

The Bay Area's Legendary



Barbary Coast Eatery

STARTERS

WEDGE SALAD *bacon, haystack shallots, blue cheese, confit tomato, herbed buttermilk dressing* 13

the best HOUSE SALAD *seed-crusted avocado, honey apple vinaigrette* 12

PRAWN COCKTAIL *cocktail sauce* 16

CRISPY CALAMARI *chipotle aioli* 15

DRUNKEN PRAWNS *cajun spice, lager* 21

IZZY'S BRUNCH

for the table RICOTTA BOMBOLINI *citrus curd, rosemary sugar, bruleed grapefruit* 12

AVOCADO TOAST *calabrian chili, everything bagel seasoning, poached egg* 14

housemade ALMOND BRIOCHE FRENCH TOAST *seasonal fruit, mascarpone cream, bee pollen* 14

CORNED BEEF HASH *sweet peppers, marble potatoes, caramelized onions, B&B pickles, over easy egg* 16

PRIME RIB BENEDICT *horseradish hollandaise, gremolata, Izzy's potatoes, on sourdough toast* 22

SKIRT STEAK & EGGS *red chimichurri, sunny side up eggs, smashed potatoes* 26

FRIED CHICKEN & SWEET POTATO WAFFLES *maple butter, housemade hot sauce* 17

EGGS IN PURGATORY *stewed tomatoes, baked eggs, calabrian chili, sourdough toast* 14

LUNCH SPECIALTIES

SEAFOOD LOUIS *mussels, prawns, boiled egg* 21

ROASTED CHICKEN CAESAR *boquerones, parmesan frico* 16

house-cured CORNED BEEF RACHEL *swiss, caraway slaw, smoked russian dressing, chips* 15

CREAM CO. BURGER *dry-aged beef patty, french fries* single 18 | double 24

add cheddar, blue, gouda or vegan cheese +2

add extra thick bacon +2 | add caramelized onions +2

(impossible burger available as a substitute)

STEAK & CHOPS

*Served with your choice of **one** side*

NEW YORK STRIP STEAK *simply grilled, bordelaise, blackened, or au poivre* 36

FILET MIGNON *simply grilled, bordelaise, blackened, or au poivre* 6oz, 33 | 8oz, 44

PRIME RIB *housemade au jus* 8oz, 33 | 10oz, 38

OUR HOUSEMADE SAUCES *au poivre | chimichurri | bordelaise* 3

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 BRUSSELS SPROUTS

HISTORY OF IZZY'S

Inspired by Izzy Gomez, founded by famed restaurateur Sam DuVall, Izzy's is one of San Francisco's oldest and best kept secrets. The like-minded duo are kindred spirits that would be faithful dining companions if they sat across the table in the same era. Both share a devotion to good food, generous portions, an adoration for the arts and an allure for the clandestine.

The original Izzy's was a Barbary Coast saloon defying Prohibition and known for its thick steaks, colorful patrons and bootlegging lore. An avid history buff, and serial restaurateur, Sam re-imagined Izzy's in 1987, resurrecting Gomez's legendary establishment. After all this time, we're still family-owned and have become a San Francisco tradition, even being awarded the City of San Francisco's coveted "Legacy Status." Harboring a host of truths mixed with tall tales, we continue to serve authentic, crave-able dishes that don't pander to trend.

SEASONAL COCKTAILS 13

- PINEAPPLE MAI TAI** plantation pineapple rum, plantation dark rum, lime, orgeat, pineapple puree
ROSEMARY BOURBON bourbon, rosemary syrup, lemon, ancho Reyes Chile Ancho Liqueur
CRANBERRY CAIPIRINHA cachaça, lime, fresh muddled cranberry, sugar, mint
SANGARITA blood orange, tequila blanco, lime, ancho Reyes Poblano Liqueur, agave
KITTY DUVALL rye whiskey, le verger terroir liqueur, carpano classico vermouth, orange bitters
PEAR TREE gin, pear, St. George Spiced Pear, soda

IZZY'S CLASSICS 13

- IZZY'S MANHATTAN** rye, carpano antica, blood orange bitters, luxardo cherry
THE MARTINI gin or vodka, lustau blanco vermouth, citrus oils, preserved lemon stuffed olive
SAZERAC rye whiskey, cognac, bitters, sugar
GIN & TONIC forty below gin, fever tree tonic, fresh herbs and aromatic spices

WINE by the glass

SPARKLING

- 2020 La Farra **Prosecco** Superiore Valdobbiadene D.O.C.G., Veneto, Italy
 2019 Mas de Daumas Gassac **Rosé Frizant**, Languedoc-Roussillon, France
 Laurent-Perrier "La Cuvée" **Champagne**, France

ROSÉ

- 2020 M de Minuty **Rosé**, Cotes de Provence, France

WHITE

- 2020 Turnbull **Sauvignon Blanc**, Oakville, Napa Valley, California 12
 2019 Ponzi **Pinot Gris**, Willamette Valley, Oregon 10
 2019 Tablas Creek **Vermentino**, Adelaida District, Paso Robles, California 12
 2017 Amici **Chardonnay**, Sonoma Coast, California 12
 2020 Trefethen **Dry Riesling**, Napa Valley, California 11
 2017 Jean-Marc Boillot Montagny, Burgundy, France 20

RED

- 2020 Lioco **Pinot Noir**, Mendocino, California 13
 2019 Scribe **Pinot Noir**, Carneros, California 20
 2019 Tenuta Terre Nere Etna Rosso, Sicily, Italy 13
 2018 Domaine du Grand Montmirail "Deux Juliettes" Gigondas, Rhône Valley, France 15
 2019 Turley "Juveniles" **Zinfandel**, California 22
 2018 The Verge **Cabernet Sauvignon**, Alexander Valley, California 12
 2018 Hourglass "HG III" Napa Valley, California 19
 2018 Pride Mountain Vineyards **Merlot**, Napa County, Sonoma County, California 20



BEER

BOTTLED & CANNED

- Budweiser, 5.0% ABV 5
 Bud Light, 4.2% ABV 5
 Drake's Flyway Pils, 4.5% ABV 7
 Abbaye de Leffe Belgian Blonde, 6.6% ABV 6
 Elysian Space Dust IPA, 8.2% ABV 7
 Boddington's Pub Ale, 4.7% ABV 6
 Hoegaarden Wit, 4.9% ABV 7
 Golden Gate Might Dry Hard Cider, 6.3% ABV 6
 Athletic Brewing, Upside Dawn Golden, San Diego, 0.5% ABV 5

DRAUGHT 7

- Laughing Monk Brewing Pilsner, 5.3% ABV
 Faction Brewing Pale Ale, 5.8% ABV
 Anchor Steam Brewery, 4.9% ABV
 Ghost Town Brewing IPA, 6.4% ABV
 Moonlight Brewing Death & Taxes Black Lager, 5% ABV