

Glass • Wine

Sparkling

Pascal Lallement Brut <i>Premier Cru</i> , À Chamery NV	21.
Henriot Brut <i>Souverain</i> , Reims NV	24.
Iron Horse – Ocean Reserve Blanc de Blancs Brut, Green Valley 2013	19.
J Vineyards <i>Cuvée 20</i> Brut, Russian River Valley NV	16.
Domaine Chandon - Étoile Brut Rosé, Napa + Sonoma County NV	15.
Benvolio Prosecco Brut, Friuli NV	9.

White

Collin-Bourisset <i>L'Authentique Viré-Clessé</i> 2015	14.
Matthiasson Chardonnay, Linda Vista Vineyard, Napa Valley 2016	16.
Ferrari Carano <i>Reserve</i> Chardonnay, Carneros-Napa Valley 2014	23.
Cape Mentelle Sauvignon Blanc/Semillon, Margaret River, Australia 2017	9.
Twomey Sauvignon Blanc, Sonoma County + Napa Valley 2016	16.
Paul et Jean-Marc Pastou <i>Le Côte de Sury</i> , Sancerre 2016	15.
Louis Métaireau <i>Grand Mouton – Sur Lie</i> Muscadet Sèvre et Maine 2016	13.
Cantina Tramin Kellerei Pinot Grigio, Alto Adige 2016	11.
Johannishof <i>Charta</i> Riesling, Rheingau 2014	16.
Jurtschitsch Grüner Veltliner, Stein-Kamptal 2016	13.

Rosé

Clos Cibonne Rosé of Cinsault/Grenache/Syrah, Côtes de Provence 2016	13.
The Withers Rosé of Mourvèdre/Grenache, El Dorado 2016	14.

Red

P + S Post Scriptum <i>De Chryseia</i> Touriga Nacional, Douro 2014	14.
Tablas Creek <i>Esprit de Tablas</i> Mourvèdre/Grenache, Paso Robles 2014	24.
Torbreck <i>Juveniles</i> , Grenache/Syrah/Mourvèdre, Barossa Valley 2015	16.
Mongiard-Mugneret Pernand Vergelesses, Les Vergelesses 1er Cru 2013	19.
Lucienne Pinot Noir, Smith Vineyard, Santa Lucia Highlands 2015	17.
Penner-Ash Pinot Noir, Willamette Valley 2015	23.
Silver Ghost Cabernet Sauvignon, Napa Valley 2015	18.
DAOU <i>Reserve</i> Cabernet Sauvignon, Paso Robles 2015	25.

Cocktails • The Bartender's List

French Bulldog Grey Goose Vodka. St. Germain Elderflower. Grapefruit. Lemon	14.
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Mariposa Street Junipero Gin. Mint. Pomegranate	14.
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El Burro Partida Reposado. St. George Absinthe. Citrus. Ginger	14.
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Where the Buffalo Roam Buffalo Trace Bourbon. Nardini Bassano Amaro. Frangelico	14.
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French 75 J Vineyards <i>Cuvée 20</i> Brut. New Amsterdam Gin. Lemon	13.
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Bar Bites

Tombo Tuna Tartare tangerine, tempura avocado, sesame cucumber salad	14.
Rock Salt Baked Oysters garlic butter, parsley, lemon	13.
Devil's Gulch Pork Sausage Roll pickled mustard seeds, sour pickles, dutch crunch, old bay chips, aioli	15.
Grilled Flat Iron Steak Skewers brown butter miso squash purée, sunchoke chips, toasted pumpkin seeds	14.
Yukon Gold Potato Croquettes old bay aioli, chives	9.
Herbed Goat Cheese Dip aged balsamic, arbequina olive oil, old bay chips	12.
Warm Marinated Olives	7.
Hand Cut French Fries	9.

Oyster Special

Monday–Friday 11:30am–5:30pm

Featured Oyster of the Day

\$1.05 each

Limit 24 featured oysters per table at one time.

We shuck all of our oysters to order.

Due to the high demand, your patience is appreciated.

Please hug your shucker!

Drink Specials

Monday–Friday 2–5:30pm

Featured Beer \$7.00

Fort Point — Kölsch Style

Fort Point Beer Co. Crissy Field. San Francisco

Featured Wines \$8.00

Featured Sparkling: Benvolio Prosecco

Featured White: Cape Mentelle Sauvignon Blanc

Featured Cocktails \$9.00

Aperol Spritz

Aperol. Orange. Benvolio Prosecco.

Cucumber Collins

New Amsterdam Gin. Cucumber. Citrus. Club Soda. Lime.

Five percent charge added for San Francisco Employer Mandates.
California Law advises patrons that “consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of food borne illness.”

1/22/18