

|               |                                                                                                                   |         |
|---------------|-------------------------------------------------------------------------------------------------------------------|---------|
| 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<br>1/2 Dozen / 1 Dozen                             |         |
|               | MIYAZAKIGYU WAGYU              | 60      |
|               | half Moon Bay fresh wasabi, Meyer lemon sea salt                                                                  |         |

|                                                                                                                                                                                                     |    |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| MAITAKE MUSHROOMS TEMPURA                                                                                                                                                                           | 16 |
| 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 seeds, rosemary                                                                                                                 |    |
| GULF SHRIMP COCKTAIL                                                                                               | 22 |
| shredded iceberg lettuce, housemade cocktail sauce                                                                                                                                                  |    |
| LITTLE GEM SALAD                  | 18 |
| fines herbes crème fraîche dressing, sunflower seeds, pepitas                                                                                                                                       |    |
| ROASTED BEETS & CARROTS           | 16 |
| yogurt, carrot top salsa verde, pistachios                                                                                                                                                          |    |
| FRENCH FRIES                                                                                                       | 9  |
| red pepper salmorejo, ketchup, white bbq sauce                                                                                                                                                      |    |

# EQUAL PARTS

## 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, charred 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 |
| Swiss chard, butter bean purée, pork jus, salsa verde                                                  |    |

## SWEET

|                                                                                                                                                                                                 |    |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| DARK CHOCOLATE MOUSSE                                                                                        | 13 |
| fleur de sel, olive oil, toasted bread                                                                                                                                                          |    |
| VANILLA PANNA COTTA   | 13 |
| local mango and passionfruit                                                                                                                                                                    |    |
| AFFOGATO              | 12 |
| vanilla gelato, espresso                                                                                                                                                                        |    |
| XOX TRUFFLES (1 pc)                                                                                                                                                                             | 4  |
| selection of truffles handmade in North beach                                                                                                                                                   |    |

# WINE

## RED

|                                                                            |    |    |
|----------------------------------------------------------------------------|----|----|
| <b>QUILT</b><br>Wagner Family, Cabernet,<br>Napa Valley 2022               | 20 | 80 |
| <b>PAZZO</b><br>Cabernet, Red Blend,<br>Sonoma County 2022                 | 20 | 80 |
| <b>AZELIA</b><br>Dolcetto, Piemonte,<br>Italy 2019                         | 11 | 64 |
| <b>CHÂTEAU LA FREYNELLE</b><br>Bordeaux, Bordeaux<br>Cabernet, France 2022 | 16 | 64 |
| <b>RAEBURN</b><br>High Flier, Pinot Noir,<br>Russian River Valley          | 14 | 56 |

## WHITE

|                                                              |    |    |
|--------------------------------------------------------------|----|----|
| <b>WAVY WINE</b><br>Chenin Blanc, Aqua<br>California 2024    | 16 | 64 |
| <b>RUTH LEWANDOWSKI</b><br>Riesling, Elimelech<br>Zero Cuvée | 16 | 64 |
| <b>THE PRISONER</b><br>Chardonnay, Carneros<br>2021          | 16 | 64 |
| <b>ROUTESTOCK</b><br>Sauvignon Blanc 2023                    | 12 | 48 |

## NATURAL

|                                                                               |    |    |
|-------------------------------------------------------------------------------|----|----|
| <b>FABIEN JOUVES</b><br>Nectar Des Dieux Blanc,<br>France 2024                | 18 | 72 |
| <b>VINOVORE</b><br>Electric Lightning,<br>Pet Nat Rosé Nv                     | 18 | 72 |
| <b>VITICCIO</b><br>Orange Skin Contact,<br>Vermentino, Tuscany,<br>Italy 2024 | 18 | 72 |

## SPARKLING

|                                                                        |    |    |
|------------------------------------------------------------------------|----|----|
| <b>NV MIONETTO</b><br>Luxury Collection,<br>Prosecco,<br>Valdobbiadene | 14 | 56 |
| <b>CHARDONNAY<br/>RÉSERVE</b><br>Blanc de Blancs,<br>Los Carneros      | 20 | 80 |
| <b>ORIOLE ROSSELL</b><br>Cava Brut Sparkling Rose                      | 15 | 60 |

## ROSE

|                                                                             |    |    |
|-----------------------------------------------------------------------------|----|----|
| <b>CHATEAU D'ESCLANS</b><br>Whispering Angel,<br>Rose, Cotes de<br>Provence | 13 | 52 |
|-----------------------------------------------------------------------------|----|----|

## COCKTAILS \$15

### PULL MY DAISY

grilled pineapple infused gin,  
pasilla chiles, lime, agave

### ON THE ROAD

brown butter infused bourbon,  
garam masala, house made pluot  
syrup, thyme agave, lemon

### PEACHY BLINDERS

gin, strawberry infused Dolin  
vermouth, peach & Thai basil  
shrub, orange bitters

### MISO SPICY

jalapeño & habanero infused  
mezcal, white miso syrup, lime

### CARPE DIEM

jalapeño & habanero infused  
tequila, fresh cucumber syrup,  
cilantro, agave, 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

### COCO & MARCO

pistachio infused tequila, matcha  
tea syrup, orgeat, lemon

## DRAFT BEER

|                                                                        |   |
|------------------------------------------------------------------------|---|
| <b>LAUGHING MONK</b><br>rotating hazy IPA, San Francisco               | 9 |
| <b>GHOST TOWN</b><br>West Coast IPA, Oakland                           | 9 |
| <b>LAGUNITAS LITTLE SUMPIN IPA</b><br>Petaluma, ABV 7.5%               | 9 |
| <b>ALVARADO STREET BREWERY MAI TAI IPA</b><br>Monterey, ABV 6.5%       |   |
| <b>HEN HOUSE INCREDIBLE PALE ALE</b><br>Santa Rosa, ABV 6.9%           | 9 |
| <b>FORT POINT KSA KÖLSCH</b><br>San Francisco, ABV 4.6%                | 8 |
| <b>ALLAGASH WHITE BELGIAN WHEAT</b><br>Portland, ABV 5.2%              | 8 |
| <b>MOONLIGHT BREWING REALITY CZECK PILSNER</b><br>Santa Rosa, ABV 4.9% | 8 |
| <b>MODELO</b>                                                          | 6 |
| <b>GOLDEN STATE CIDER</b>                                              | 8 |
| <b>LONG DRINK HARD SELTZER</b>                                         | 8 |
| <b>MILLER HIGH LIFE</b>                                                | 6 |
| <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 |

## SOFT DRINKS BOTTLED