

STARTERS

- SPICY TUNA TACOS line-caught yellowfin tuna, cucumber sunamono, yum yum aioli, mizuna sprouts, wonton shell 17
CEVICHE TOSTADAS citrus-cured local halibut, sweet corn pico de gallo, smashed avocado, blue corn masa chip 14
HUSHPUFFY SHRIMP polenta-beer battered wild florida rock shrimp & shishito pepper; old bay remoulade 16
FRIED CHICKEN SLIDERS breaded & brined mary's chicken, dan's bbq sauce, poppyseed-horseradish slaw 17
CRISPY TAQUITOS braised mary's chicken, oaxaca cheese, refried black beans, shredded little gems - salsa fresca 16
KARA-AGE WINGS marinated mary's chicken, chickpea-katakuriko dredge, spicy teriyaki drizzle, scallions 15
ARTICHOKE-BURRATA DIP garlic-sourdough crostini 14

SOUP & SALADS

- TOMATO BISQUE creme fraiche, chives - truffled-gruyere grilled cheese 15
BLT CHOP smoked bacon, crumbled egg, avocado, goat cheese, bread crumbs, basil-ranch dressing 18
FAR EAST CHICKEN ginger-soy roasted mary's chicken, crispy rice noodles, toasted almonds, sweet & sour vinaigrette 19
TABBOULEH arugala, herbed quinoa, feta, pistachios, crispy shallot, pomegranate-champagne vinaigrette 16
LITTLE GEM CAESER sourdough croutons, shaved sonoma jack, roasted garlic-parmesan dressing 14
add ORA KING SALMON (10), GRIDDLED or FRIED MARY'S CHICKEN BREAST (8) or GRILLED BRANDT FLANK STEAK (12)

ENTREES

- AHI TUNA TATAKI black pepper-red shiso crusted, truffled ponzu, crispy sushi rice, scallion oil 27
PAN-ROASTED SALMON ora king salmon, sumac spiced hummus, za'atar buerre blanc, quinoa tabbouleh 26
FISH TACOS achiote-beer battered local halibut, smashed avocado, chipotle aioli, key lime slaw - sweet potato fries 23
CHICKEN ENCHILADAS braised mary's chicken, salsa amarilla, monterey jack, refried black beans - usual suspects garnish 21
CRISPY PORK BELLY smoked true story pork, parmesan grits, blackberry-balsamic reduction, sweet pea shoots 22
GRILLED FLANK STEAK marinated brandt beef, buttermilk mashed potatoes, pink peppercorn sauce, mustard greens 28
TIPSY BURGER brandt ground chuck, gruyere cheese, smoked bacon, crispy shallot aioli, arugula - tator tots 19

SIDES

- GUACAMOLE cotija cheese, tortilla chips, salsa quemada 13
MAC 'N' CHEESE point reyes toma, smoked bacon 14
BRUSSEL SPROUTS crispy pork belly, cotija cheese, pumpkin seeds 13
SAUTEED SWEET CORN shishito pepper, soy butter, sesame seeds 11
QUINOA TABBOULEH sumac spiced hummus, feta, harissa oil 11
THYME-CHEDDAR BISCUITS spiced honey butter 10
TRUFFLE FRIES shaved parmesan reggiano, minced garlic, truffle aioli 11
SWEET POTATO FRIES basil ranch 9



A 5% surcharge will be added to your check to help cover the cost of San Francisco business mandates
We are very proud to offer a variety of local & sustainably sourced products. In addition all of our meat, poultry and dairy are from fully traceable, hormone-antibiotic free, 100% vegetarian fed & free-ranging sources.
We are also required to inform you that 1. eating raw or undercooked foods may very well increase your risk of food borne illness, 2. that we are not responsible for lost or stolen items and 3. gratuities of 18% may be added to parties of 8 people or more.