

	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	6		GULF SHRIMP 12/24	
	SOY 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	
FRA	BIBB LETTUCE SALAD Smoked Salmon, Goat Cheese, Fines Herbes	16	THA	THAI SHRIMP & RED CURRY SOUP Radish, Peanuts, Cornbread	15
USA	CLASSIC AMERICAN WEDGE Iceberg, Blue Cheese, Red Onion, Bacon	13	JAM	DOUBLE DUCK WINGS Jerk Spice, Sticky Mango, Green Seasoning	16
ITA	SMOKED BURRATA Spiced Squash, Brussels Sprouts, Apple, Pecan	17	VNM	WAGYU SHAKING BEEF Bánh Mì Pickles, Lettuce Wraps, Fried Peanuts	19
MEX	AVOCADO & QUINOA Black Beans, Jicama, Lime Dressing	14	USA	KALUA "INSTANT BACON" Steamed Buns, Hawaiian Teriyaki, Pineapple Salsa	17
FRA	CRUDITÉ Crisp Market Vegetables, Three Dips	12	JPN	TOKYO-STYLE CHICKEN KARAAGE Smoked & Fried Chicken Thigh, Spicy Kewpie Mayo	14

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 13</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 Achiote & Chilies, Sweet Potatoes, Onions	29	ARG	ARGENTINE RIB EYE Hay-Smoked Beef, Squash, Mushrooms, Chimichurri	48
ARM	POMEGRANATE LAMB CHOPS Armenian Kofta, Vegetable Skewer, Pilaf	38	IND	PUNJABI-SPICED FISH FRY Grilled Flatbread, Spiced Greens, Cucumber Raïta	29
USA	PASTRAMI-SPICED ARCTIC CHAR Crispy Potatoes, Brussels Sprouts, Apple Sauce	29	JPN	BINCHÔTAN-GRILLED LOBSTER TAIL Dashi-Glazed Udon, Karashi Mustard, Mushroom	49
FRA	BRAISED BEEF SHORT RIB White Beans, Greens, Sun-Dried Tomatoes	39	KOR	BLACK GARLIC & MISO COD Kimchi Fried Rice, Bok Choy, Scallion	39
VNM	VIETNAMESE BBQ PORK CHOP Glass Noodles, Lemongrass Sausage & Clams	27	USA	RN74 PRIME BURGER Aged Cheddar, Onions, Pork Belly	19

	VEGGIES		RICE & NOODLES		POTATOES	
	BRUSSELS SPROUTS Soy Caramel & Peanuts	8	STICKY RICE Seasoned Vinegar & Togarashi	4	CARNE ASADA BAKED POTATO Oaxacan Cheese, Crema, Cilantro	12
	GREEN PAPAYA SLAW Lime, Fish Sauce, Fried Shallot	7	FRIED RICE Kimchi, Gochujang Roasted Pork	9	FRENCH FRIES Rosemary & Garlic	6
	MARKET VEGETABLE Chef's Seasonal Selection	MP	GLASS NOODLES Pork Sausage, Clams, Peanuts	10	WHIPPED POTATOES Duck Fat Gravy	9

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 13
Calamansi, Coconut
Hangar One Kaffir Lime Vodka
Espolòn Blanco Tequila

EL CUCO 13
Pineapple, Guanabana, Cinnamon
Havana Club Rum

HORQUITO 14
Cinnamon-Spiced Coconut Cream
Don Q Anejo Rum

SHAPE SHIFTER 13
Passion Fruit Pineapple, Honey
Del Maguey Mezcal, Ancho Chili

VOICE OF TANSEN 14
Pineapple, Tamarind
Suntory Whisky Toki, Averna Amaro

GINA JAMAICA 14
Cucumber, Basil, Grapefruit
Tito's Handmade Vodka, Barsol Pisco

CANDLEMAS 13
Persimmon, Ginger, Star Anise
Partida Reposado Tequila

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

SANGRIA

WHITE
White Rum, Orange, Lemon

RED
Brandy, Winter Citrus

"TEA" TOTALLERS

ST. TROPEZ GREEN 5

ASSAM BLACK 4

THAI ICED TEA 6

SWEET TEA 6

0° COCKTAILS

VOICE OF REASON
Pineapple, Tamarind
Lemon, Soda Water

SAD & SOBER
Cucumber, Basil
Grapefruit Soda

Punch BOWLS

60 ca.

