

THE ANCHOVY BAR

ANCHOVIES

'Anchoas Don Bocarte' <i>Filetes Grandes</i> , Cantabria, Spain	22
'Anxoves Callol i Serrats' L'Escala, Spain	18
... Anchovy Bar Mixed Two	20

served with toasted ciabatta, cucumber, crème fraîche, seasoned tomato & radishes

OYSTERS

	<u>each/6/12</u>
Sweetwater, Hog Island, Tomales Bay, CA	3.25/18/32
Earthquake, Hog Island, Tomales Bay, CA	3.25/18/32
Kumamoto, Hog Island, Humboldt Bay, CA	3.75/20/36
Capital Oyster, Capital, Harstine Island, WA	3.25/18/32
Pickering Passage, Hama Hama, Lilliwaup, WA	3.25/18/32
Summerstone, Hama Hama, Lilliwaup, WA	3.25/18/32
Oyster Bar Mixed Six/20/36

The Western Addition Oyster	9
two broiled hog island sweetwaters, smoky date sambal butter & bacon	

BUTTERS & SPREADS

Strauss Yogurt Butter	9
fish floss & radishes	
Cod Roe & Mendocino Nori Butter[s]	12
steamed potatoes	
Bellwether Farms Ricotta & Black Mission Fig	10
Fresh Buffalo Milk Mozzarella from Naples	16
artichoke bomba calabrese	
Pork Ciccioli & Fennel Pollen	10

6% will be added to each check to support SF employer mandates

VEGETABLES

Hikari Farm Cucumbers	9
black sesame yuzu, mendocino nori & quinoa furikake	
Shaved Vegetable Salad	12
avocado green goddess dressing	
Late Season/Early Girl Tomatoes	10
salted plum mayonnaise & toasted rice	
Delicata Squash	10
pumpkin seed 'crema' & pomegranate	

SEAFOOD

COLD

Filetti di Alici 'Develed' Egg	caesar & parmesan	8
Trout Roe	buttermilk ramp potato chips & crème fraîche	14
Steamed Mussels	parsley, butter beans & garum salt	13
Geoduck Clam	tomato, basil & olive somen noodle	20
Smoked Albacore	broccoli, meyer lemon-black olive sauce	15
Halibut Ceviche	dirty girl tomato, lime & avocado	18

HOT

Littleneck Clams & Chorizo	garlic toast	18
Smoked Black Cod	sprouted lentils, beets, apple sauce	22

MEAT

Galloni Prosciutto di Parma	aged 18 months	14
Hans' Smoked Liverwurst	dijonnaise	8
River Dog Farm Pig's Head	shaved fennel, apple & red boat fish sauce	12
Prather Ranch Steak Tartare		18
bottarga di tonno, pepperoncini & lemon aioli		
Liberty Duck Confit Schnitzel	mushrooms, brown butter & delfino colatura	24
Oxtail, Short Rib & Bone Marrow Stew	scarlett runner beans & smoked chili vinegar	24

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

DESSERT

Caramelized Arlettes	12
shaker meyer lemon curd & coconut cream	
Marshall Farm Honey Semifreddo	12
apricot confiture, candied hazelnuts & apple balsamic	
Bittersweet Chocolate Espelette Pavé	12
darjeeling cream, bee pollen & boozy meyer plums	

APÉRITIFS

Capeletti Spritz	12
capeletti, sparkling wine & orange	
Negroni Fugazi	12
'farm gin', smoked bitters, sweet vermouth	
Extra Dry Vermouth La Quintinye Royal, Cognac, FR	12
Vermouth Casa Mariol Vermut Negre, SP	10
Off-Dry Vermouth Primitivo Quiles, SP	12
Sherry {chilled} Fernando de Castilla <i>En Rama</i> Fino, Jerez, SP	16
Sherry González Byass <i>Apostoles Palo Cortado</i> , Jerez, SP	30

BEER & CIDER

DRAFT

Pilsner Temescal Pils, Temescal Brewing	7
DIPA Pliny the Elder, Russian River Brewing Co.	9
Tart Saison Saison Bernice, Sante Adairius Rustic Ales	8

CANS & BOTTLES

Italian Pilsner SFIZIO, Ft.Point Brewing Co.	6
Hazy IPA Grass City, Sante Adairius Rustic Ales	10
Saison La Vermontiose, Brasserie Blaugies x Hill Farmstead	18
Oak-Aged Pilsner {w/ Carignan Grapes} Temescal Brewing	24
Oak-Aged Golden Sour ph1, The Rare Barrel	66
Brut Cider Cyril Zang	38
Pear Cider Granit, Eric Bordelet	50

WINES BY THE GLASS

SPARKLING

Chardonnay Domaine Tissot, Crémant du Jura, FR NV	19/95
Pinot Noir Valentin Zusslin <i>Brut Rosé Zero</i> , Crémant d'Alsace, FR NV	20/100
Lambrusco di Sorbara Zanasi, Emilia-Romagna, IT NV	14/70

WHITE

Melon de Bourgogne Domaine de l'Ecu <i>Orthogneiss</i> , Loire Valley, FR 2018	15/75
Loureiro Quinta do Ameal, Vinho Verde, PT 2018	14/70
Romorantin Domaine des Huards <i>Romo</i> , Loire, Valley, FR 2017	17/85
Riesling Carl Lowen <i>Alte Reben</i> , Mosel, Germany 2018	16/80
Palomino Tosca Cerrada Mosto, Cádiz, Spain 2016	15/75
Pinot Grigio/Greco Massican <i>Gemina</i> , Napa Valley, CA 2018	16/80
Chardonnay Gilbert Picq, Chablis, FR 2018	18/90
Pinot Blanc Kabaj <i>Beli</i> , Goriška Brda, Slovenia 2015	17/85

ROSÉ

Pinot Noir Scribe, Carneros, California 2017	14/70
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RED

Field Blend {chilled} Subject to Change, Mendocino County, CA 2018	15/75
Gamay Anthony Thevenet, Morgon Village, Beaujolais, FR 2017	18/90
Kékfrankos Bott Frigyes, Juznoslovenská, Slovakia 2018	17/85
Pinot Noir Anthill Farms, Sonoma Coast, CA 2018	18/90
Cabernet Franc Château de Brézé, Clos Mazurique, Loire Valley, FR 2017	16/80

DESSERT

Gamay Domaine Balivet Methode Ancestral, Bugey-Cerdon, FR NV	14/70
Zibibbo Donnafugata <i>Ben Ryé</i> , Passito di Pantelleria, Sicily, IT 2017	20/100
Niepoort 20 Year Old Tawny, Douro, Portugal MV	18/180

NON-ALCOHOLIC

Cory's Green Gage Plum-Ginger Kombucha	6
Fevertree Lemon Soda	6
Fentiman's Ginger Beer	6
Lauretana Sparkling Water	8
Andytown French Press Coffee	8
Rare Tea Co. earl grey, oolong, green, wild rooibos	8