

CHARCOAL-GRILLED SHELLFISH								
	KUMIAI OYSTERS Miso Butter, Grilled Lemon, Panko Gratin	12/24	MAINE LOBSTER TAIL Miso Butter, Grilled Lemon	45				
	CHERRYSTONE CLAMS Miso Butter, Grilled Lemon, Panko Gratin	12/24	ALASKAN KING CRAB Miso Butter, Grilled Lemon	28				
	GULF SHRIMP Miso Butter, Grilled Lemon	12/24	SHELLFISH PLATTER Oysters, Clams, Shrimp, Lobster, Crab	85				
GREENS & GRAINS		APPETIZERS						
FRA	BIBB LETTUCE SALAD Smoked Salmon, Goat Cheese, Fines Herbes	16	THA	DUNGENESS CRAB SOUP Red Curry, Peanuts, Coconut, 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, Jicama, Lime Dressing	14	USA	KALUA "INSTANT BACON" Steamed Buns, Teriyaki, Pineapple, Macadamias	17			
TUR	KALE TABBOULEH Poached Raisins, Marcona Almonds, Mandarin	15	JPN	TOKYO-STYLE CHICKEN KARAAGE Smoked & Fried Chicken Thigh, Spicy Kewpie Mayo	14			
<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 50%; text-align: center;"> PUERCO <i>Pork</i> 돼지 고기 </th> <th style="width: 50%; text-align: center;"> CARNE <i>Beef</i> BŒUF </th> </tr> </thead> <tbody> <tr> <td style="text-align: center; padding: 10px;"> SMOKED PORK RIBS "ST. LOUIS CUT" <i>Select from:</i> AMERICAN BBQ AL PASTOR SESAME-GOCHUJANG Half Rack 21 Whole Rack 38 Combo Rack 48 </td> <td style="text-align: center; padding: 10px;"> PRIMAL CUTS <i>Select from:</i> FLANNERY BEEF GAUCHO RIBEYE 36oz SNAKE RIVER FARMS WAGYU FLAT IRON 9oz SNAKE RIVER FARMS WAGYU NY STRIP 12oz Argentine-Style Wood Grilled With Chimichurri MP </td> </tr> </tbody> </table>					PUERCO <i>Pork</i> 돼지 고기	CARNE <i>Beef</i> BŒUF	SMOKED PORK RIBS "ST. LOUIS CUT" <i>Select from:</i> AMERICAN BBQ AL PASTOR SESAME-GOCHUJANG Half Rack 21 Whole Rack 38 Combo Rack 48	PRIMAL CUTS <i>Select from:</i> FLANNERY BEEF GAUCHO RIBEYE 36oz SNAKE RIVER FARMS WAGYU FLAT IRON 9oz SNAKE RIVER FARMS WAGYU NY STRIP 12oz Argentine-Style Wood Grilled With Chimichurri MP
PUERCO <i>Pork</i> 돼지 고기	CARNE <i>Beef</i> BŒUF							
SMOKED PORK RIBS "ST. LOUIS CUT" <i>Select from:</i> AMERICAN BBQ AL PASTOR SESAME-GOCHUJANG Half Rack 21 Whole Rack 38 Combo Rack 48	PRIMAL CUTS <i>Select from:</i> FLANNERY BEEF GAUCHO RIBEYE 36oz SNAKE RIVER FARMS WAGYU FLAT IRON 9oz SNAKE RIVER FARMS WAGYU NY STRIP 12oz Argentine-Style Wood Grilled With Chimichurri MP							
MAINS								
MEX	SINALOA CHICKEN Achiote & Chilies, Sweet Potatoes, Onions	29	ITA	TUSCAN RIB EYE White Beans, Greens, Sun-Dried Tomatoes	48			
JAM	SALMON ESCOVITCH Coconut Cream Corn, Pickled Peppers	34	IND	PUNJABI-SPICED FISH FRY Grilled Flatbread, Rice Pilaf, Cucumber Raita	29			
KOR	SOY-BRAISED SHORT RIB Sticky Rice, Kimchi Stew, Fiddleheads	36	USA	HAWAIIAN KANPACHI Garlic Fried Rice, Chicory Salad, Black Bean Vinaigrette	34			
VNM	VIETNAMESE PORK CHOP Glass Noodles, Lemongrass Sausage & Clams	28	USA	RN74 PRIME BURGER Aged Cheddar, Onions, Pork Belly	21			
FOR THE TABLE								
	GRILLED ASPARAGUS Soy Caramel & Peanuts	13	WHIPPED POTATOES Duck Fat Gravy	9	CARNE ASADA BAKED POTATO Chipotle, Oaxacan Cheese, Crema	12		
	GREEN PAPAYA SLAW Lime, Fish Sauce, Fried Shallot	7	GARLIC FRIED RICE Soy, Mushroom, Scallion	10	SMOKED RIB TIP MAC & CHEESE Cornbread Crumble	14		
	DUCK FAT FRIES Rosemary & Garlic	6	MAGIC MUSHROOMS Soy, Mirin, Ginger	9	CURRY CORNBREAD (2PC) Thai Red Curry Butter	6		

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.

