

<i>Oysters</i>	
Damariscotta Flat — Harpswell, ME	4.55
Drakes Bay — San Quintin, Baja	4.30
Humboldt Kumamoto — Humboldt Bay, CA	4.80
Malpeque — Malpeque Bay, PEI	4.55
Olympia — Tomales Bay, CA	4.05
Topneck Clams — Cedar Key, FL	3.80

Chef's \$1.55 Daily Featured Oyster

served with a ginger-honeycrisp apple mignonette

Only one chef's selected oyster is offered daily.


Limit 24 featured oysters per table at one time.

Oyster Give Back

Waterbar proudly donates 5¢ for every oyster sold in support of our local community. We are excited to partner with Baykeeper, an organization that defends the health of the San Francisco Bay, its watershed, and Bay Area residents. For more information, please visit baykeeper.org.



<i>Iced Shellfish</i>	
Dungeness Crab Cocktail	28.
horseradish cocktail sauce, lemon	
<i>trap caught out of Coos Bay, Oregon</i>	
Tiger Prawn Cocktail	28.
horseradish cocktail sauce, lemon	
<i>renewably raised in southern Vietnam</i>	
Chilled Dungeness Crab	half 36./ whole 70.
horseradish cocktail sauce, lemon	
<i>trap caught off the coast of Marin County, California</i>	
Chilled Maine Lobster	half 50./whole 96.
horseradish cocktail sauce, lemon	
<i>trap caught out of Casco Bay, Maine</i>	



“Oh, dearie, dainty doesn’t do it in the kitchen.”

~ Julia Child

Lunch Prix Fixe

We always have a great “Restaurant Week” lunch offer!

Topneck Clam Chowder

bacon lardon, sourdough crouton, chives, chili crunch

Grilled Tombo Tuna

butter bean purée, broccolini, caper beurre blanc, pine nuts

36.

available 11:30am-2:30pm everyday

<i>Starters</i>	
Baked Oysters	5 for 20.
herb butter, chili oil, parmesan, pangrattato	
Gulf Shrimp Salad	16.
little gem lettuce, calabrian chili yogurt, candied walnuts	
<i>butterfly net caught out of the Gulf of Mexico</i>	
Ahi Tuna Aguachile	18.
tamarind coconut broth, wonton crisps, charred avacado	
<i>longline caught out of Honolulu, Hawaii</i>	
Dungeness Crab Cake	25.
tabbouleh, zhug, arugula, lemon agrumato	
<i>trap caught out of Coos Bay, Oregon</i>	

<i>Entrées</i>	
Beer Battered Rockfish & Chips	25.
yuzu remoulade, housemade pickles, french fries	
<i>scottish seine caught out of Half Moon Bay, California</i>	
Panko Crusted Chicken Schnitzel	26.
yukon potato purée, braised red cabbage, calvados gastrique, dijon cream	
<i>responsibly sourced by the Schmitz Family in San Leandro, California</i>	
Pan Seared Petrale Sole	27.
carrot vadouvan, red onion jam, greek yogurt, curry leaves, citrus	
<i>scottish seine caught out of Half Moon Bay, California</i>	
Oak Grilled Mahi Mahi	28.
green papaya salad, ground peanuts, pickled jalapeños, sweet soy	
<i>hook and line caught out of Costa Rica</i>	
Pan Seared Sea Scallops	29.
spiced cauliflower cream, farro pilaf, cippolini, pomegranate, hazelnuts	
<i>dayboat harvested near Hokkaido, Japan</i>	

<i>Sides</i>	
Crisp Brussels Sprouts	13.
kale pesto, artisan bacon, pt. reyes blue cheese, hazelnuts	
Savoy Spinach	13.
blue cheese dressing, calabrian chili, pine nuts, pomegranate	
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.

A 20% gratuity is added to all parties of 6 or more guests

Wines by the Glass

∞ Drappier, Brut, Côte des Bar, Urville, Carte d’Or NV	25.
∞ Domaine Chandon, Brut, Blanc de Blancs, Carneros, By the Bay NV	20.
∞ Raventós i Blanc, Brut Rosé, Monastrell, Conca del Riu Anoia, de Nit 2021	19.

White Wine	
∞ Bernhard Ott, Grüner Veltliner, Wagram, Am Berg 2022	17.
∞ Domaine Vacheron, Sauvignon Blanc, Sancerre 2022	24.
∞ County Line Vineyards, Albariño, Russian River, Orfin Lotts 2021	17.
∞ M.O.B, Encruzado/Bical/Malvasia Fina, Dão, Serra Da Estrela, Lote 3 2019	14.
∞ Frog’s Leap, Sauvignon Blanc, Rutherford–Napa Valley 2022	17.
∞ Corte Mainente, Garganega/Trebbiano, Secco, Bianco Veronese 2022	16.
∞ Dr. Loosen, Riesling, Alcohol Removed, Dr. Lo NV	15.
∞ Schloss Lieser, Riesling, Feinherb, Mosel 2021	14.
∞ Alain Gautheron, Chardonnay, Bourgogne Blanc 2021	17.
∞ Barnett Vineyards, Chardonnay, Carneros, Sangiacomo Vineyard 2021	22.