DOWN THE CHIMNEY
Evan Williams Bourbon, Cranberry
Cinnamon, Apple, Rosemary

JANUS
Absolute Elyx Vodka, Pomegranate
Pear, Lemon, Agave

Pickle BACKS

MOROCCAN (*Turmeric, Yemenite Curry*)
with Buffalo Trace Bourbon

TAQUERIA STYLE (*Jalapeño, Carrot*)
with Espolòn Blanco Tequila

SOY (*Lime, Soy, Yuzu*)
with Suntory Toki Whisky

WINE BY THE GLASS

Sparkling

TAILLE AUX LOUPS *Chenin Blanc* 15 | 67
Loire, France NV

DHONDT-GRELLET *Champagne* 19 | 85
Vallée de la Marne, France NV

PATRICK BOTTEX *Gamay/Poulsard* 14 | 63
Savoie, France NV

White & Rosé

PATIENT COTTAT *Sauvignon Blanc* 15 | 67
Sancerre, France 2016

LEITZ 'DRAGONSTONE' *Riesling* 10 | 45
Rheingau, Germany 2016

SANDHI *Chardonnay* 18 | 81
Sta. Rita Hills, California 2014

MIRAVAL *Rosé* 13 | 58
Côtes de Provence, France 2016

Red

KUTCH *Pinot Noir* 17 | 76
Sonoma Coast, California 2014

ANTOINE SANZAY *Cabernet Franc* 16 | 72
Saumur/Loire, France 2015

KUNIN *Rhône Blend* 18 | 81
Santa Barbara, California 2015

WIND GAP *Syrah* 17 | 76
Sonoma Coast, California 2015

HUNT & HARVEST *Cabernet Sauvignon* 15 | 67
Napa Valley, California 2014

EDMEADES *Zinfandel* 14 | 63
Mendocino, California 2013

Complete wine
by the bottle list
available

BEER

Draft

DEAD CANARY *Lager* 8
Ol' Republic Brewing, Nevada City, CA 4.5% abv

KSA *Kölsch* 8
Fort Point Brewing, San Francisco, CA 4.6% abv

WHITE RASCAL *Witbier* 8
Avery Brewing Company, Boulder, CO 5.6% abv

FACTION PALE *Pale Ale* 8
Faction Brewing, Alameda, CA 6.0% abv

JUST OUTSTANDING *IPA* 8
Fort Point Brewing, San Francisco, CA 4.6% abv

DOUBLE TAP *Double IPA* 9
Berryessa Brewing, Winters, CA 8.5% abv

HONEST DAY'S WORK *Red Rye Saison* 8
HenHouse Brewing, Santa Rosa, CA 6.6% abv

ORDER OF THE RABBIT *Belgian Dubbel* 9
Jack Rabbit Brewing, Sacramento, CA 7.5% abv

Bottle & Can

HIGH LIFE *Pale Lager* (7 oz.) 4
Miller Brewing Co., Milwaukee, WI 4.6% abv

TECATE *Pale Lager* 5
Cervecería Cuauhtémoc Moctezuma
Monterrey, MX 4.5% abv

TRUMER PILS *Pilsner* 7
Trumer Brauerei, Berkeley, CA 4.8% abv

SAPPORO PREMIUM *Pale Lager* 7
Sapporo Breweries, Tokyo, Japan 4.9% abv

ANCHOR STEAM *Steam beer* 7
Anchor Brewing, San Francisco, CA 4.9% abv

CALIFORNIA LAGER *Lager* 7
Anchor Brewing, San Francisco, CA 4.9% abv

Bottle & Can

SUNNY DAZE *Citrus Blonde Ale* 8
BarrelHouse Brewing Co., Paso Robles, CA 5.8% abv

HOLY GOSE *Gose* 7
Anderson Valley Brewing, Boonville, CA 4.2% abv

ANIMAL *IPA* 8
Fort Point Brewing, San Francisco, CA 7.4% abv

MIGHTY DRY CIDER *Cider* (16 oz.) 9
Golden State Cider, Sebastopol, CA 6.9% ABV

ERDINGER ALKOHOLFREI *Non-Alcoholic* 6
Erdinger Weissbräu, Erding, Germany 0.5% ABV