

MAYBECK'S

RAW BAR

Irish Point Oysters on the Half Shell with Mignonette	3.5ea.
Local Halibut Crudo with Coconut, Lime, Chili & Basil	5 ea.
Hamachi on Forbidden Rice Cake with Avocado & Shiso	4 ea.

STARTERS

Brokaw's Avocado Toast with Pickled Shallots, Chile Flakes & Pecorino	8 ea.
Farmers Market Peaches with Endive, Pecorino & Pistachios	14
Chopped Salad with Market Veggies, Shelling Beans, Sopressata & Aged Cheddar	17
Grilled Beets with Gorgonzola Dressing, Arugula, Pecans & Pickled Kumquats	15
Steak Tartare with Pain De Mie & Crispy Shallots	18
Grilled Spanish Octopus with Fingerling Potatoes, Jalapeño Pesto & Pine nuts	23

PASTA

Rigatoni with Vodka Sauce, Burrata & Piccolo Fino Basil	23
Linguine with Clams, Salina Bianco, Garlic & Parsley	25
Spaghetti & Meatballs alla Marinara	24
Radiatore with Smoky Bolognese & Fermented Chili Oil	23

ENTREES

Today Fish with Ricotta Gnocchi, Smoky Eggplant Puree & Cherry Tomatoes	AQ
Fish & Chips with Dill Pickled Vegetables & Remoulade	27
Grilled Whole Branzino with Shelling Beans, Tuscan Kale & San Marzano Tomato Jus	37
Crispy Fried Chicken with Mashed Potatoes & Grilled Tuscan Kale	27.5
Maybeck's Burger & Frites	18.5
add Applewood Smoked Bacon to the Burger 2	
Mesquite Grilled Pork Chop with Cherries, Pistachios, Snap Peas & Anson Mills Polenta	29.5

SIDES

Grilled Tuscan Kale with a Lemon-Anchovy Vinaigrette & Parmesan	10
Truffle Frites with Parmesan	14
Aaron's Famous Garlic Bread	8

WEEKLY SPECIALS

Locals Night Tuesday, Three Courses for \$40
Beef Wellington Wednesday, Ceremonial Slicing at 7
Champagne Thursday, half off bottles of bubbly*
Lobster Spaghetti Friday
Steak for Two Saturday
Sunday **Spaghetti Supper** 5 to 9
Happy Hour 4:30 Weekdays, 3:00 Sat & Sun

*750 ml sized bottles

To offset costs of San Francisco ordinances, taxes and fees,
a 5% charge will be added to all food and beverage sales.
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs
may increase your risk of food-borne illness. Gratuities are not included.