

WOODFIRED SHELLFISH

miso butter, panko

PACIFIC OYSTERS 12/24

GULF SHRIMP 12/24

ALASKAN KING CRAB 28

MAINE LOBSTER TAIL 45

SHELLFISH PLATTER oysters, shrimp, lobster, crab 92

STARTERS

AYESHA'S FRESH BAKED CORNBREAD (2) thai red curry butter 6

DOUBLE DUCK WINGS mango-scotch bonnet glaze, green seasoning, crispy plantains 17

'INSTANT' BACON BAO BUNS (2) pork belly, five-spice, sweet chili sauce 16

TOKYO-STYLE CHICKEN KARAAGE fried chicken thigh, spicy mayo 14

SHAKING BEEF LETTUCE CUPS gem lettuce, pickled daikon & carrots, black pepper, nuoc cham 21

CRAB & THAI COCONUT SOUP sweet peas, soft tofu, peanuts, cornbread 15

TRUFFLE CAESAR SALAD gem lettuce, onion crema, pecorino 16

SALADS

HEIRLOOM TOMATO SALAD bell peppers, olives, capers, feta cheese, red wine vinaigrette 14

TRUFFLE CAESAR gem lettuce, sweet onion crema, parmesan cheese, truffle dressing 16

QUINOA & KALE avocado, cucumber, radish, sunflower seeds, ginger vinaigrette 14

GRILLED K&J STONEFRUIT smoked burrata, arugula, speck, sourdough 16

FROM THE GARDEN

CRISPY CAULIFLOWER tehina, golden raisins, za'atar, pistachio 13

MICHAEL'S MOM'S FALAFEL hummus, cucumber, endive, tomato jam 13

BARBECUE SWEET POTATOES savoy cabbage-apple slaw, spiced pecans 14

BROKAW AVOCADO marinated jicama, garlic crumble, calabrian chili hot sauce 9

SMOKED ST. LOUIS CUT PORK RIBS

select from

AMERICAN BARBECUE | VIETNAMESE LEMONGRASS | KOREAN SESAME-GOCHUJANG

HALF RACK 22 **WHOLE RACK** 44 **COMBO RACK** 55

SMOKED KOREAN BONE-IN SHORT RIB

steamed white rice, kimchi, toasted sesame seeds 48

FROM THE MEAT LOCKER

steaks are served with barbecue onions & house steak sauce

8oz CENTER-CUT FILET MIGNON 55

14oz PRIME NY STRIP 48

16oz ANGUS DELMONICO RIB EYE 63

GLOBAL INSPIRATIONS

CEDAR-SMOKED SALMON corn, sweet 100 tomatoes, summer squash, coconut-curry 34

SINALOA CHICKEN achiote, chili, sweet potatoes, avocado 29

GRILLED BRANZINO lemon potatoes, swiss chard, capers, olives, smoked tomato vinaigrette 33

MORRO BAY BLACK COD garlic fried rice, scallions, bok choy, chinese black bean sauce 35

BACON CHEESEBURGER avocado, lettuce, tomato, red onion, secret sauce 25

SIDEKICKS

RIB TIP MAC + CHEESE 15

CRAB FRIED RICE 17

JALAPENO CREAMED CORN 13

GRILLED BROCCOLINI 14

GARLIC-ROSEMARY FRIES 7

WHIPPED POTATOES & GRAVY 9

chef/proprietors MICHAEL MINA + AYESHA CURRY

The consumption of raw or undercooked eggs, meat, poultry, seafood for shellfish may increase your risk of food borne illness. 4% surcharge will be added for all food & beverages for san francisco employer mandate. Kindly be sure to inform your server/bartender for any allergies or dietary restrictions.