BOOZY & BOUGIE

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.

ISSA GIN & TONIC 13
Grapefruit, Elderflower
Sage, Beefeater Gin, Tonic

THE WILD HARE 13
Carrot, Caraway, Lemon
Rittenhouse Rye Whiskey

HORQUITO 14
Cinnamon-Spiced Coconut Cream
Don Q Añejo Rum

SHAPE SHIFTER 14
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
Ketel One Vodka, Barsol Pisco

SOUTHERN CHARM 14
Peach-Spiced Tea, Lemon, Mint
Wild Turkey Bourbon

CURRY UP NOW 14
Woodford Reserve Bourbon
Madras Curry, Amontillado Sherry
Corazón Bitters

SANGRIA

10 | 60

WHITE
White Rum, Orange, Lemon

RED
Brandy, Spring Citrus

“TEA” TOTALERS

ST. TROPEZ GREEN 5

SWEET TEA 6

ASSAM BLACK 4

GUAVA LEMONADE 6

THAI ICED TEA 6

ARNOLD PALMER 5

0° COCKTAILS

7 ca.

VOICE OF REASON
Pineapple, Tamarind
Lemon, Soda Water

GARDEN OF EDEN
Cucumber, Basil
Grapefruit Soda

Punch BOWLS

60 ca.

“I GOT 5 ON IT”
Absolut Elyx Vodka, Espolòn Tequila
Hibiscus, Lychee, Chili

MANGO MEZCAL-RITA
Del Maguey Vida Mezcal, Mango, Lime
Sal de Gusano

Pickle BACKS

9 ca.

AMERICAN
Buffalo Trace Bourbon

TAQUERIA-STYLE
Espolòn Blanco Tequila

SOY
Suntory Toki Whisky

WINE BY THE GLASS

Sparkling

IRON HORSE CUVÉE MICHAEL MINA
Brut Sparkling Wine 16 | 72
Green Valley of RRV, California 2013

ROBERT MONCUIT *Champagne* 23 | 103
Le Mesnil-Sur-Oger, France nv

MOËT & CHANDON ROSÉ IMPERIAL
Rosé Champagne 20 | 90
Epernay, France nv

White

DOMINIQUE ROGER *Sauvignon Blanc* 16 | 72
Sancerre, France 2016

BENITO SANTOS *Albariño* 11 | 52
Rias Baixas, Spain 2016

MATHIEU COSME *Chenin Blanc* 16 | 72
Vouvray, France 2014

MATTHIASSEN *Chardonnay* 18 | 81
Napa Valley, California 2016

Rosé

SULAUZE “POMPONETTE” *Grenache* 14 | 62
Coteaux d’Aix en Provence, France 2016

Red

CHÂTEAU THIVIN ‘REVERDON’ *Gamay* 15 | 67
Brouilly, Beaujolais, France 2015

REEVE *Pinot Noir* 17 | 76
Anderson Valley, California 2016

ALAIN GRAILLOT SYROCCO *Syrah* 14 | 63
Zenata, Morocco 2014

LA MASSA *Merlot/Sangiovese Blend* 13 | 58
Toscana, Italy 2014

BREA ‘MARGARITA’ *Cabernet Sauvignon* 15 | 67
Paso Robles, California 2016

BIALE ‘BLACK CHICKEN’ *Zinfandel* 25 | 112
Napa Valley, California 2016

TURLEY JUVENILE *Zinfandel* 18 | 81
California 2016

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

FAT TIRE *Belgian-Style Amber Ale* 8
New Belgium Brewing, Fort Collins, CO 5.2% abv

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

JUST OUTSTANDING *IPA* 8
Kern River Brewing Co, Kern Valley, CA 6.8% abv

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

VANILLA OATIS *Oatmeal Stout* 8
Ninkasi Brewing, Eugene, OR 7.0% abv

Bottle & Can

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

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

PUB BEER *Lager* 6
10 Barrel Brewing Company, Bend, OR 5.0% abv

PILSNER URQUELL *Pilsner* 9 (16 oz.)
The Original, Plzen, Czech 4.4% 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 *California Common* 7
Anchor Brewing, San Francisco, CA 4.9% abv

Bottle & Can

FARMHOUSE LAGER *Lager* 8
The Lost Abbey, San Marcos, CA 5.8% abv

SAISON DUPONT *Belgian Farmhouse Ale* 10
Brasserie Dupont, Tourpes, Belgium 6.5% abv

BELGIAN RESERVE *Sour Saison* 9
New Belgium Brewing, Fort Collins, CO 7.0% abv

DELICIOUS (GLUTEN REDUCED) *IPA* 7
Stone Brewery, Escondido, CA 7.0% abv

SOUL STYLE *IPA* 8
Green Flash Brewery, San Diego, CA 6.5% abv

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

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

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