

# EQUAL PARTS

**MAITAKE MUSHROOMS TEMPURA**  18  
whipped crème fraîche, smoked paprika


**BELLWETHER FARMS BASKET RICOTTA**   16  
salsa macha, fried parsley, toast

**ROASTED DELICATA & KABOCHA SQUASH** 18  
celery root purée, persimmon vinaigrette,  
blood orange, pomegranate, fried rosemary

**GULF SHRIMP COCKTAIL** 24  
shredded iceberg lettuce, housemade  
cocktail sauce

**LITTLE GEM SALAD**   18  
(Add Gulf Shrimp +\$14)  
fines herbes crème fraîche dressing,  
sunflower seeds, pepitas

**ROASTED BEETS & CARROTS**   16  
yogurt, carrot top salsa verde, pistachios

**FRENCH FRIES** 9  
ketchup, white bbq sauce, red pepper salmorejo 

## TREAT YO'SELF

**CAVIAR CO. KALUGA HYBRID** 95  
black pepper crème fraîche,  
chives, potato chips

**HOG ISLAND SWEETWATER OYSTERS** 27 | 54  
served raw on the half shell with  
black pepper lime mignonette  
1/2 dozen | 1 dozen

**KAGOSHIMA A5 WAGYU** 75  
fresh wasabi, Meyer lemon sea salt

## FROM THE SEA

**TOMBO TUNA CARPACCIO\*** 21  
green peppercorns, chervil, Meyer  
lemon, olive oil

**KONA KANPACHI\*** 22  
basil purée, pickled cucumbers,  
fresno, guajillo


**CURED MT. LASSEN TROUT\***  23  
soft egg, pickled shallots, horseradish  
crème fraîche, Caviar Co trout roe,  
watercress

**ROASTED OCTOPUS\***   33  
soubise, fried potatoes, charred onions,  
spicy chile sauce, mustard greens

**GREEN CIOPPINO\***   38  
tomatillo, garlic, basil parsley oil,  
serrano chiles, mediterranean mussels,  
Gulf shrimp, Manila clams, local squid,  
garlic tomato toast

**WHOLE ROASTED BRANZINO\***  42  
brown butter, blood orange, basil

## FROM THE LAND

**BEEF CARPACCIO**  20  
garlic oil, breadcrumb, housemade  
kewpie mayo, scallion, lime

**ROASTED BEEF BONE MARROW**  27  
french onion jam, fines herbes, toast

**ROASTED LAMB RIBS** 28  
tomatillo mint sauce, lamb jus

**FRIED CHICKEN** 22  
served with Crystal's hot sauce,  
white BBQ, red pepper salmorejo 

**BRAISED PORK SHANK** 36  
marinated kale, butter bean purée,  
pork jus, salsa verde

## SWEETS

**DARK CHOCOLATE MOUSSE**   13  
fleur de sel, olive oil, toasted bread

**VANILLA PANNA COTTA**  13  
local mango and passionfruit

**AFFOGATO**  12  
espresso, Patrizia vanilla gelato

**XOX TRUFFLES 1 pc** 3  
selection of truffles handmade  
in North Beach

**PATRIZIA MANGO SORBET** 8

 CONTAINS GLUTEN |  CONTAINS DAIRY |  CONTAINS NUTS |  SPICY

\*CONSUMING RAW/UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF ILLNESS\*

**REDS**

<b>AZELIA</b> 2019 Dolcetto, Piedmont, Italy	12	48
<b>BONANZA</b> Cabernet, Napa Valley NV	13	52
<b>LE BOIS JACOU</b> 2024 Jean-Francois Merieau, Gamay, France	14	52
<b>ARTESA</b> 2022 Pinot Noir, Los Carneros	15	60
<b>CHÂTEAU LA FREYNELLE</b> Bordeaux Cabernet, France 2023	16	64
<b>BODEGAS ÁSTER</b> 2021 Ribera del Duero Reserva, Spain	16	64
<b>PAZZO</b> 2023 Cabernet, Red Blend, Sonoma County	20	80
<b>QUILT</b> 2023 Wagner Family, Cabernet Sauvignon, Napa Valley	20	80
<b>SILVER OAK</b> 2020 Cabernet Sauvignon, Alexander Valley		80
<b>MIONETTO</b> Luxury Collection, Prosecco, Valdobbiadene NV	14	56
<b>ORIOLE ROSSELL</b> Cava Brut Sparkling Rose NV	15	60
<b>CHANDON RÉSERVE</b> Blanc de Blancs, Los Carneros NV	20	80
<b>VEUVE CLICQUOT</b> Brut Champagne, Reims France NV		95

