

## Snacks

Marinated olives .....	\$4
Aligot "cheesey" Tots .....	\$5
"Chichacheetos" .....	\$6
Crispy pigs ears, tajin & lime .....	\$7
Duck wings a l'orange .....	\$12



## Raw & Chilled



### OYSTERS \* - east versus west coast -

6 or a bakers dozen (13).....\$18 or \$35  
tomatillo salsa, champagne mignonette, fire fighters hot sauce

**SEAFOOD COCKTAIL** .....\$15  
oregon bay shrimp, mussels, clams, octopus, spicy clamato  
add Milagro silver tequila \$6

**TOMBO CRUDO \*** .....\$16  
thai chili, rice cracker & vietnamese herbs

**SHELLFISH PLATTER** .....\$85  
1/2 lobster, large prawns, dozen oysters  
cocktail sauce & remoulade

## Starters

**SIMPLE ASS SALAD** .....\$11  
leafy greens, radish & red wine vinaigrette

**KALE SALAD** .....\$13  
avocado, jicama, "cashew bird seed", cotija  
& roasted poblano dressing

**BEEF HEART TARTARE \*** .....\$16  
smoked yolk, horseradish, herbs & grilled bread

**MUSHROOM TEMPURA** .....\$14  
maitake & porcini aioli

**CRISPY SQUID & PIGS EARS** .....\$19  
shaved fennel, citrus, calabrian chili & mint

**GRILLED CHEESE V2.0** .....\$17  
taleggio & gruyere, duck egg & truffle honey

**LAMB MEATBALLS** .....\$14  
piquillo sauce, goat cheese, parsley & dill

## Boards

### BENTON'S COUNTRY HAM & HOUSE CURED MEATS

pickled vegetables, grilled bread, mustard

Small \$29. Large \$45



## Mains

### HOUSEMADE PASTA

**SEA URCHIN  
"CACIO E PEPE"  
SPAGHETTINI**  
crème fraiche & black pepper  
\$26

**RIGATONI  
"VERDE"**  
pork sugo, parmesan  
\$24  
add egg +\$2

**STRIPED BASS** .....\$32  
chickpeas, braised kale, preserved lemon & aioli

**CHARRED SWEET POTATO** .....\$26  
smoked yogurt, hazelnuts & cilantro

**BACON CHOP** .....\$36  
rye spaetzle, house kraut, grainy mustard

**HANGER STEAK** .....\$34  
onion rings, raclette cheese, cornichons & chives

**"HAM"BURGER** .....\$16  
caramelized onions, gruyere, pickles & steak fries  
(add sizzled egg + \$2, add house-cured thick cut bacon + \$2)

## Caviar

### "CHIPS & DIP"

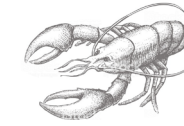
smoked salmon roe, crème fraiche & animal crackers ..... \$18  
or golden osetra caviar (1oz) ..... \$125



