



*“Excellence knows no oceans, no frontiers.”
~ Fernet Branca*

Zero Proof Cocktails

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

- Tombo Tuna Tartare** fuyu persimmons, soppressata, roasted shallot crème fraîche 16.
longline caught off the coast of Fiji
- Spigarello Kale Salad** apples, herbed goat cheese, creamy lemon vinaigrette 13.
organically grown at Heirloom Gardens in Hollister, California
- Steamed Manila Clams** bacon, lacinato kale, grilled garlic ciabatta 14.
renewably raised in Hammersley Inlet, Washington
- Fried Local Squid** kumquats, frisée, citrus relish, cauliflower purée 15.
seine caught aboard the “Sea Wave” out of Monterey, California
- New England Clam Chowder** bacon, leeks, yukon gold potatoes, chile oil 10.



- Oak Roasted Mussels** rice noodles, black garlic aioli, soft boiled egg, togarashi 17.
rope grown off of Salt Spring Island, British Columbia
- Ora King Salmon Pastromi on Rye** charred poblano cream cheese, old bay chips 18.
ora king salmon renewably raised in Marlborough Sound, New Zealand
- Pan Roasted Ling Cod** butternut squash, miso, sunchoke chips, radicchio 23.
hook & line caught out of Coos Bay, Oregon
- Beer Battered Rockfish & Chips** hand cut fries, pickles, yuzu remoulade 18.
hook & line caught out of Half Moon Bay, California
- Pan Seared Ahi Tuna** bacon roasted brussels sprouts, pomegranate, lemon aioli 23.
longline caught off the coast of Fiji
- Grilled Flat Iron Steak** yukon gold potato purée, pine nuts, parmesan crisps 21.
sourced by the Schmitz family in San Leandro, California

Sides to Share

- Bacon Roasted Brussels Sprouts** squash purée 9. **Sautéed Spinach** toasted pine nuts 9.
- Hand Cut French Fries** 9. **Champagne Marinated Ruby Beets** sesame granola 9.

Daily Prix Fixe Menu

- Chile Butter Baker Oysters** parsley, lemon
 - Hot Smoked Pork Sandwich** brioche, fuji apples, gruyere, garlic fries
 - Chocolate Bread Pudding** caramelized bananas, chocolate sauce
limited availability
- 25.

November 20, 2017

*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.*