. Almond. Grapefruit. Cardamom 14.

Route One

Gray Whale Gin. Housemade Kombu Vermouth. Cucumber. Nori 14.

Yojimbo

Kikori Whiskey. Carpano Antica Formula Vermouth. Yellow Chartreuse 15.

Scottish Monk

Cragganmore 12yr Scotch. Madeira. Coffee Liqueur. Hazelnut. Chocolate 16.

Sage Wisdom

Bulleit Bourbon. Sage. Brown Sugar. Cynar 14.

Beers (Bottled & Canned)

Fort Point – KSA. Crissy Field, San Francisco 8.

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Anchor Steam. Potrero Hill-San Francisco 9.

Trumer Pils. Berkeley 9.

Ballast Point – Sculpin IPA. San Diego 12.

Saint Archer – White Ale. San Diego 9.

Budweiser. Saint Louis, Missouri 8.

Barebottle – Unicorn Dust IPA (510 ml). San Francisco 12.

Pacífico. Mexico 8.

Saison Dupont – Belgian Farmhouse Ale. Tourpes. Belgium 12.

St.Pauli Girl Non-Alcoholic. Germany 9.

Birra Friuli Lager. Italy 8.

Guinness Stout (14.9 oz. Pub Can). Dublin-Ireland 10.