

The Bay Area's Legendary



Barbary Coast Eatery

STARTERS

- WARM GOAT CHEESE SALAD *apple, roasted shallot vinaigrette* 13
- CLASSIC CAESAR SALAD *boquerones, parmesan frico* 12
- WEDGE SALAD *lardons, haystack shallots, blue cheese crumbles, herbed buttermilk dressing* 13
- the best* HOUSE SALAD *seed-crust ed avocado, apple cider vinaigrette* 12
- ROASTED BONE MARROW *red onion marmalade, horseradish gremolata* 18
- PRAWN COCKTAIL *cocktail sauce* 16
- CRISPY CALAMARI *chipotle aioli* 15
- ROASTED MUSSELS *garlic, white wine* 20
- DRUNKEN PRAWNS *cajun spice, lager* 21
- half dozen* FRIED OYSTERS *envy sauce* 15
- COLD ASPARAGUS *mustard sauce* 11

STEAK & CHOPS

Served with your choice of **two** sides

- NEW YORK STRIP STEAK *simply grilled, bordelaise, blackened, or au poivre* 45
- FILET MIGNON *simply grilled, bordelaise, blackened, or au poivre* 60z, 39 | 80z, 49 | 100z, 55
- 200z BONE-IN RIBEYE 65
- SKIRT STEAK *signature marinade* 80z, 38 | 120z, 46
- DOUBLE-CUT PORK CHOP *saffron apple sauce, mostarda* 39
- PORK BABY BACK RIBS *half rack* 25 | *full rack* 33
- PRIME RIB *housemade au jus* 80z, 38 | 100z, 43 | 140z, 47

OUR HOUSEMADE SAUCES *envy* | *au poivre* | *chimichurri* | *bordeaux* 3

ENTREES

- BRONZED SALMON *mango salsa, your choice of two sides* 34
- HALIBUT *white bean brodo, clams, mussels* 45
- SEASONAL VEGETABLE RISOTTO 24
- CHICKEN PICCATA *lemon beurre blanc, capers* 30
- RACK OF LAMB *mint jelly, cannellini beans* 47
- IZZY'S HAND-FORMED WAGYU BURGER *french fries* *single* 17 | *double* 21
- add cheddar, blue, gouda or vegan cheese* +2
- add extra thick bacon* +2 | *add caramelized onions* +2
- (impossible burger available as a substitute)*

VEGETABLES & SIDES 8

- IZZY'S OWN POTATOES | CREAMED SPINACH | BROWN BUTTER FRENCH FRIES
- SHERRY ROASTED MUSHROOMS | LEMON-CHILI SAUTEED BROCCOLI | LOADED BAKED POTATO
- BAKED SWEET POTATO | CARROTS & ONION CRUMBLE | BAGNA CAUDA FRIED BRUSSEL SPROUTS

SEASONAL COCKTAILS 13

- IZZY’S MANHATTAN Knob Creek Rye, Carpano Antica, Stirrings blood orange bitters, Luxardo cherry
- PEAR NOËL Four Roses brown buttered bourbon, Amaro, pear nectar, spiced burnt orange syrup fresh lemon juice, Angostura bitters
- WINTER CITRUS Chopin vodka, pomegranate juice, blood orange juice, lime juice, orange peel, ginger syrup, mint leaves
- COUP DE ROULIS Beefeater gin, Dolin dry vermouth, Heering cherry liqueur, Ferrand dry curacao, orange bitters
- MEZCAL ANCHO PALOMA Mezcal, Ancho Reyes Verde liqueur, grapefruit juice, fresh lime juice, agave nectar, soda
- COCO’S 21ST CENTURY Pampero dark rum, crème de cacao, Lillet blanc, Amaro, lemon juice, egg white, chocolate-mole bitters
- AUTOMNE EN NORMANDIE Laird’s apple brandy, granny smith apple, fresh lemon juice, honey syrup

