

Oysters

Bijou – Bedec Bay, NB	4.55
Damariscotta Flat – Harpswell, ME	4.55
Drakes Bay – San Quintin, Baja	3.80
Kumamoto – Samish Bay, WA	4.80
Love Shuck – Damariscotta River, ME	4.55
Olympia – Hood Canal, WA	4.05
Royal Miyagi – Vancouver Island, BC	3.55
Topneck Clam – Cedar Key, FL	3.55

Iced Shellfish

Dungeness Crab Cocktail	28.
horseradish cocktail sauce, lemon trap caught out of San Francisco Bay, California	
Tiger Prawn Cocktail	28.
horseradish cocktail sauce, lemon renewably raised in southern Vietnam	
Chilled Dungeness Crab	half 36./ whole 70.
horseradish cocktail sauce, lemon trap caught out of San Francisco Bay, California	
Shellfish Indulgence Platter	185.
maine lobster, dungeness crab, tiger prawns, clams, oysters, halibut tartare	

Caviar

served with æbleskiver pancakes and traditional accompaniments

Siberian Sturgeon	110.
Greece	
Kaluga	150.
China River Basin	



*“Each time a woman stands up for herself, without knowing it possible, without claiming it, she stands up for all women.”
~ Maya Angelou*

Starters

Hamachi Sashimi	26.
smoked serrano sabayon, blood orange, nori cracker open ocean raised out of southern Japan	
Arugula Salad	15.
boquerones, htipiti, gigante beans, lemon-garlic vinaigrette boquerones net caught off the southern coast of Spain	
Ora King Salmon Pastrami	21.
parker house rolls, dill mascarpone, crisp jalapeño, watercress sustainably raised out of New Zealand	
Salt Cod Croquette	19.
artichoke tapenade & cream, viola hook & line caught out of Canada	
Cornmeal Fried Squid	22.
‘nduja, creamy polenta, grilled onion jam purse seine caught out of Monterey Bay, California	
Pan Seared Sea Scallops	21.
pomme purée, spring garlic salsa verde, porcini pudding, maitake rake harvested out of New Bedford, Massachusetts	
Cioppino	15.
rock shrimp, pasta clams, opah belly toast, lemon agrumato	

Entrées

Oven Roasted McFarland Springs Trout	39.
fava leaves, chickpea falafel, turmeric yogurt, fava bean vinaigrette sustainably raised in Susanville, California	
Vietnamese Style Roasted Crab Legs	48.
bún riêu flavors, housemade steamed bun, pea leaves trap caught outside of San Francisco Bay, California	
Oak Grilled Ahi Tuna	41.
smoked miso dashi, grilled nishiki rice, sugar snap peas, cucumber kimchi longline caught out of Hawaii	
Oven Roasted Swordfish	42.
speck, asparagus, farro verde, spring garlic cream, basil pesto longline caught out of Southern California	
California Halibut Chop	46.
arrowhead cabbage sauerkraut, hollandaise, potato rösti, spring onion hook & line caught out of San Pedro, California	
Oak Roasted Lamb Chop	54.
lamb sugo, english pea caramelle, chili pangrattato, mint crème fraîche responsibly raised in New Zealand	
Oak Grilled New York Roast	54.
soft cooked egg, black trumpet mushroom, caramelized onion toast, gruyère sustainably butchered by Olivier Cordier in San Francisco, California	

Sides

Peas & Their Leaves	14.
tobasco aioli, blue cheese, toasted almonds	
Spring Greens Gratin	14.
gigante beans, chili pangrattato, bacon, chives	
Acme Sourdough Bread	8.
maldon sea salt, butter	
French Fries	9.

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

6% charge added for San Francisco Employer Mandates.

Vegetarian and special dietary restrictions are met with enthusiasm.

April 2, 2023

Wines by the Glass

Sparkling Wine

- Nicolas Feuillatte, Brut, Épernay, *Réserve Exclusive, Blue Label* NV 24.
- ∞ Carboniste, Albariño, Extra Brut, California, *Gomes Vineyard* 2021 19.
- ∞ Vitteaut-Alberti, Brut, Rosé, Crémant de Bourgogne NV 18.

White Wine

- ∞ Francis Blanchet, Sauvignon Blanc, Pouilly-Fumé, *Cuvée Silice* 2021 16.
- ∞ Sutro, Sauvignon Blanc, Alexander Valley, *Warnecke Ranch* 2021 17.
- ∞ Domaine du Fief aux Dames, Melon, Muscadet de Sévre-et-Maine, Sur Lie 2020 14.
- ∞ Malabaila, Arneis, Roero, *Le Tre* 2021 15.
- ∞ Ladeiras do Xil, Godello, Valdeorras, *Gaba do Xil* 2021 16.
- ∞ Arnaud Lambert, Chenin Blanc, Saumur, Saint-Cyr -en-Bourg 2021 17.
- ∞ Stirm, Riesling, Cienega Valley, *Wirz Vineyard* 2019 15.
- ∞ Domaine de L' Enclos, Chardonnay, Chablis, *Beuroy 1er Cru* 2019 25.
- Patz & Hall, Chardonnay, Russian River Valley, *Dutton Ranch* 2018 20.

