Hazies

The ❤️ of Hayes Valley

SHARED PLATES

"BREAD & BUTTER"
Anson Mills polenta foccacia with
**anchovy-chive butter & pickled vegetables 12*
**miso-nori butter optional VG*

OAXACAN CHEESE FUNDIDO
BBQ Pork carnitas, peanut-pepita salsa macha,
*corn tortilla chips & hand-made flour tortillas 21 *GF, D,TN*

RED CHILI & LEMON ROASTED CAULIFLOWERS
Beet tahini, preserved lemon yogurt,
*mint & garlic flat bread 18 VG, *D, *GF*

AVOCADO & CRISPY RICE HANDROLLS
Chili-mayo & sweet soy glaze, bonito flakes 16 GF
add-ons Smoked Salmon 9 | Ahi 9

ROASTED BRUSSELS SPROUTS
Smoked bacon, caramelized onions,
parmigiano reggiano 19 VG

BRESAOLA
Bosc pear, fuyu persimmon, stracciatella cheese,
calabrian chili honey, spiced pecans & mint 22 GF

SICHUAN PORK DUMPLINGS
*Sesame-peanut sauce & toasted red chili-ginger oil 17 *TN*

CRISPY GLAZED PORK BELLY BAO BUNS
*Apple kimchi, cucumber & sriracha aioli 21 *TN*

POTATO LATKES & BODEGA BAY SMOKED SALMON
Cumin-lime crème fraîche, roe & dill 22

AHI TUNA POKE ON CRISPY WONTONS
Sashimi grade tuna, avocado, jalapeños & ginger slaw
*with our Sichuan-Cardamom Chili Crisp 26 *GF, *TN*

SCALLOP CRUDO CARPACCIO
Calamansi-lemon vinaigrette, chives, sichuan chili oil,
*umeboshi seseme seeds & rice crisps 28 GF, *TN*



SALADS

HAZIE'S CAESAR SALAD
Little gem & baby kale, roasted maitake, pangratatto &
parmigiano reggiano 20 E, D

ROASTED RUBY BEETS & MIXED CHICORIES
Dirty Girl Farms lettuces, tangerines, Marcona almonds &
whipped goat cheese 20 VG, GF

SALAD ADDITIONS
Roasted Salmon 14 | Grilled Wagyu Steak 18
Grilled Chicken Breast 8 | Crsipy Chicken Thigh 8

ENTREES

AKAUSHI 21 day DRY-AGED 20oz. RIB EYE
serves two
Caramelized onion-bacon jam & Black truffle butter 95 GF
add broccoli di ciccio 7 wild mushroom XO 10

GRILLED WAGYU FLATIRON STEAK FRITES
Red wine jus, pepita z'hug & French fries 49 GF

CIDER BRAISED PORK SHANK
Spätzle, Honeynut squash 38

MAPLE-MISO GLAZED CHICKEN THIGH
Roasted & braised all natural chicken, Roasted kabocha squash,
broccoli romanesco, shiitake dashi 36 GF

PAN ROASTED SALMON
Spinach risotto, maitake mushrooms,
roasted tomato & vadouvan curry butter 39 GF

DUCK CARBONARA
Fresh bucatini, duck confit, applewood smoked bacon,
parmesan reggiano & herb bread crumbs 38

RICOTTA GNOCCHI
House-made with Bellwether Farms ricotta,
Golden chanterelles, brown butter, sage 32 VG

HAZIE'S BURGER
Choice of white cheddar, brie or provlone,
House-made dill pickle, caramelized onions
shredded romaine & piquant relish aioli, french fries 26
Add Avocado 3 | Mushroom 3 | Bacon 4

VG / Vegetarian	D / Dairy
GF / Gluten Free	E / Egg
V / Vegan	TN / Tree Nuts

We proudly source the finest seasonal local produce and sustainably raised meats & seafood to highlight the best of the Bay Area.

Don't Forget -
Ask your server about Chef Joey's exclusive handcrafted "Flavor Bomb" condiments.
Grab a jar on your way out to add a burst of flavor to your meals!

Chef Joey's

- **"Devil Juice" Habanero based Hot Sauce $10**
- **Sichuan-Cardamom Chili Crisp $15**
- **Peanut-Pepita Salsa Macha $18**

** A number of our menu offerings are made with ingredients that may not be listed so please inform your server of any food allergies or restrictions.*
Please inform your server if you have time constraints such as attending a performance so we can try to best accommodate you.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
5% Surcharge will be added to satisfy SF Employee Mandates. 20% Service fee is applied for parties of 6 or more.