COCKTAILS

BOOZIE & BOUGHIE

LILIKOI MAI TAI havana club rum, goslings, lilikoi, pineapple, lime	14
GINA JAMAICA ketel one vodka, barsol pisco, cucumber, basil, grapefruit	14
CURRY UP NOW woodford reserve bourbon, madras curry, corazon bitters, amontillado sheety	14
ISSA G&T beefeater gin, aperol, grapefruit, peach, rose, tonic	14
HONEY DEW LIST bummer & lazarus gin, honey, yuzu, honey dew	14
VELVET UNDERGROUND sagamore rye, zaya 16 yr rum, falernum, tiki bitters	14
RHUBARBERELLA plantation pineapple rum, campari, rhubarb, strawberries, mint	14
SHAPE SHIFTER espolon blanco tequila, honey, passion fruit, pineapple, ancho chili	14

PUNCH BOWLS

serves 4-5 | 60

SANGRIA (RED OR WHITE)

red: brandy, seasonal fruit | white: rum, seasonal fruit

HALEIWA

havana club rum, pineapple, sage falernum, mint, lemon

DROP THE JAMAICA

hibiscus infused espolon tequila, lavender, lime

PUNCH DRUNK

haku vodka, peach, lime, raspberries

BEER DRAFT

PURPLE HAZE abita brewing company covington, la lager 4.2%	7
PILSNER URQUELL the original plzen, czech pilsner 4.4%	9
KSA fort point brewing san francisco, ca kolsch 4.6%	8
BLANCHE DE CHAMBLY unibroue quebec, canada witbier 5%	8
FACTION PALE faction brewing alameda, ca pale ale 6%	8
JUST OUTSTANDING kern riber brewing co kern valley, ca ipa 6.8%	8
BLAH BLAH BLAH 21st amendment brewery san francisco, ca double ipa 8%	9
EAST BROTHERS east brothers beer co. richmond, ca red lager 4.6%	8

WINES BY THE GLASS

SPARKLING

DOMAINE CERNEROS brut sparkling wine carneros, ca 2015	16 72
COLLET brut champagne champagne, france	21 94
J.M. GOBILLARD ET FILS brut rose champagne champagne, france	26 117

WHITE

GAMBLE 'GAMBLE VINEYARD' sauvignon blanc yountville, ca 2017	15 67
FILLABOA albariño rias biasas, spain 2017	12 54
DR. HERMANN DR. H riesling mosel, germany 2018	13 58
JEAN-MARC BROCARD chardonnay chablis, france 2017	17 76
J VINEYARDS chardonnay california 2016	14 63

ZERO PROOF

GARDEN OF EDEN grapefruit, cucumber, basil	6
PEACHY KEEN peach, lime, raspberry	6

TEA TOTALERS

ASSAM BLACK	4
SWEET TEA	6
ST. TROPEZ GREEN	5
THAI ICED TEA	6
ARNOLD PALMER	5
PASSION FRUIT-HONEY LEMONADE	6

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BOTTLE {

HIGH LIFE	4
TECATE pale lager 4.5%	5
TRUMER PILS pilsner 4.8%	7
SAPPORO PREMIUM pale lager 4.9%	7
ANCHOR STEAM california common 4.9%	7
FARMHOUSE LAGER lager 5.8%	8
SAISON DUPONT belgian farmhouse ale 6.5%	10
BELGIAN RESERVE sour saison 7%	9
DELICIOUS (GLUTEN-REDUCED) ipa 7%	7
ANIMAL ipa 7.4%	8
ORGANIC PERRY pear cider 5% (12oz)	9
ERDINGER ALKOHOLFREI non-alcoholic 0.5%	6

RED

LA FOLLETTE 'LOS PRIMEROS' pinot noir california 2016	16 72
VITICCIO CHIANTI CLASSICO sangiovese tuscan, italy 2014	5 67
AMALAYA malbec salta, argentina 2017	13 58
CHAPPELLET MOUNTAIN CUVÉE bordeaux blend napa valley, california 2017	18 81
WHITE HALL LANE TRE LEONI red blend napa valley, california 2017	15 67
TURLEY JUVENILE	16 72

ROSÉ

URBAN PROVENCE granache coteaux d' aix en provence, france	14 63
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