

CHARCOAL-GRILLED SHELLFISH				
	OYSTERS Kumiai Oysters, Yuzukoshō, Panko Gratin	12/24	MAINE LOBSTER TAIL Whole Lobster Tail, Miso Butter	MP
	CLAMS Cherrystone Clams, Yuzukoshō, Panko Gratin	12/24	SMALL PLATTER (SERVES 1-2) Three Each: Oysters, Clams, Shrimp with Half Lobster Tail & Crab	75
	GULF SHRIMP Miso Butter, Lemon	12/24	LARGER PLATTER (SERVES 3-4) Six Each: Oysters, Clams, Shrimp with Whole Lobster Tail & Crab	115
	ALASKAN KING CRAB Red King Crab, Miso Butter, Yuzukoshō	MP		

GREENS & GRAINS		APPETIZERS		
FRA	BIBB LETTUCE SALAD Smoked Salmon, Goat Cheese, Fines Herbes	16	THA DUNGENESS CRAB & RED CURRY SOUP Peanuts, Jalapeño, 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 Snap Peas, Smoked Prosciutto, Meyer Lemon	17	VNM WAGYU SHAKING BEEF Bánh Mì Pickles, Lettuce Wraps, Fried Peanuts	19
MEX	AVOCADO & QUINOA Black Beans, Jícama, Lime Dressing	14	USA KALUA "INSTANT BACON" Steamed Buns, Hawaiian Teriyaki, Pineapple Salsa	17
TUR	KALE TABBOULEH Poached Raisins, Marcona Almonds, Naval Oranges	15	JPN TOKYO-STYLE CHICKEN KARAAGE Smoked & Fried Chicken Thigh, Spicy Kewpie Mayo	14

PUERCO *Pork* 돼지 고기

SMOKED PORK RIBS "ST. LOUIS CUT"
Select from:
AMERICAN BBQ | NEW MEXICAN ADOVADA | KOREAN GOCHUJANG
Half Rack 21 | Whole Rack 38 | Combo Rack 48

MAINS				
MEX	SINALOA CHICKEN Achiote & Chilies, Sweet Potatoes, Onions	29	ARG ARGENTINE RIB EYE Hay-Smoked Beef, Mushrooms, Potatoes, Chimichurri	48
USA	RAINBOW TROUT Chicory Salad, Mushrooms, Garlic Rice	29	IND PUNJABI-SPICED FISH FRY Grilled Flatbread, Rice Pilaf, Cucumber Raita	29
ITA	BRAISED BEEF SHORT RIB White Beans, Greens, Sun-Dried Tomatoes	36	KOR BLACK GARLIC & MISO SALMON Kimchi Stew, Sesame, Scallion	34
VNM	VIETNAMESE 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	10	STICKY RICE Shichimi Togarashi, Sweet Vinegar	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.