

**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**

# 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**

(Select Menu and Prepay 5 Days In Advance)

Group Table Time Limit: 3 Hours

## 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
<b>N/A 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

## N/A