Rosé	
Loomis, Grenache/Mourvèdre/Syrah, Napa Valley 2020	14.

Red Wine	
∞ Tatomer, Pinot Noir, Santa Barbara County 2021	20.
∞ Castello Tricerchi, Sangiovese, Rosso di Montalcino, Non in Latera pro Nos 2020	18.
∞ Donkey & Goat, Carignane, Mendocino, Testa Vineyard 2021	14.
∞ Habit Wine Company, Cabernet Franc, Santa Ynez Valley, Coquelicot Vineyard 2022	18.
∞ Château La Rose Pourret, Bordeaux Blend, Saint Emilion Grand Cru 2019	22.
Scattered Peaks, Cabernet Sauvignon, Napa Valley 2021	20.

Beers and Cider (Bottled e3 Canned)

Beck’s, Non-Alcoholic, Germany	9.
Best Day Brewing, Non-Alcoholic, West Coast IPA, Northern California	10.
Trumer Pils, Berkeley	9.
Golden State Cider, Mighty Dry, Sonoma County (16 oz. Pub Can)	12.
Budweiser, Saint Louis, Missouri	8.
Fort Point, Villager San Francisco IPA, Crissy Field, San Francisco	10.
Barebottle, Doom Bloom Triple IPA, San Francisco (16 oz. Pub Can)	17.
Fieldwork Brewing Co., Adrianne Belgian Tripel, Berkeley (16 oz. Pub Can)	15.
Founders Brewing Co., Breakfast Stout Double Chocolate & Coffee Oatmeal, Michigan	12.

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

Cocktails

∞ 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.
∞ Sneaky Monkey	
Plantation Fiji Dark Rum, Crème de Banane, Falernum, Lime, Nutmeg	17.
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, Four Kentucky Summers Bourbon, Bitters (privately procured by Mokhi, Matt and Valentina)	22.

Fake it till you Make it (low ABV)

∞ Andino Spritz	
La Fuerza, Buenos Aires Vermouth, Prosecco, Fever Tree Soda Water	15.

All Time Favorite

Ultimate Bloody Mary	
Grey Goose Vodka, Bloody Mary Blend, Artisan Bacon, Tiger Prawns, Tajín	25.

Some Like it Hot

∞ Four Apples a Day	
Massenez Calvados, Juice, Cider, Essence, Baking Spices	18.

Zero Proof Cocktails

Hot Blooded, Blood Orange, Ginger Beer, Lime	9.
Granada Lemonade, Lemon, Grenadine	7.
∞ El Chisme	
Ritual Zero Proof Tequila, Seedlip Citrus 42, Rooibos Tea, Lime, Pink Salt	16.
∞ Dos Flores	
Hibiscus, Cardamon, Elderflower Tonic, Lime	12.

Dessert Wines

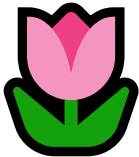
∞ Vietti, Moscato d’Asti 2021	10.
∞ Jean Vesselle, Champagne, Demi-Sec Rosé, Cuvée Friandise NV	30.
Château Lamourette, Sauternes 2016	28.
∞ Dolce, Napa Valley 2014	25.
∞ Dr. Loosen, Riesling, Beerenauslese 2015	26.
∞ Inniskillin, Ice Wine, Vidal, Niagara Peninsula 2019	28.
Royal Tokaji Wine Co., Tokaji Aszu, 5 Puttonyos 2017	25.
∞ M. Chapoutier, Banyuls, Vin Doux Naturel 2012	19.

Port, Sherry, e3 Madeira

Broadbent, Colheita, Madeira 1999	20.
∞ El Maestro Sierra, Pedro Ximénez, Sherry	16.
Graham’s, 20 year Tawny Port	20.
Kopke, 10 year Tawny Port	14.
La Cigarrera, Manzanilla	11.
Smith Woodhouse, Late Bottle Vintage Port 2009	19.
Taylor Fladgate, 20 year Tawny Port	19.
Warre’s, Vintage Port 2003	30.

Cognac, Brandy e3 Digestive

∞ Ferrand, Cognac 1er Cru, Grande Champagne, Ambré	18.
Hennessy, Cognac VSOP Privilège	28.
Rémy Martin, Cognac VSOP	19.
Rémy Martin, Cognac XO, Excellence	48.
∞ Massenez, Calvados, Vieux	20.
∞ Grand Marnier	14.
∞ Grand Marnier, XO, Cuvée Du Centenaire	45.
∞ Nocino il Mallo, Walnut Liqueur, Italy	15.
∞ Limoncello, Il Gusto di Amalfi, Italy	15.



The flower symbol represents wineries, distilleries, and breweries where women have put their legacy and inspires others to dream more.