



*“It has always been about ingredients, It was when I started
and more than ever, is now.”
~ Jeremiah Tower~*

- Ahi Tuna Sashimi** 17.
persimmon & beet noodles, finger lime, coconut panna cotta, cashews
longline caught off the island of Fiji
- Belgian Endive Salad** 16.
pears, goat gouda grilled cheese, toasted walnuts
local aged gouda from Central Coast Creamery in Paso Robles, California
- Dungeness Crab Deviled Duck Egg** 18.
curried aioli, potato gaufrette
*crab trap caught near Willapa Bay, Washington
organically raised duck eggs from Cotati, California*
- Seared Bay Scallops** 21.
handmade garganelli, wild mushroom duxelle, crème fraîche, meyer lemon
net caught in Nantucket Bay, Massachusetts
- Fried Local Squid** 17.
black garlic aioli, green apple & celery root slaw, sweet chile vinaigrette
seine caught aboard the “Sea Wave” out of Monterey, California
- Soy Glazed Pork Cheeks** 16.
yuba noodles, fried egg, spigarello kale, shiitake mushroom
kurobuta pork responsibly raised at Snake River Farms near Boise, Idaho
- Broiled Monterey Sardines** 16.
grilled flatbread, parmesan spinach fonduta, violino di capra, calabrian chile
purse seine caught out of Monterey, California
- Shellfish Bisque** 12.
dungeness crab, butter poached oysters, levain lace, watercress



*Waterbar will be donating \$1 for every fish entrée purchased for dinner
November 13-19 in support of ChefsGiving Week. Funds raised go to the
Tipping Point Emergency Relief Fund and Restaurants Care in support
of those devastated by the Northern California wildfires.*



Pan Roasted Wild Striped Bass	39.
spaghetti squash carbonara, roasted chestnuts, kumquats <i>hook & line caught out of Montauk, New York</i>	
Grilled Whole Petrale Sole	38.
red baby beets, caviar sabayon, savoy spinach <i>scottish seine caught aboard the "Mr. Morgan" out of Half Moon Bay, California</i>	
Pan Roasted Black Cod	36.
cauliflower purée, riesling poached grapes, foie gras sauce <i>demersal longline caught aboard the "Aimee June" out of Eureka, California</i>	
Oven Roasted Alaskan Halibut	38.
cavolo nero kale, artisan bacon, manila clams, garlic fried potatoes <i>demersal longline caught out of Sitka, Alaska</i>	
Grilled Tombo Tuna	39.
butterbean purée, brussels sprouts, citrus chermoula, sweet pepper emulsion <i>longline caught off the island of Fiji</i>	
Pan Roasted Lamb Porterhouse	40.
caramelized butternut squash, cipollini agro dolce, fried sunchokes <i>responsibly sourced by the Schmitz family in San Leandro, California</i>	
12oz. Dry Aged Bone-In New York Steak	52.
gryère stuffed potato, roasted shallot crème fraîche, bordelaise <i>sourced and aged by renowned San Francisco butcher Bryan Flannery</i>	

From the Wood Oven

Whole Roasted Dungeness Crab	42.
kumquat gastrique, grilled lime	
Kan-Kan Pork Chop "for two"	60.
fried plantains, black bean purée, mojo sauce	

Sides to Share

Spigarello Kale	burrata cheese, pepitas	12.
Potato Croquettes	roasted shallot crème fraîche	12.
Roasted Brussels Sprouts	artisan bacon	12.
Parmesan Fries		10.

*Five percent charge added for San Francisco Employer Mandates.
California Law advises patrons that "consuming raw or undercooked meats, poultry, seafood,
shellfish or egg may increase your risk of foodborne illness".
Vegetarian and special dietary restrictions are met with enthusiasm.*