BEER

- DRAUGHT 7
- Laughing Monk Pilsner / 5.3% ABV
- Laughing Monk West Coast IPA / 6.6% ABV
- Ghost Town Brewing IPA / 6.4% ABV
- Anchor California Lager / 4.9% ABV
- Ghost Town ‘Ossuary’ Robust Porter / 6.6% ABV
- BOTTLED & CANNED
- Budweiser / 5.0% ABV / 5
- Budweiser Light / 4.2% ABV / 5
- Drake’s Flyway Pils / 4.5% ABV / 7
- Abbaye de Leffe Belgian Blonde / 6.6% ABV / 6
- Hoegaarden Witbier / 4.9% ABV / 7
- Franziskaner Heffe-Weissbier / 5.0% ABV / 6
- Elysian Space Dust India Pale Ale / 8.2% ABV / 7
- 21st Amendment Blood Orange IPA / 7.0% ABV / 7
- Boddington’s Pub Ale / 4.7% ABV / 6
- Golden Gate Might Dry Hard Cider / 0.3% ABV / 6

WINE by the glass / by the bottle



CHAMPAGNE & SPARKLING WINE

Avisi, Prosecco di Treviso NV, Italy	11 / 40
Gloria Ferrer, Sonoma Brut, NV, CA	52
Gérard Bertrand, Crémant de Limoux Rosé, France	13 / 54
Roederer Estate Brut, NV, Anderson Valley	15 / 65
Billecart-Salmon Brut Rose	150

SAUVIGNON BLANC

Momo, Marlborough, New Zealand, 2020	32
Quivira, Fig Tree Vineyard, Dry Creek Valley, 2017	12 / 44
Spottswoode, Napa Valley, 2019	70

CHARDONNAY

Hartford Court, Russian River Valley, 2018	45
La Crema, Sonoma Coast, 2018	52
Chalk Hill, Chalk Hill Appellation, 2017	60
Trefethen, Oak Knoll District, Napa Valley, 2018	14 / 54
Ramey, Russian River, Sonoma County, 2017	60

OTHER WHITES

August Kessler, Riesling, Rheingau, Germany, 2018	8 / 30
Hartford Court, Jurassic Vineyard, Chenin Blanc, Santa Ynez Valley, 2016	45
Tablas Creek, Vermentino, Adelaida District, Paso Robles, 2019	48

ROSÉ

Wirth Wines & Co, Sonoma & Mendocino Counties, 2018	9 / 34
Scribe, Rosé of Pinot Noir, Sonoma	14 / 54

PINOT NOIR

Artesa, Carneros, 2017	48
Occidental, Freestone-Occidental, West Sonoma Coast, 2018	65
Failla, Sonoma Coast, 2018	22 / 80

SYRAH

Lava Cap, Sierra Foothills, 2016
Melville, Sta. Rita Hills, 2018

OTHER REDS

Castello Romitorio, Chianti Colli Senesi, Tuscany, Italy, 2018	13 / 39
Salentin Reserve, Malbec, Argentina, 2018	48
J. Lohr, Pure Paso, Paso Robles, 2018	52
Septima Gran Reserve, Cabernet Sauvignon Blend, Mendoza, 2016	64
Chappellet, Mountain Cuvée, Proprietor’s Napa County, 2018	19 / 72
Storybook Mountain, Four Reds, Napa Valley, 2016	74
Writer’s Block, Cabernet France, Lake County, 2016	75

MERLOT

Snowden, Lost Vineyard, Napa Valley, 2018	75
Barnett Vineyards, Spring Mountain, 2016	125

ZINFANDEL

Seghesio, Sonoma County, 2018	13 / 52
Turley, ‘Estate Vineyard’, Napa Valley, 2018	70
Ridge, Lytton Springs, Dry Creek Valley, 2017	85