Nicholas Feuillatte Brut, Champagne 19/103



## Surf & Turf



### NIGHTLY SEAFOOD & BUTCHER'S CUTS



## Shared & Fun

**YELLOW FIN TUNA COLLAR** ..... Small \$30 Medium \$40  
"MARCO POLO"

chili, capers, citrus & herbs

**ROASTED PIGS HEAD** .....\$75

"PEKING STYLE"  
boisin sauce, scallions & cucumbers

**SIGNATURE PIN BONE STEAK** .....\$130

**28 DAY AGED**  
bone marrow dip & seasonal vegetables

## Odds & Ends

### MARKET INSPIRED



## Daily Requirements



**ROASTED BRUSSEL SPROUTS** .....\$9  
fermented chili vinaigrette, "dancing" bonito flakes

**DUCK FAT CAULIFLOWER** .....\$9  
chili, garlic, mint

**GNOCCHI** .....\$9  
sage & brown butter

**"DIRTY" POTATOES** .....\$9  
pickled peppers & aioli

## Ode to our Namesake

### MONDAY

Cog Au Vin Hot Mess  
\$25

### TUESDAY

Fried Chicken & Waffles  
black pepper glaze & sweet potato waffles  
\$24

### WEDNESDAY

Pot Pie  
not your grandma's  
\$22

### THURSDAY

Chicken Parm  
red sauce, provolone, basil  
\$26

### FRIDAY

"Best Parts of the Chicken Risotto"  
\$22

## Drafts

<b>1 TW PITCHERS</b> <i>Citrus Radler</i> .....	8
<b>2 EAST BROTHER</b> <i>Red Lager</i> .....	7
<b>3 LAUGHING MONK</b> <i>Pilsner</i> .....	8
<b>4 PINE STREET</b> <i>Pale Ale</i> .....	8
<b>5 ERDINGER</b> <i>Weissbier(hefe-wiezen)</i> .....	8
<b>6 CHAPMAN CRAFTED</b> <i>Brown Ale</i> .....	8
<b>7 HEN HOUSE</b> <i>Oyster Stout</i> .....	8
<b>8 FORT POINT</b> <i>Animal IPA</i> .....	8
<b>9 GOLDEN STATE</b> <i>Mighty Dry Cider</i> .....	8
<b>10 BLACK MANHATTAN</b> <i>cocktail on draft</i> .....	14
<b>11 SCRIBE ROSE</b> <i>Pinot Noir, Sonoma, CA 18'</i> .....	13
<b>12 NEGRONI</b> <i>cocktail on draft</i> .....	13

## Wines by the Glass

### SPARKLING WINE

<b>MIONETTO</b> .....	12
<i>Prosecco, Valdobbiadene, Italy, NV</i>	
<b>HUBERT MEYER</b> .....	15
<i>Rose, Cremant D' Alsace, France, NV.</i>	
<b>NICOLAS FEUILLATTE</b> .....	19
<i>Brut, France, NV.</i>	

### WHITE

<b>HUBERT MEYER</b> .....	10
<i>Riesling, Alsace, France, '1</i>	
<b>GOTHAM PROJECT</b> .....	12
<i>Albarino, Spain '16..</i>	
<b>LUSTIG</b> .....	12
<i>Gruner Veltliner, Austria '17</i>	
<b>DELTA BY DAVIS</b> .....	13
<i>Sauvignon Blanc, Healdsburg, California '18..</i>	
<b>EN ROUTE</b> .....	16
<i>Chardonnay, California '18</i>	

### RED

<b>TAHUAN</b> .....	9
<i>Malbec, Mendoza, Argentina, '17</i>	
<b>ERATH</b> .....	13
<i>Pinot Noir, Dundee, Oregon, '17</i>	
<b>PAYDIRT</b> .....	14
<i>Zinfandel, Going for Broke, Paso Robles, California, '17</i>	
<b>PERTINACE</b> .....	15
<i>Nebbiolo, Piedmont, Italy '16.</i>	
<b>PETRICHOR</b> .....	17
<i>Syrah, Fountaingrove, California '16</i>	
<b>TURNBULL</b> .....	19
<i>Cabernet Sauvignon, Napa, California '17</i>	
<b>MARTINELLI</b> .....	20
<i>Pinot Noir, Bella Vigna, Sonoma, California '17.</i>	

A 6% surcharge will be added per San Francisco employer mandate.

A gratuity of 18% may be added to parties of six or more.

## Cocktails

<b>THE MARTINI</b> .....	13
<i>gin, Noilly Prat dry vermouth served up or rocks, finished with castelvetrano olive or lemon twist</i>	
<b>PISCO PUNCH</b> .....	11
<i>pisco based punch with a combination of rum, pineapple gum &amp; nutmeg</i>	
<b>HELL ON FRISCO BAY</b> .....	15
<i>whisky, maple cream &amp; fernet branca float</i>	
<b>CHEF'S GIN JAMS</b> .....	12
<i>gin, house made jam, lemon &amp; tonic</i>	
<b>CLASSIC GIN &amp; TONIC</b> .....	14
<i>gin, Fever-Tree tonic water, lime, lemon &amp; juniper</i>	