Rosé

- ∞ Sparkman Cellars, Field Blend, Columbia Valley, *This Old Porch* 2021 15.

Red Wine

- ∞ Anthill Farms, Pinot Noir, Anderson Valley 2020 19.
- ∞ Querceto di Castellina, Sangiovese, Chianti Classico, L'Aura 2020 16.
- Domaines André Aubert, Grenache/Syrah/Mourvèdre, Côtes du Rhône, *La Sérine* 2020 15.
- Dashe, Zinfandel, California, *Vineyard Select* 2021 14.
- Annabella, Cabernet Sauvignon, Napa Valley 2020 17.
- ∞ Château Brane Cantenac, Bordeaux Blend, Margaux, *Baron de Brane* 2018 25.

Beers and Cider (Bottled & Canned)

- Trumer Pils, Berkeley 9.
- König Pilsener, Radler Grapefruit, Germany (500 ml. Pub Can) 11.
- Golden State Cider, *Mighty Dry*, Sonoma County (16 oz. Pub Can) 12.
- HenHouse, *An Honest Day's Work* Red Rye Saison Ale, Santa Rosa (16 oz. Pub Can) 13.
- Almanac Beer Co., *Sunshine & Opportunity* Sour Ale, Alameda (16 oz. Pub can) 15.
- Budweiser, Saint Louis, Missouri 8.
- Fort Point, *Villager* San Francisco IPA, Crissy Field, San Francisco 10.
- Barebottle, *Very Best Bad Things* Double Hazy IPA, San Francisco (16 oz. Pub Can) 17.
- Beck's, Non-Alcoholic, Germany 9.

∞ Wines and cocktails with the infinity symbol are made using organic or biodynamic practices.

Cocktails

∞ The Queen Bee

- Barr Hill Gin, St. Germain, Lillet, Chamomile Honey, Prosecco, Lemon 16.

∞ Farmers Market Gin and Tonic

- Citadelle *Jardin D' Été* Gin, Fresh Herbs Essence, Tonic, Lime 16.

∞ Silk Road

- Grey Goose Vodka, Maraska Walnut Liqueur, Allspice Dram, Pomegranate 16.

∞ Parvaneh

- Gray Whale Gin, Spiced Hibiscus Piloncillo, Cardamom, Coconut Milk 16.

∞ La Tóxica

- Unión Mezcal Joven, Tamarind, Mommenpop Blood Orange, Lime, Black salt 16.

∞ Libertine

- Plantation *Xamaycan* Dark Rum, Ferrand Dry Curaçao, Luxardo Maraschino 16.

Cure for the Pain

- Espolon Reposado, Ginger, Lemongrass Honey, Ancho, Lemon 17.

Frequent Flyer

- Angel's Envy Bourbon, Montenegro Amaro, Aperol, Lemon 16.

∞ Etienne Highball

- Fernand Cognac Ambré, Pamplemousse, Bruccato Amaro, Lemon, Soda 16.

∞ Waterbar Proprietary Old Fashion

- Maker's Mark Cask Strength Bourbon, Angostura Bitters, Orange 18.

Some Like it Hot

∞ Four Apples a Day

- Massenez Calvados, Cider, Juice, Essence, Baking Spices 17.

Zero Proof Cocktails

Hot Blooded

- Blood Orange, Ginger Beer, Lime 9.

Granada Lemonade

- Lemon, Grenadine 7.

∞ La Isla Bonita

- Ritual Zero Proof Tequila, Seedlip Citrus 42, Passion Fruit, Lime 16.

Dessert Wines

- Vietti, Moscato d'Asti 2021 10.

- ∞ Jean Vesselle, Champagne, Demi-Sec Rosé, *Cuvée Friandise*, Bouzy NV 30.

- Château Lamourette, Sauternes 2016 28.

- ∞ Dolce, Napa Valley 2014 25.

- ∞ Inniskillin, Ice Wine, Vidal, Niagara Peninsula 2019 28.

- Royal Tokaji Wine Co., Tokaji Aszu, 5 Puttonyos 2016 25.

Port, Sherry, & Madeira

- Broadbent, Colheita, Madeira 1999 18.

- ∞ El Maestro Sierra, Pedro Ximénez, Sherry 16.

- Graham's, 20 year Tawny Port 20.

- La Cigarrera, Manzanilla 11.

- Smith Woodhouse, 10 year Tawny Port 14.

- Smith Woodhouse, Late Bottle Vintage Port 2008 17.

- Taylor Fladgate, 20 year Tawny Port 19.

- Warre's, Vintage Port 2000 30.

Cognac, Brandy & Digestive

- Ferrand, Cognac 1er Cru, Grande Champagne, *Ambré* 18.

- Hennessy Cognac VSOP *Privilège* 26.

- Massenez, Calvados, *Vieux* 20.

- Rémy Martin Cognac VSOP 19.

- Rémy Martin Cognac XO, *Excellence* 48.

- Grand Marnier, XO, *Cuvée Du Centenaire* 45.