

EQUAL PARTS

BRUNCH

saturdays and sundays | 11am - 2:30pm

EQUAL PARTS BREAKFAST
two eggs, potatoes, marinated kale, salsa verde

20

LITTLE GEM SALAD 🥗 🥕

(Add Gulf Shrimp +\$14)

finest herbes crème fraîche dressing,
sunflower seeds, pepitas

19

CURED MT. LASSEN TROUT 🐟

soft egg, pickled shallots, horseradish crème
fraîche, Caviar Co trout roe, watercress

24

PORK CHILAQUILES 🥑

braised pork, tomatillo, serrano, queso fresco,
fried shallots, fried egg, cilantro

27

FARRO RISOTTO 🥑 🌿

broccolini, maitake mushrooms, parmesan
broth, soft egg

22

BAKED GRITS 🥞

bacon, piquillo peppers, scallions, broiled egg

18

SAVORY FARINATA 🥞

chickpea flatbread, ricotta, nettles,
pickled shallots, mustard frill

24

FANCY BURGER 🍷 🌿

(Add Bone Marrow +\$10)

onion jam, muenster cheese, pickles,
whole grain mustard aioli, fries

24

FRIED CHICKEN

Marshall Farm honey, Crystal hot sauce

22

FRENCH FRIES

ketchup, red pepper salmorejo 🌿,
white bbq sauce

9

SWEET FARINATA 🥞

chickpea flatbread, seasoned greek yogurt,
honey, strawberry compote, fried mint

24

GOOD LUCK BAKERY SCONE 🥞 🌿 🥕

seasonal

12

CAVIAR CO. KALUGA HYBRID

black pepper crème fraîche, chives, potato chips

95

HOG ISLAND SWEETWATER OYSTERS

RAW (1/2 dozen | 1 dozen)

with black pepper lime mignonette

ROASTED

kale "Rockefeller" w/ pernod cream, onions, herbed breadcrumbs 🥗 🌿

bacon butter w/ smoked paprika, thyme, orange zest 🥞

27 | 54

6 each

GULF SHRIMP COCKTAIL

shredded iceberg lettuce, housemade cocktail sauce

24

TOAST

FRIED POTATOES

EGGS YOUR WAY (2)

BACON (4 PIECES)

4

6

6

8

🌿 CONTAINS GLUTEN | 🥛 CONTAINS DAIRY | 🥜 CONTAINS NUTS | 🌶️ SPICY | PLEASE NOTIFY ALL ALLERGENS

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

@EqualPartsSF

5% Health Surcharge Will Be Added | 20% Gratuity Will Be Added for Parties of 6+ | 3 Cards Max

To Respect Other Guest Reservations, Our Table Time Limits are Based on Original Reservation:
1.5hrs for 2pp, 2hrs for 3-4pp, 2.5hrs for 5+

DRAFT BEERS

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

N/A

COKE, DIET COKE	4
SPRITE, GINGER ALE	4
ARNOLD PALMER	4
LEMONADE	4
ICED TEA	4
YERBA MATE COCONUT WATER	7
YERDRINK	

\$18

BANANA IN PAJAMAS
banana milkwashed vodka,
elderflower, simple,
blini with caviar

REDS

AZELIA 2023	13	52
Dolcetto, Piedmont, Italy		
BONANZA NV	13	52
Cabernet, Napa Valley		
LE BOIS JACOU 2023	17	68
Jean-Francois Merieau, Gamay, France		
ARTESA 2022	16	64
Pinot Noir, Los Carneros		
CHÂTEAU LA FREYNELLE 2024	16	64
Bordeaux Cabernet, France		
KEENAN MATARÓ 2022	18	72
Spring Mountain, Napa Valley		
BODEGAS ÁSTER 2022	20	80
Ribera del Duero Reserva, Spain		
PAZZO 2023	22	88
Cabernet, Red Blend, Sonoma County		
QUILT 2023	20	80
Wagner Family, Cabernet Sauvignon, Napa Valley		
SILVER OAK 2021		80
Cabernet Sauvignon, Alexander Valley		

SPARKLING

MIONETTO	14	56
Luxury Collection, Prosecco, Valdobbiadene NV		
LOUIS DE GRENELLE	15	60
Corail Saumur Rose Fouraine France NV		
LAURENT-PERRIER 187ml	17	
Champagne Brut La Cuvée France		
CHANDON RÉSERVE NV	21	84
Blanc de Blancs, Los Carneros		
VEUVE CLICQUOT NV		95
Brut Champagne, Reims France		

WHITES

MUROS ANTIGOS 2025	13	52
Vinho Verde, Portugal		
WEINGUT STADT KREMS 2024	13	52
Grüner Veltliner, Austria		
PRISONER 2021	13	52
Unshackled Sauvignon Blanc, Napa Valley		
MONTE XANIC 2025	16	64
Sauvignon Blanc, Viña Kristel, Baja California Sur, Mexico		
LAGAR DE CERVERA 2024	17	68
Albariño, Rias Baixas, Spain		
THE PRISONER 2022	18	72
Chardonnay, Carneros		
KEENAN CHARDONAY 2023	18	72
Spring Mountain, Napa Valley		

NATURALS

VITICCIO 2024	15	60
Orange Skin Contact, Vermentino, Tuscany, Italy		
MEIGAMMA "TERZO" BIANCO	17	68
Orange Skin Contact White, Sardinia, Italy 2019		
FABIEN JOUVES 2024	18	72
Nectar Des Dieux Blanc, France		
CANTINA GIARDINO 2019	25	100
Chianzano Bianco, Campania Italy		
CHATEAU D'ESCLANS 2025	13	52
Whispering Angel, Rose, Cotes de Provence		
CAN SUMOI 2025	16	64
La Rosa, Montemell Penedes, Spain		

ROSE

COCKTAILS \$16

**WHY HANG OVER?
HANG ON!**
Hog Island Sweetwater
Oyster shooter, green
michelada mix, choice of
vodka or tequila

BANANA CARAJILLO
Licor 43, banana liqueur,
espresso

KIWI'ING ME SOFTLY
kiwi infused mezcal, lime,
jamaica honey syrup,
pamplemousse liqueur

TA TA TINI
vodka, dry vermouth,
tomato water

PURPLE RAIN*
berry vodka, blackberries,
lemon, simple

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

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

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

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

\$10 BEAUTY BAR MICHELADA
SF Beauty Bar's housemade
green michelada, Modelo

* AVAILABLE N/A

EQUAL PARTS

@EqualPartsSF