



We are very appreciative of our guests and staff for ten fantastic years on the Embarcadero! In celebration, we want to offer two of our favorite recipes from the opening menu in 2008. Enjoy Emma's Favorite Salad and Whole Crisp-Fried Rock Cod Colbert.

Zero Proof Cocktails

- Persephone's Tea pomegranate, lime, iced tea 7.
Basil Lemonade housemade lemonade, fresh cut basil 6.
Lychee Tonic lychee purée, lime, tonic 6.

- Emma's Favorite Salad belgian endive, goat's gouda grilled cheese 15.
Tombo Tuna Tartare tangerine, tempura avocado, sesame cucumber salad 16.
Rock Salt Baked Oysters butter, garlic, parsley 14.
Cauliflower Soup prosciutto, pine nuts, arbequina olive oil 10.



- Shellfish Louie Salad little gems, smoked bay shrimp, maine lobster, ruby beets 20.
Grilled Swordfish Paillard spigarello kale, pine nuts, golden raisins 21.
Whole Crisp-Fried Rock Cod Colbert cabbage slaw, yuzu remoulade, fried parsley 23.
Twice Cooked Pork Bowl buckwheat soba, monterey squid, peanut sauce 18.
Grilled Tri Tip Steak cheddar poblano sauce, wild rice and farro salad, squash 21.

Sides to Share

- Potato Croquettes old bay aioli 9. Hand Cut French Fries 9.
Roasted Baby Beets sesame granola, mascarpone 9.



- Salt Spring Smoked Mussels
toasted grits, roasted red pepper, garlic butter
Blackened Mahi Sandwich
housemade dutch crunch, remoulade, half sour pickles
25.

January 22, 2018

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."
Vegetarian and special dietary requests are met with enthusiasm.