Parker House Rolls  housemade butter  

‘Fish & Chips’  ōra king salmon, radish, coriander, kumquat  

Crudité  buttermilk, almond, dill  

Stracciatella  wild nettle, black truffle, focaccia  

Marin Miyagi Oyster  mandarin, sudachi, citrus marigold  

Caviar Bites  oat and buckwheat pancake, maple, “wine sap” apple, chive  

Tsar Nicoulai Select  

Tsar Nicoulai Reserve  

Golden Osetra  

Little Fish Fries  smelt, gribiche, togarashi  

Chino Farm Egg  brown butter, brassica, anchovy  

Pork Belly  k & j shinko pear, frisée, mustard  

Winter Citrus Salad  little gem, chicories, pistachio  

Lobster Lasagna  leek, scallion, pearl onion  

Dungeness Crab Bisque Soup  sourdough, chive, frisée  

Duck Confit Agnolotti  orange, grana padano, sage  

Black Cod  sunchoke, brussel sprout, shiitake mushroom  

Sonoma Duck  ruby beet, broccoli rabe, gooseberry  

Salt Baked Cauliflower  nori, “farrotto”, furikake  

Rack of Venison  parsnip, huckleberry, yellowfoot mushroom  

Akaushi Ribeye  potato puree, red wine caramel, spring onion  

upgrade  Schmitz Ranch Dry Aged N.Y. Strip additional  

SIDES  

Sunchoke Bravas  

Potato Puree  

Brussel Sprouts  

Grilled Broccoli di Ciccio  

Wild Mushroom “farrotto”  

Thank you to the farmers, ranchers and purveyors who supply us with these delightful ingredients. 

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

As part of the Healthy San Francisco Initiative, a 6% surcharge will be added to each check.
**COCKTAILS**

**STRAIGHT UP**
hiro sake, pierre ferrand dry curacao, oscos sea gin, kumquat, caviar
served up 25

**THE WORKS**
ketel one botanical grapefruit and rose, tonic, seasonal botanicals
served on ice 14

**SIMPLY RED**
tanqueray 10 gin, pomegranate, dill, sumac, lime
served up 15

**HANDS TO HEAVEN**
belvedere vodka, guava, thyme, lemon, cinnamon sugar rim
served up 15

**A DAY AT THE RACES**
bacardi 8 aged rum, aperol, pineapple, daisy
served up 14

**CULTURE CLUB**
aviation gin, st. germain elderflower liqueur, hibiscus
served on ice 15

**MILLENNIUM BELL**
union mezcal, blood orange agave, lime pinot noir, lavender salt
served up 16

**ROYALTY**
patron silver, crème de noyaux, lo-fi gentian amaro, ginger beer
served on ice 14

**MADE IN THE SHADE**
glenfiddich 12yr, fig, black pepper, pernod, lemon
served on ice 17

**THE MONTY PYTHON SINGS**
russel's reserve rye, ancho reyes chile, drambuie, pecan
served on ice 15

“We proudly serve our cocktails with Fever Tree premium mixers”

**BEER**

**DRAFT**
standard deviant kolsch 5.3% 9
almanac love hazy ipa 6.1% 9
prowling brewing haflinger pale ale 5.2% 9
fort point villager ipa 6.3% 9

**BOTTLES, CANS & CIDERS**
east brother bo pils 5.0% 10
lagunitas sumpin' easy pale ale 5.7% 8
21st amendment el sully lager 4.8% 8
almanac fruit cobbler sour blonde 6.7% 9
modern times coffee stout 16 oz. 5.8% 10
anchor steam 4.9% 7
buck wild pale ale (gf) 5.5% 8
golden state cider gingergrass 6.4% 12
stem off-dry apple cider 5.8% 8
lagunitas hop water n/a 0% 8
erdinger non-alcoholic 7

**WINE**

**SPARKLING & WHITE**

- NV Faire la Fête Brut  France 12 | 70
- NV Chandon Rosé  California 14 | 70
- NV Moët Imperial Brut  Epernay, France 26 | 130
- NV Pommery Sparkling  California 16 | 80
- 2018 Fleur de Mer Rosé  France 16 | 64
- 2018 Saintsbury Rosé  Napa, Ca 14 | 56
- 2017 Alois Lageder  Italy 14 | 56
- 2017 Groth Sauvignon Blanc  Napa, Ca 18 | 72
- 2017 Whiteheaven Sauvignon Blanc  Marlborough, NZ 14 | 56
- 2016 C.H. Berres Riesling  Mosel, Germany 15 | 60
- 2018 Domaine Seguinot Chablis  Burgundy, France 18 | 72
- 2018 Cakebread Chardonnay  Napa, Ca 28 | 112
- 2017 Trefethen Chardonnay  Napa, Ca 18 | 72
- 2016 Gundlach Bundschu Gewürztraminer  Sonoma, Ca 16 | 64

**RED**

- 2015 Roserock Pinot Noir  Willamette Or 18 | 72
- 2017 Twomey Pinot Noir  Sonoma, Ca 30 | 120
- 2017 Fess Parker Pinot  Sta. Rita Hills, Ca 16 | 64
- 2017 Hatcher Zinfandel  Sienna Foothills Ca 16 | 64
- 2017 Daou cabernet sauvignon  Paso Robles, Ca 16 | 64
- 2016 Mt. Veeder Cabernet Sauvignon  Napa, Ca 24 | 96
- 2017 Don Miguel Gason malbec  Mendoza, Argentina 14 | 56
- 2017 Casa Silva  Colchagua Chile 14 | 56
- 2015 Zaca Mesa Syrah  Santa Barbara, Ca 16 | 64
- 2015 Luigi Einaudi Barolo  Piedmont, Italy 32 | 128

**BOTTLED WATER**

- Acqua Panna 750ml 7
- San Pellegrino 750ml 7

You are most welcome to bring a special selection not currently featured in our cellar, our corkage policy is $35 per 750ml bottle and $70 per 1500ml. Thank you for observing our three bottle limit. 20% gratuity will be included for parties of six or more.