**SPARKLING**



**WHITES**

<b>MUROS ANTIGOS</b> 2023 Vinho Verde, Portugal	13	52
<b>PRISONER</b> 2021 Unshackled Sauvignon Blanc, Napa Valley	13	52
<b>RUTH LEWANDOWSKI</b> 2023 Riesling, Elimelech Zero Cuvée	16	64
<b>THE PRISONER</b> 2021 Chardonnay, Carneros	16	64
<b>LAGAR DE CERVERA</b> 2024 Albariño, Rias Baixes, Spain	17	68

**NATURALS**

<b>VITICCIO</b> 2024 Orange Skin Contact, Vermentino, Tuscany, Italy	15	60
<b>MEIGAMMA "TERZO" BIANCO</b> Orange Skin Contact White, Sardinia, Italy 2019	17	68
<b>FABIEN JOVES</b> 2024 Nectar Des Dieux Blanc, France	18	72
<b>VINOVORE</b> Electric Lightning, Pet Nat Rosé NV	18	72
<b>CANTINA GIARDINO</b> 2019 Chianziano Bianco, Campania Italy	25	100

**ROSE**

<b>CHATEAU D'ESCLANS</b> Whispering Angel, Rose, Cotes de Provence NV	13	52
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**COCKTAILS \$16**

**PULL MY DAISY\***  
grilled pineapple infused gin,  
pasilla chiles, lime, agave

**ON THE ROAD\***  
brown butter infused bourbon,  
garam masala, house made  
apricot syrup, thyme agave,  
lemon

**PEACHY BLINDERS**  
gin, strawberry infused Dolin  
vermouth, peach & Thai basil  
shrub, lemon orange bitters

**MISO SPICY\***  
jalapeño & habanero infused  
mezcal, white miso syrup, lime

**CARPE DIEM\***  
jalapeño & habanero infused  
tequila, fresh cucumber syrup,  
cilantro, agave, lime, cucumber  
foam

**TA TA TINI**  
vodka, dry vermouth, tomato  
water

**WHAT DA FIG**  
honeydew & cucumber infused  
vodka, Dolin vermouth, Veev  
açai, falernum, fig leaf oil

**AI PAPAYA**  
clarified papaya infused pisco,  
dairy, lemon, simple syrup,  
condensed air

**COCO & MARCO\***  
pistachio infused tequila,  
matcha tea syrup, orgeat, lemon,  
coconut cream

\* AVAILABLE N/A

**DRAFT BEERS**

<b>LAUGHING MONK ROTATING HAZY IPA</b> San Francisco	9
<b>GHOST TOWN WEST COAST IPA</b> Oakland, ABV 7%	9
<b>LAGUNITAS LITTLE SUMPIN IPA</b> Petaluma, ABV 7.5%	9
<b>ALVARADO ST BREWERY MAI TAI IPA</b> Monterey, ABV 6.5%	9
<b>HENHOUSE INCREDIBLE PALE ALE</b> Santa Rosa, ABV 6.9%	8
<b>FORT POINT KSA KÖLSCH</b> San Francisco, ABV 4.6%	8
<b>ALLAGASH WHITE BELGIAN WHEAT</b> Portland, ABV 5.2%	8
<b>MOONLIGHT BREWING REALITY CZECK PILSNER</b> Santa Rosa, ABV 4.9%	8
<b>ALMANAC BEER, BERRY SOURNOVA</b> San Francisco, ABV 5.3%	9
<b>MODELO</b>	6
<b>GOLDEN STATE CIDER</b>	8
<b>LONG DRINK HARD SELTZER</b>	8
<b>MILLER HIGH LIFE</b>	6
<b>N/A BEST DAY HAZY IPA</b>	6

**N/A**

<b>COKE</b>	4
<b>DIET COKE</b>	4
<b>SPRITE</b>	4
<b>GINGER ALE</b>	4
<b>ARNOLD PALMER</b>	4
<b>LEMONADE</b>	4
<b>ICED TEA</b>	4