



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

***Zero Proof Cocktails***

**Basil Lemonade** housemade lemonade, fresh cut basil 5.

**Strawberry Smash** fresh strawberry purée, iced tea, lemonade 7.

**Lychee Tonic** lychee purée, lime, tonic 6.

**Savoy Spinach Salad** peach jam, ricotta fritters, bacon, pistachios 14.  
*organically grown at Star Route Farms in Bolinas, California*

**Emerald Beauty Pluots** sesame granola, herbed goat cheese, honey, pecans 13.  
*organically grown at Frog Hollow Farms in Brentwood, California*

**Lime Marinated Halibut Ceviche** serranos, tamarind & corn relish, tortilla chips 16.  
*demersal longline caught aboard the “Star Wars II” out of Yakutat, Alaska*

**Summer Squash & Eggplant Panzanella** farro verde, champagne grapes, balsamic 14.

**Heirloom Tomato Soup** short rib sugo, black beans, ciabatta croutons 9.



**Salmon Pastrami Sandwich** spicy slaw, housemade pickles, old bay chips 19.  
*sustainably raised in Marlborough Sound, New Zealand*

**Oak Roasted Mussels** belgian ale, brentwood corn, fried green tomatoes 17.  
*rope grown off of Salt Spring Island, British Columbia*

**Tempura Fried Rock Cod** summer melons, cherry tomatoes, basil, honey 18.  
*hook & line caught out of Half Moon Bay, California*

**Grilled Local Squid** housemade tagliatelle, chanterelle mushrooms, prosciutto 18.  
*squid seine caught aboard the “Sea Wave” out of Monterey, California*

**Pan Seared Albacore Tuna** little gems, toasted almonds, green goddess 23.  
*troll caught out of Cape Mendocino, California*

**Grilled Flat Iron Steak** corn on the cob, chimichurri, feta cheese 21.  
*sourced by the Schmitz family in San Leandro, California*

***Sides to Share***

**Fried Green Tomatoes** tabasco aioli 9. **French Fries** 9.

**Grilled Corn on the Cob** feta cheese 9.

***Daily Prix Fixe Menu***

**Fried Whole Bay Shrimp** nishiki rice, curry aioli, scallions

**Pan Seared Blue Fish** housemade kimchee, haricots verts, wakame salad

**German Chocolate Torte** chocolate sauce, vanilla chantilly, toasted pecans  
*limited availability*

25.

**September 19, 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.*