

SMALL PLATES

MEDITERRANEAN MUSSELS 22 lemongrass tomato broth, fennel, red onion, nduja spiced sausage, white wine, butter / grilled bread

ARTICHOKE FUNDIDO 20.5 3 melted cheeses, chilies, breadcrumbs / wood oven flatbread

SMOKED TROUT TOAST 22 with trout roe that has been cold-smoked with Pappy Van Winkle bourbon oak staves

WHITE WINE GARLIC BUTTER CLAMS 23 garlic bread

KOREAN CHICKEN WINGS18.5gochujang / pickled purple cabbage / mango

KING SALMON CAKES 18 peppers, dill, old bay, garlic, onions / caper aioli

CALAMARI FRITTI 23 crispy lemon / fried caper aioli / cocktail sauce

TARTARE TACOS (AHI TUNA or KING SALMON) *18.5crispy wonton shells / asian pear, avocado mousse, slaw,calabrian chili aioli, soy lime vinaigrette

WOOD OVEN FLATBREAD23autumn harvest roasted vegetables, butternut squash, balsamic,
rainbow carrots, garlic ricotta & fontina cheese, crispy kale chips
add: prosciutto+8

CRISPY VEGGIE ROLLS 16.5 avocado, california veggies / peanut sauce

SOUP & SALAD

CLAM CHOWDER 18.5 steamed manila clams, bacon, leeks, potatoes, cream

ROASTED WILD MUSHROOM SOUP (v) 13 chili oil, micro greens, croutons

ROASTED PUMPKIN & POMEGRANATE SALAD 16 mixed greens, toasted pepitas, goat cheese, pumpkin seed vinaigrette add: chicken +10 / shrimp +18 / king salmon* +24

ROASTED BEET SALAD 14 multi-color beets, green apples, toasted walnuts, arugula, shallots, goat cheese, balsamic vinaigrette add: chicken +10 / shrimp +18 / king salmon* +24

SIDES

CRISPY BRUSSELS SPROUTS 12.5 BROCCOLINI 12.5 GARLIC NOODLES 13.5 REGULAR FRIES 8.5 GILROY GARLIC PARMESAN FRIES or SWEET POTATO FRIES 9.5 BREAD ROLLS or GARLIC BREAD 6

5% California Wage & Operation Mandates Offset is added to every check. Thank you. **Pay with cash get 3.5% off check.**

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

CAVIAR SERVICE THE CAVIAR COMPANY, SF

CAVIAR

1oz Imperial Golden Osetra Caviar981oz Kaluga Caviar751oz Cold Smoked Trout Roe40served with house chips & crème fraiche

CAVIAR BUMP with Sake Shot 20

COLD SEAFOOD BAR

FRESH RAW OYSTERS* ask your server for today's fresh selection -- half a dozen 24 / full dozen 42 -

CHAMPAGNE PAIRING Veuve Clicquot Yellow Label– Sparkling Champagne Glass 18 Bottle 92

TWO TIER SEAFOOD TOWER (2-3) * 88 shrimp, clams, oysters, lobster, ceviche

THREE TIER SEAFOOD TOWER (3-5) * 145 shrimp, clams, oysters, crab, lobster, ceviche

CHAMPAGNE PAIRING Veuve Clicquot Rose - Sparkling Champagne Glass 24 Bottle 124

SHRIMP COCKTAIL * 24

OYSTER SHOOTER* 10 tequila or vodka, raw oyster, cocktail sauce

SHRIMP CEVICHE * 24 sweet tomatoes, onion, jalapeno, cucumbers, cilantro

SANDWICHES & LARGER PLATES

CARIBBEAN SPICED SHRIMP RISOTTO 34 jumbo shrimp, parmesan, garlic, broccolini, wild mushrooms

WOOD OVEN CHICKEN SANDWICH22chili aioli, crispy onions, dressed lettuce, flatbread / saladsub: fries +5 / garlic parmesan fries +6 / sweet potato fries +6add: cheddar +2 / bacon +3 / avocado +3

PRIME RIBEYE STEAK CIABATTA SANDWICH28onions, mushrooms, mozzarella, arugula, garlic aioli / saladsub: fries +5 / garlic parmesan fries +6 / sweet potato fries +6

CRISPY PANKO SNAPPER CIABATTA SANDWICH 22 lime pickles onions, spring lettuce mix, tomato, caper aioli / salad sub: fries +5 / garlic parmesan fries +6 / sweet potato fries +6

LINGUINI CLAM SAUCE 34 one pound of local clams, garlic, butter, shallots / garlic bread

GRILLED PACIFIC KING SALMON* 38 brussels sprouts, delicata squash, onions, farro verde / almond caper salsa

SLOW COOKED PINEAPPLE GLAZED BBQ RIBS 42 calabrian chili, citrus, sesame seeds / house slaw & fries

BRAISED SHORT RIB38mashed maple pumpkin, swiss chard, crispy chili orange breadcrumbs

WILD MUSHROOM RAVIOLI 29 maitake mushrooms, sun-dried tomatoes, arugula, red pepper flakes, parmesan cheese, balsamic reduction

THE BEEF BURGER 22 or **VEGAN BEYOND BURGER (v)** 24 butter lettuce, tomato, onion, pickle, brioche bun & fries sub: garlic parmesan fries +3 / sweet potato fries +3 add: cheddar +2 / bacon +3 / avocado +3