

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	15/30	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 Heirloom Plum & Tomato Salad, Prosciutto	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			
THA	CUCUMBER MELON Crab, Thai Vinaigrette, Pink Pepper	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; vertical-align: top;"> 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; vertical-align: top;"> PRIMAL CUTS <i>Select from:</i> FLANNERY BEEF GAUCHO RIBEYE 36oz SNAKE RIVER WAGYU FLAT IRON 9oz SNAKE RIVER 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 WAGYU FLAT IRON 9oz SNAKE RIVER WAGYU NY STRIP 12oz Argentine Style-Wood Grilled With Chimichurri MP
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MAINS								
MEX	SINALOA CHICKEN Achiote & Chilies, Sweet Potatoes, Onions	29	ITA	TUSCAN RIB EYE Heirloom Tomato, Grilled Onion, Salsa Verde	48			
USA	CEDAR SMOKED SALMON Creamed Corn, Shishito, Maple-Mustard	34	IND	PUNJABI-SPICED FISH FRY Grilled Flatbread, Rice Pilaf, Cucumber Raita	29			
KOR	SMOKED KOREAN SHORT RIB Sticky Rice, Kimchi, Perilla	48	USA	HAWAIIAN KANPACHI Garlic Fried Rice, Chicory Salad, Black Bean Vinaigrette	34			
VNM	VIETNAMESE GRILLED SHRIMP Glass Noodles, Lemongrass Sausage & Clams	31	USA	RN74 PRIME BURGER Aged Cheddar, Onions, Pork Belly	21			
FOR THE TABLE								
	SHISHITO PEPPERS Lime, Fish Sauce, Fried Shallot	13	WHIPPED POTATOES Duck Fat Gravy	9	CREAMED CORN Shishito, Miso Butter	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.