



Chef's \$1.55 Daily Featured Oyster

served with a nasturtium mignonette

Only one chef's selected oyster is offered daily.

Limit 24 featured oysters per table at one time.



Oysters

Bijou – Bedec Bay, NB	4.55
Drakes Bay – San Quintin, Baja	3.80
Kumamoto – Humboldt Bay, CA	4.80
Olympia – Tomales Bay, CA	4.05
Watch Hill – Winnapaug Pond, RI	4.55
Topneck Clam – Cedar Key, FL	3.55

Iced Shellfish

Tiger Prawn Cocktail	28.
Blue Crab Cocktail	24.
Chilled Maine Lobster	whole 100./half 54.

Bar Bites

Alaskan Halibut Ceviche	18.
aji amarillo coconut sauce, cucumber, deep fried tostones	
Mixed Greens Salad	17.
pink shrimp, spicy aioli, fried green tomatoes	
Cheese Plate – TomaRashi & Sherry Gray	14.
candied walnuts, sourdough baguette, strawberries	
Charcuterie Plate – Prosciutto, Bresaola, Finochietta	16.
sourdough toast, cornichons, stone fruit mostarda	
Double Bacon Hamburger	17.
roasted anaheim chili aioli, garlic french fries	
Citrus Marinated Skirt Steak Sope	19.
charred avocado, crema, tajin	
Deviled Eggs	4 for 8.
crisp prosciutto, pickled onions	
French Fries	8.
add truffle aioli	2.
Herb Marinated Olives	5.
Acme Sourdough Bread	6.

Oyster Give Back

Waterbar proudly donates 5¢ for every oyster sold in support of our local community. We are excited to once again partner with the Watershed Project, an organization that works to restore our native oyster population, educate children in schools, and implement infrastructure projects for the health of our local waterways. For more information, please visit www.thewatershedproject.org.

California law advises patrons that "consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness."

5.5% charge added for San Francisco Employer Mandates.

Vegetarian and special dietary restrictions met with enthusiasm.

Daily Drink Specials 2:30pm – 5pm

Beer 5. Fort Point Villager IPA, Trumer Pils

Wine 8. Zonin Prosecco, Benvolio Pinot Grigio, Broadbent Tinta Roriz

Cocktail 10. DeLeón Blanco Margarita, Aperol Spritz

Wines by the Glass

Sparkling Wine

- ∞ **Gaston Chiquet**, Brut, Dizy, *Tradition 1er Cru NV* 26.
- ∞ **Lichen Estate**, Brut, Blanc de Gris, Anderson Valley 2017 20.
- ∞ **Raventós i Blanc**, Brut Rosé, Conca del Riu Anoia, *de Nit 2020* 18.

White Wine

- ∞ **Domaine Pastou**, Sauvignon Blanc, Pouilly-Fumé 2019 16.
- ∞ **Hourglass**, Sauvignon Blanc, Napa-Sonoma Valley 2021 17.
- ∞ **Tatomer**, Grüner Veltliner, Santa Barbara County, *Meeresboden 2019* 15.
- ∞ **Molino Real**, Moscatel de Alejandría, Sierras de Málaga, *Mountain Blanco 2018* 17.
- ∞ **Comptoir Wines Co.**, Chenin Blanc, Santa Ynez Valley, *Jurrassic Vineyard, Love & Terroir 2020* 18.
- ∞ **Love & Squalor**, Riesling, Willamette 2017 14.
- ∞ **Domaine Raoul Gautherin & Fils**, Chardonnay, Chablis, *Vaillons 1er Cru 2018* 25.
- ∞ **WillaKenzie Estate**, Chardonnay, Willamette Valley 2018 18.
- ∞ **Lioco**, Chardonnay, Russian River Valley, *Esterro 2018* 20.

Rosé

- ∞ **Famille Combard**, Grenache/Cinsault/Syrah, Méditerranée, *Figuière 2021* 14.
- ∞ **Cep**, Pinot Noir, Russian River Valley, *Hopkins Ranch Vineyard 2021* 15.

Red Wine

- ∞ **Cruse Wine Co.**, Valdiguié/Carignan, North Coast, *Monkey Jacket 2020* 15.
- ∞ **Presqu'île**, Pinot Noir, Santa Barbara County 2020 17.
- ∞ **Ferraris**, Ruchè, Piedmont, Di Castagnole Monferrato, *Clàsic 2019* 14.
- ∞ **Bernabeleva**, Garnacha, Vinos de Madrid, *Navaherreros 2019* 16.
- Dashe**, Zinfandel, California, *Vineyard Select 2018* 14.
- Annabella**, Cabernet Sauvignon, Napa Valley 2020 17.
- ∞ **Salus by Staglin Family Vineyards**, Cabernet Sauvignon, Napa Valley 2019 25.

Beers and Cider (Bottled & Canned)

- Trumer Pils**, Berkeley 9.
- Golden State Cider**, *Mighty Dry*, Sonoma County (16 oz. Pub Can) 12.
- Eye Cyder**, *Fresh Tips*, Sebastopol (750ml) 34.
- HenHouse Brewing Co.**, Saison, Santa Rosa (16 oz. Pub Can) 12.
- Modern Times**, *Fruitlands Gose*, San Diego (16 oz. Pub Can) 14.
- Budweiser**, Saint Louis, Missouri 8.
- Fort Point**, *Villager* San Francisco IPA, Crissy Field, San Francisco 10.
- Barebottle**, *Jurassic Juice* Hazy IPA, San Francisco (16 oz. Pub Can) 17.
- Speakeasy**, *Prohibition* Amber Ale, San Francisco (16 oz. Pub Can) 12.
- St.Pauli Girl**, Non-Alcoholic, Germany 9.

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