

	SNACKS & PROVISIONS		CHARCOAL-GRILLED SHELLFISH	
MEX	CHILI & GARLIC HOMINY 4		OYSTERS 12/24	SMALL PLATTER 75 Three Each: Oysters & Shrimp with 1/2 Lobster Tail & Crab
THA	BUTTERED CURRY CORNBREAD 5		GULF SHRIMP 12/24	
	MIXED VEGETABLE PICKLE JAR 6		MAINE LOBSTER TAIL MP	LARGE PLATTER 115 Six Each: Oysters & Shrimp with a Lobster Tail & Crab
JAM	SALT FISH BEIGNETS & CAVIAR 21		ALASKAN KING CRAB MP	

	GREENS & GRAINS		APPETIZERS	
DEN	SMOKED SALMON & BULGUR WHEAT 17 Beets, Local Citrus, Sumac		THA THAI SHRIMP TOM KHA 15 Red Curry Broth, Peanuts, Cornbread	
USA	CLASSIC AMERICAN WEDGE 13 Iceberg, Blue Cheese, Red Onion, Bacon		JAM DOUBLE DUCK WINGS 16 Jerk Spice, Sticky Mango, Green Seasoning	
ITA	SMOKED BURRATA 16 Spiced Squash, Brussels Sprouts, Apple, Pecan		VNM WAGYU SHAKING BEEF 19 Bánh Mì Pickles, Lettuce Wraps, Fried Peanuts	
MEX	AVOCADO & QUINOA 14 Black Beans, Jicama, Lime Dressing		USA KALUA "INSTANT BACON" 17 Steamed Buns, Hawaiian Teriyaki, Pineapple Salsa	
FRA	CRUDITÉ 12 Crisp Market Vegetables, Three Dips		JPN TOKYO-STYLE CHICKEN KARAAGE 12 Smoked & Fried Chicken Thigh, Spicy Kewpie Mayo	

PUERCO *Pork* 돼지 고기

<p>SMOKED PORK SHOULDER <i>Select from:</i> AMERICAN PULLED PORK SLIDERS (3) NEW MEXICAN ADOVADA TOSTADAS (3) KOREAN SCALLION CRÊPES (3) 18</p>	<p>SMOKED RIB TIP "MAC & CHEESE" with cornbread crumble 12</p>	<p>SMOKED PORK RIBS "ST LOUIS CUT" <i>Select from:</i> AMERICAN BBQ NEW MEXICAN ADOVADA KOREAN GOCHUJANG Half Rack 21 Whole Rack 38 Combo Rack 48</p>
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	MAINS			
MEX	SINALOA CHICKEN 28 Achiote & Chilies, Sweet Potatoes, Onions		ARG ARGENTINE RIB EYE 45 Hay-Smoked Beef, Squash, Mushrooms, Chimichurri	
ARM	POMEGRANATE LAMB CHOPS 38 Armenian Kofta, Vegetable Skewer, Pilaf		IND PUNJABI-SPICED FISH FRY 28 Grilled Flatbread, Spiced Greens, Cucumber Raïta	
USA	PASTRAMI-SPICED ARCTIC CHAR 29 Crispy Potatoes, Brussels Sprouts, Apple Sauce		JPN BINCHÔTAN-GRILLED LOBSTER TAIL 49 Dashi-Glazed Udon, Karashi Mustard, Mushroom	
FRA	BRAISED BEEF SHORT RIB 39 White Beans, Greens, Sun-Dried Tomatoes		KOR BLACK GARLIC & MISO COD 39 Kimchi Fried Rice, Bok Choy, Scallion	
VNM	VIETNAMESE BBQ PORK CHOP 28 Glass Noodles, Lemongrass Sausage & Clams		USA RN74 PRIME BURGER 18 Aged Cheddar, Onions, Pork Belly	

	VEGGIES	RICE	POTATOES
	BRUSSELS SPROUTS 8 Soy Caramel & Peanuts	STICKY RICE 4 Seasoned Vinegar & Togarashi	CARNE ASADA BAKED POTATO 11 Oaxacan Cheese, Crema, Cilantro
	GREEN PAPAYA SLAW 7 Lime, Fish Sauce, Fried Shallot	FRIED RICE 9 Kimchi, Gochujang Roasted Pork	FRENCH FRIES 6 Rosemary & Garlic
	MARKET VEGETABLE MP Chef's Seasonal Selection	RICE PILAF 8 Vadouvan Curry, Plumped Raisins	WHIPPED POTATOES 9 Duck Fat Gravy

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness. 4% surcharge will be added for all food & beverages for san francisco employer mandate. Please be sure to kindly inform your server/bartender of any allergies or dietary restrictions.

MARKET FRESH COCKTAILS

Produce first, spirit second. Our bartenders work with the chefs and local farmers to find the freshest, highest quality seasonal produce—then we select the perfect spirit to enhance the flavor.