CABERNET SAUVIGNON

Verge, Alexander Valley, 2018	12 / 44
Ferrari-Carano, Alexander Valley, 2017	65
Branham, Napa Valley, 2018	18 / 68
Mount Veeder, Napa Valley, 2018	72
Neal Family Vineyard, Napa Valley, 2017	75
Stonestreet, Alexander Valley, 2016	20 / 80
Honig, Napa Valley, 2017	88
Lancaster Estate, Sonoma County, 2018	90
Stag’s Leap, Artemis, Napa Valley, 2017	120
Jordan, Alexander Valley, 2016	129
Spottswoode ‘Lyndenhurst’, Napa Valley, 2017	135
Joseph Phelps, Napa Valley, 2016	145
Silver Oak, Alexander Valley, 2016	145
The Mascot, Napa Valley, 2014	150
J. Lohr Signature, Paso Robles, 2015	220
Hourglass Estate, Napa Valley, 2017	275
Opus One, Napa Valley, 2015	495



PORTS

Dow's Ruby 12

Dow's 10 year Tawny 14

Dow's 20 year Tawny 16

Dow's Late Bottled Vintage 2013 15

Dow's Vintage 2017 25

HOUSEMADE DESSERTS 11

CRÈME BRULÉE *caramel shortbread cookie*

NEW YORK CHEESECAKE *strawberry compote*

CHOCOLATE DECADENCE *rum caramel sauce*

KEY LIME PIE *mixed berry coulis*

PEAR TART *brandy-spiced pears, walnut crust, almond streusel*

AFTER DINNER DRINKS 14

RUSTY NAIL

scotch & drambuie

IRISH COFFEE

redbreast 12 year Irish whisky, coffee, sugar, whipped cream

AMARETTO SOUR

di saronno amaretto, lemon, orange juice, orange slice, maraschino cherry

FERNET NEGRONI

campari, dolin blanc vermouth, fernet-branca, orange bitters

BRANDY CRUSTA

*cognac, orange curacao, maraschino liqueur, angostura bitters,
sugar rim, lemon peel*

A Shot of Fernet 12



BEHIND THE BAR

LIQUEURS

<i>Crescendo Organic Lemoncello</i>	12
<i>Kübler Swiss Absinthe</i>	13
<i>V.E.P Green Chartreuse</i>	25
<i>Grand Marnier</i>	14
<i>Leopold Rocky Mountain</i>	
<i>Blackberry</i>	14

TEQUILA

<i>Casamigos Blanco</i>	13
<i>Don Julio Reposado</i>	14
<i>Don Julio Añejo</i>	16
<i>Don Abraham Organico Blanco</i>	13
<i>Don Abraham Organico</i>	
<i>Reposado</i>	14

AMERICAN WHISKEY

<i>Four Roses</i>	12
<i>Booker's Noe</i>	15
<i>Blanton's Single Barrel</i>	13
<i>Michter's Rye</i>	14
<i>Whistle Pig 10yr Rye</i>	15

IRISH WHISKY

<i>Bushmills</i>	12
<i>Jameson</i>	12
<i>Teeling</i>	12
<i>Tullamore Dew</i>	11
<i>Redbreast 12yr</i>	13

SINGLE MALTS

<i>Auchentoshan 12yr</i>	14
<i>Balvenie 14yr Caribbean Cask</i>	16
<i>Laphroaig 10yr</i>	13
<i>Oban 14yr</i>	16
<i>The Macallan 12yr</i>	15

COGNAC

<i>Courvoisier VS</i>	13
<i>Hennessey VS</i>	15
<i>Hennessey VSOP</i>	17
<i>Martell Blue VSOP</i>	16
<i>Remy Martin VSOP</i>	15

GIN

<i>Beefeater</i>	12
<i>Bombay Sapphire</i>	13
<i>Hendrick's</i>	13
<i>Tanqueray</i>	13
<i>Old Raj</i>	14

VODKA

<i>Belvedere</i>	13
<i>Chopin</i>	13
<i>Jewel of Russia</i>	14
<i>Ketel One</i>	13
<i>Tito's</i>	13

RUM

<i>Bacardi Superior White</i>	12
<i>Gosling</i>	12
<i>Appleton Estate Signature</i>	12
<i>Mt Gay Eclipse</i>	12
<i>Pampero Aniversario</i>	13

APERITIFS

<i>Aperol</i>	10
<i>Lillet</i>	10
<i>Campari</i>	10
<i>Bigallet China- China Amaro</i>	12
<i>Bonal Gentiane-Quina</i>	12