## Wines

### SPARKLING

<b>FOUET</b> <i>Cremant de Loire, France, NV</i> .....	54
<b>CHATEAU DE BLIGNY</b> <i>Brut Rose, France, NV</i> .....	85
<b>LOUIS ROEDERER</b> <i>Brut, Reims, France, NV</i> .....	96
<b>POL ROGER</b> <i>Brut, Epernay, France, NV</i> .....	120
<b>RUINART</b> <i>Rose, NV</i> .....	155
<b>PERRIER-JOUET</b> <i>Belle Epoque, Empernay, France, 2007</i> .....	295

### WHITE

<b>LE COEUR DE LA REINE</b> .....	49
<i>Sauvignon Blanc, Loire Valley, France, 2018</i>	
<b>BANFI</b> .....	52
<i>Vermentino, La Pettegola, Toscana, Italy, 2017</i>	
<b>SEGUINOT-BORDET</b> .....	75
<i>Chablis Vaillons 1er Cru, Burgundy, France, 2017</i>	
<b>MONCAO E MELGACO</b> .....	40
<i>Alvarinho, Vinbos Verdes, Portugal, 2018</i>	
<b>HUGEL</b> .....	50
<i>Riesling, Alsace, France, 2017</i>	
<b>CHATEAU DE SANCERRE</b> .....	59
<i>Sancerre, Loire Valley, France, 2018</i>	
<b>ROCOCO</b> .....	49
<i>Chenin Blanc, Santa Barbara County, California, 2018</i>	
<b>GREY STACK</b> .....	69
<i>Sauvignon Blanc, Rosemary's Block, Sonoma, California, 2017</i>	
<b>WAIT CELLARS</b> .....	53
<i>Chardonnay, Russian River, California, 2016</i>	
<b>STAGLIN FAMILY</b> .....	82
<i>Salus Chardonnay, Napa, California, 2017</i>	
<b>FAR NIENTE</b> .....	95
<i>Chardonnay, Napa, California 2017</i>	

## Tribute to the City

<b>BULLITT</b> .....	16
<i>rye, Cynar &amp; grapefruit bitters</i>	
<b>FLOWER DRUM SONG</b> .....	14
<i>anise infused aquavit, pisco, lime &amp; luxardo</i>	
<b>COOL BREEZE</b> .....	13
<i>tequila, blood orange &amp; grapefruit radler</i>	
<b>ESCAPE FROM ALCATRAZ</b> .....	14
<i>gin, st germain, mint, lemon &amp; elderflower tonic</i>	

### RED

<b>TABLAS CREEK</b> .....	52
<i>Rhone Blend, Paso Robles, California, 2016</i>	
<b>CENTONZE</b> .....	45
<i>Nero D'Avola, Cerasuolo Di Vittoria, Sicily, Italy, 2017</i>	
<b>MOLLY DOOKER</b> .....	60
<i>Shiraz Blend, Two Left Feet, South Australia 2015</i>	
<b>PATZ &amp; HALL</b> .....	69
<i>Pinot Noir, Sonoma Coast, California, 2016</i>	
<b>DUMOL</b> .....	131
<i>Barbaresco, Italy, 2010</i>	
<b>ALEJANDRO FERNANDEZ</b> .....	65
<i>Tempranillo, Pesquera, Spain, 2016</i>	
<b>BRANCAIA</b> .....	66
<i>Chianti Classico Reversa, Sangiovese, Tuscany, Italy 2012</i>	
<b>GAJA</b> .....	99
<i>Merlot/ Sangiovese, Ca'Marcanda, Promis, Italy, 2016</i>	
<b>DREW</b> .....	64
<i>Syrah, The Ornbau, Mendocino, California, 2016</i>	
<b>ACHAVAL FERRER</b> .....	79
<i>Malbec Blend, Quimera, Mendoza, Argentina, 2014</i>	
<b>BIALE</b> .....	92
<i>Zinfandel, Black Chicken, Napa, California, 2015</i>	
<b>BELLA UNION</b> .....	145
<i>Cabernet Sauvignon, Napa Valley, California, 2017</i>	
<b>NICKEL &amp; NICKEL</b> .....	175
<i>Cabernet Sauvignon, Napa Valley, California, 2017</i>	