



*“I’d much rather eat pasta and drink wine than be a size zero.”
~ Sophia Loren*

Zero Proof Cocktails

- Strawberry Smash** strawberries, lemon, iced tea 7.
- Basil Lemonade** housemade lemonade, fresh cut basil 6.
- Lychee Tonic** lychee purée, lime, tonic 6.

- Tombo Tuna Ceviche** tomatillo gazpacho, avocado, tortilla chips 16.
troll caught off the coast of Fiji
- Mixed Greens Salad** swanton strawberries, sunflower seeds, goat cheese 14.
organically grown at Star Route Farms in Bolinas, California
- Baked Fanny Bay Oysters** xo sauce, butter, micro cilantro 15.
sustainably cultivated in Baynes Sound, British Columbia
- Sesame Fried Squid** gochujang aioli, pickled jalapeño, grilled lime 15.
seine caught aboard the “Sea Wave” out of Monterey, California
- Shellfish Bisque** slow sooked short rib crostini, fried parsley, crème fraîche 13.



- Maine Lobster Roll** split top brioche, drawn butter, old bay chips 25.
trap caught out of Eliot, Maine
- Oak Roasted Black Mussels** prosciutto, oyster mushrooms, ciabatta toast 17.
mussels harvested in British Columbia’s Salish Sea
- Beer Battered Rockfish** local asparagus salad, spring onion furikake, remoulade 20.
hook & line caught out of Fort Bragg, California
- Yellowtail Jack Sandwich** red cabbage yuzu slaw, pickled ginger, cilantro 21.
hook & line caught out of San Diego, California
- Pan Roasted Ling Cod** potato purée, popcorn & pine nut gremolata, poblano cream 21.
trawl caught out of Willapa Bay, Washington
- Blackened Tri-Tip Steak** red pepper coulis, fresh chickpea salad, artichoke chips 21.
sourced by the Schmitz family in San Leandro, California

Sides to Share

- Grilled Pea Tendrils** red pepper coulis, cotija 9.
- Roasted Baby Carrots** remoulade, furikake 9. **French Fries** 9.

Daily Prix Fixe Menu

- Gulf Shrimp on Brioche** meyer lemon mascarpone, easter egg radish
 - Grilled Swordfish** miso glazed pea leaves, spring vegetable wontons, sweet soy
 - Strawberry Galette** berry sauce, fresh berries, mascarpone chantilly
limited availability
- 28.

May 18, 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.*

**bread is served upon request*