

CHARCOAL-GRILLED SHELLFISH						
	OYSTERS	12/24	SMALL PLATTER Three Each: Oysters & Shrimp with 1/2 Lobster Tail & Crab	75		
	GULF SHRIMP	12/24				
	MAINE LOBSTER TAIL	MP	LARGE PLATTER Six Each: Oysters & Shrimp with a Lobster Tail & Crab	115		
	ALASKAN KING CRAB	MP				
GREENS & GRAINS		APPETIZERS				
FRA	BIBB LETTUCE SALAD Smoked Salmon, Goat Cheese, Fines Herbes	16	THA	DUNGENESS CRAB & RED CURRY SOUP Radish, Peanut, Cornbread	18	
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 Mi 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	
TUR	KALE TABBOULEH Raisin, Almond, Orange	15	JPN	TOKYO-STYLE CHICKEN KARAAGE Smoked & Fried Chicken Thigh, Spicy Kewpie Mayo	14	
<p><b>PUERCO</b> <i>Pork</i> 돼지 고기</p> <p>SMOKED PORK RIBS "ST. LOUIS CUT"</p> <p><i>Select from:</i></p> <p>AMERICAN BBQ   NEW MEXICAN ADOVADA   KOREAN GOCHUJANG</p> <p>Half Rack 21   Whole Rack 38   Combo Rack 48</p>						
MAINS						
MEX	SINALOA CHICKEN Achiote & Chilies, Sweet Potatoes, Onions	29	ARG	ARGENTINE RIB EYE Hay-Smoked Beef, Mushrooms, Potatoes, Chimichurri	48	
GRC	GREEK LAMB CHOPS Baked Feta, Olive, Caper, Tomato	38	IND	PUNJABI-SPICED FISH FRY Grilled Flatbread, Rice Pilaf, Cucumber Raïta	29	
USA	RAINBOW TROUT Chicory Salad, Mushrooms, Garlic Rice	29	JPN	BINCHÔTAN-GRILLED LOBSTER TAIL Dashi-Glazed Udon, Karashi Mustard, Mushroom	49	
FRA	BRAISED BEEF SHORT RIB White Beans, Greens, Sun-Dried Tomatoes	36	KOR	BLACK GARLIC & MISO COD Kimchi Stew, Sesame, Scallion	39	
VNM	VIETNAMESE BBQ PORK CHOP Glass Noodles, Lemongrass Sausage & Clams	28	USA	RN74 PRIME BURGER Aged Cheddar, Onions, Pork Belly	19	
FOR THE TABLE						
	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	GARLIC FRIED RICE Soy, Mushroom, Scallion	9	FRENCH FRIES Rosemary & Garlic	6
	MAGIC MUSHROOMS Soy, Mirin, Ginger	9	GLASS NOODLES Pork Sausage, Clams, Peanuts	10	WHIPPED POTATOES Duck Fat Gravy	9
	MARKET VEGETABLE Chef's Seasonal Selection	MP	CURRY CORNBREAD Thai Red Curry, Coconut Milk	6	SMOKED RIB TIP MAC & CHEESE Cornbread Crumble	13

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.