RHINESTONE COWBOY Hangar One Kaffir Lime Vodka Espolòn Blanco Tequila, Coconut, Calamansi	13	VOICE OF TANSEN Suntory Whisky Toki, Tamarind Pineapple, Averna Amaro, Lemon	14
EL CUCO Havana Club Rum, Pineapple Cinnamon, Guanabana, Lime	13	GINA JAMAICA Tito's Handmade Vodka, Barsol Pisco Ting Soda, Cucumber, Basil	14
HORQUITO Don Q Anejo Rum Cinnamon-Spiced Coconut Cream Coconut Milk	14	CANDLEMAS Partida Reposado Tequila, Ginger Persimmon, Star Anise	13
SHAPE SHIFTER Del Maguey Mezcal, Passion Fruit Pineapple, Honey, Ancho Chili	13		

BOOZY & BOUGIE

CURRY UP NOW Wild Turkey 101 Bourbon, Madras Curry, Amontillado Sherry, Corazon Bitters	13
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PUNCH BOWLS

DOWN THE CHIMNEY Evan Williams Bourbon, Cranberry Cinnamon, Apple, Rosemary	60	JANUS Absolute Elyx Vodka, Pomegranate Pear, Lemon, Agave	60
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SANGRIA

WHITE or RED WINE Seasonal Fruit	8/50
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Tea TOTALERS

ST. TROPEZ GREEN	5	THAI ICED TEA	6
ASSAM BLACK	4	SWEET TEA (BOTTLE)	6

Pickle BACKS

MOROCCAN (<i>Turmeric, Yemenite Curry</i>) with Buffalo Trace Bourbon	9 ca.	TAQUERIA STYLE (<i>Jalapeño, Carrot</i>) with Espolòn Blanco Tequila
SOY (<i>Lime, Soy, Yuzu</i>) with Suntory Toki Whisky		

BEER

<i>Draft</i>		<i>Bottles & Cans</i>
DOUBLE TAP , <i>Double IPA</i> Berryessa Brewing, Winters, CA 8.5% ABV	9	ANCHOR STEAM , <i>Steam Ale</i> Anchor Brewing, San Francisco, CA 4.9% ABV
WHITE RASCAL , <i>Witbier</i> Avery Brewing Company, Boulder, CO 5.6% ABV	8	SUNNY DAZE , <i>Citrus Blonde Ale</i> BarrelHouse Brewing Company Paso Robles, CA 5.8% ABV
FACTION PALE , <i>Pale Ale</i> Faction Brewing, Alameda, CA 6.0% ABV	8	SAPPORO PREMIUM , <i>Pale Lager</i> Sapporo Breweries, Tokyo, Japan 4.9% ABV
KSA , <i>Kölsch</i> Fort Point Brewing, San Francisco, CA 4.6% ABV	8	HIGH LIFE , <i>Pale Lager (7 oz.)</i> Miller Brewing Company Milwaukee, WI 4.6% ABV
DEAD CANARY , <i>Lager</i> Ol' Republic Brewing, Nevada City, CA 4.5% ABV	8	TRUMER PILS , <i>Pilsner</i> Trumer Brauerei, Berkeley, CA 4.8% ABV
HONEST DAY'S WORK , <i>Red Rye Saison</i> HenHouse Brewing, Santa Rosa, CA 6.6% ABV	8	CALIFORNIA LAGER , <i>Lager</i> Anchor Brewing, San Francisco, CA 4.9% ABV
ORDER OF THE RABBIT , <i>Belgian Dubbel</i> Jack Rabbit Brewing, Sacramento, CA 7.5% ABV	9	HOLY GOSE , <i>Gose</i> Anderson Valley Brewing Boonville, CA 4.2% ABV
JUST OUTSTANDING , <i>IPA</i> Kern River Brewing, Kernville, CA 6.8% ABV	8	ANIMAL , <i>IPA</i> Fort Point Brewing San Francisco, CA 7.4% ABV
		TECATE , <i>Pale Lager</i> Cervecería Cuauhtémoc Moctezuma Monterrey, MX 4.5% ABV
		MIGHTY DRY CIDER , <i>Cider (16 oz.)</i> Golden State Cider, Sebastopol, CA 6.9% ABV
		ERDINGER ALKOHOLFREI , <i>Non-Alcoholic</i> Erdinger Weissbräu, Erding, Germany 0.5% ABV

WINE

<i>By The Glass</i>	
DHONDT-GRELLET <i>Champagne</i> Vallée de la Marne, France NV	19
PATRICK BOTTEX <i>Sparkling Gamay/Poulsard</i> Savoie, France NV	14
TAILLE AUX LOUPS <i>Chenin Blanc</i> Loire, France NV	15
PATIENT COTTAT <i>Sauvignon Blanc</i> Sancerre, France 2016	15
LEITZ 'DRAGONSTONE' <i>Riesling</i> Rheingau, Germany 2016	10
LOUIS MICHEL & FILS <i>Chardonnay</i> Chablis, France 2015	16
SANDHI <i>Chardonnay</i> Sta. Rita Hills, California 2014	18
MIRAVAL <i>Rosé</i> Côtes de Provence, France 2016	13
KUTCH <i>Pinot Noir</i> Sonoma Coast, California 2014	17
GUÍMARO <i>Mencia</i> Ribeira Sacra, Spain 2015	12
KUNIN <i>Rhône Blend</i> Santa Barbara, California 2015	18
ANTOINE SANZAY <i>Cabernet Franc</i> Saumur/Loire, France 2015	16
WIND GAP <i>Syrah</i> Sonoma Coast, California 2015	17
EDMEADES <i>Zinfandel</i> Mendocino, California 2013	14
HUNT & HARVEST <i>Cabernet Sauvignon</i> Napa Valley, California 2014	15