

STARTERS*pick three (+\$9pp)***MAITAKE MUSHROOMS TEMPURA**
whipped crème fraîche, smoked paprika**ROASTED DELICATA & KABOCHA SQUASH**
celery root purée, persimmon vinaigrette,
blood orange, pomegranate, fried rosemary**BELLWETHER FARMS BASKET RICOTTA**
salsa macha, fried parsley, toast**LITTLE GEM SALAD**
fines herbes crème fraîche dressing,
sunflower seeds, pepitas**ROASTED BEETS & CARROTS**
yogurt, carrot top salsa verde, pistachios**FRENCH FRIES**
ketchup, white bbq sauce,
red pepper salmorejo**GULF SHRIMP COCKTAIL (+\$4pp)**
shredded iceberg lettuce, housemade
cocktail sauce**\$125** PP

Includes \$40 per Person Beverage Credit

\$20pp Non-Refundable Deposit**Excludes Sales Tax, 5% Health Surcharge, 22% Gratuity****A La Carte: \$125pp Food & Beverage Minimum**

(Select Menu and Prepay 5 Days In Advance)

EQUAL PARTS**LARGE GROUP PRE-FIX MENU**
*served family style***FROM THE SEA***pick two (+\$12pp)***TOMBO TUNA CARPACCIO***
green peppercorns, chervil, Meyer lemon, olive oil**KONA KANPACHI***
basil purée, pickled cucumbers,
fresno, guajillo**CURED MT. LASSEN TROUT***
soft egg, pickled shallots, horseradish crème
fraîche, Caviar Co trout roe, watercress**ROASTED OCTOPUS*** (+\$8pp)
soubise, fried potatoes, charred onions, spicy chile
sauce, mustard greens**GREEN CIOPPINO*** (+\$8pp)
tomatillo, garlic, basil parsley oil, serrano chiles,
mediterranean mussels, Gulf shrimp, Manila clams,
local squid, garlic tomato toast**WHOLE ROASTED BRANZINO*** (+\$8pp)
brown butter, blood orange, basil**FROM THE LAND***pick two (+\$12pp)***BEEF CARPACCIO**
garlic oil, breadcrumb, housemade kewpie
mayo, scallion, lime**ROASTED BEEF BONE MARROW**
french onion jam, fines herbes, toast**ROASTED LAMB RIBS**
tomatillo mint sauce, lamb jus**BRAISED PORK SHANK**
marinated kale, butter bean purée,
pork jus, salsa verde**FRIED CHICKEN (+\$5pp)**
served with Crystal's hot sauce,
white BBQ, red pepper salmorejo**SWEETS***pick one***DARK CHOCOLATE MOUSSE**
fleur de sel, olive oil, toasted bread**XOX TRUFFLES (2pc/person)**
selection of truffles handmade
in North Beach**VANILLA PANNA COTTA (+\$4/8pp)**
local mango and passionfruit**PATRIZIA MANGO SORBET (+\$4/8pp)**

CONTAINS GLUTEN | CONTAINS DAIRY | CONTAINS NUTS | SPICY

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

@EqualPartsSF

Group Table Time Limit: 3 Hours

REDS

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

SPARKLING



WHITES

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

NATURALS

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

ROSE

CHATEAU D'ESCLANS 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
clarifed papaya infused pisco,
dairy, lemon, simple syrup,
condensed air

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

* AVAILABLE N/A

DRAFT BEERS

LAUGHING MONK ROTATING HAZY IPA San Francisco	9
GHOST TOWN WEST COAST IPA Oakland, ABV 7%	9
LAGUNITAS LITTLE SUMPIN IPA Petaluma, ABV 7.5%	9
ALVARADO ST BREWERY MAI TAI IPA Monterey, ABV 6.5%	9
HENHOUSE INCREDIBLE PALE ALE Santa Rosa, ABV 6.9%	8
FORT POINT KSA KÖLSCH San Francisco, ABV 4.6%	8
ALLAGASH WHITE BELGIAN WHEAT Portland, ABV 5.2%	8
MOONLIGHT BREWING REALITY CZECK PILSNER Santa Rosa, ABV 4.9%	8
OTHERWISE BREWING, GUAVA FRESCA SOUR ALE San Francisco, ABV 7.0%	9
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	4
DIET COKE	4
SPRITE	4
GINGER ALE	4
ARNOLD PALMER	4
LEMONADE	4
ICED TEA	4