



**Bay Bubbles 25**  
**A Bottle of**  
**Pol Clement Sparkling Wine**  
 Choice of Fresh Orange, Pineapple  
 or Grapefruit Juice (served on the side)



**Rosita 15**

*Partida Reposado, Hibiscus Infusion*  
*Domaine de Canton French Ginger Liqueur & Lime*

*(Portion of the proceeds from this cocktail  
 will be donated to a Bay Area Breast Cancer Organization.)*

**FROM THE SEA**

- Oyster on the Half Shell** 18/36  
Mignonette & Lemon
- Jumbo Gulf Shrimp Cocktail** 24  
Lemon & Cocktail Sauce  
*Turtle Friendly Caught in the Gulf of Mexico*
- Yellowtail Ceviche** 16  
Cherry Tomatoes, Cilantro & Tortilla Chips  
*Sustainably Sourced Yellowtail from the Coast of San Diego, CA*
- Dungeness Crab Louie** 24  
Butter Lettuce, Cucumber, Grapefruit & Egg  
*Wild Trap Caught off the Washington Coast*
- Shellfish Indulgence Platter** A.Q.  
Crab, Lobster, Shrimp, Oysters & Ceviche

**GREENS & THINGS**

- Cinnamon Rolls** 12  
Cream Cheese Icing  
*House Made by EPIC Pastry*
- Rock Shrimp & Corn Fritters** 12  
Roasted Tomato Coulis  
*Sustainably Sourced Seafood*
- Steak Tartare** 16  
Levain Toast, Quail Egg & Parsley  
*Naturally Raised by Family Owned Schmitz Ranch, CA*
- Grilled Yellowtail Panzanella** 21  
Heirloom Tomatoes, Croutons & Bellwether Ricotta  
*Sustainably Sourced Yellowtail from the Coast of San Diego, CA*
- Epic Caesar Salad** 14  
Levain Croutons & Parmesan  
*Levain Bread from Acme Bakery, Berkeley, CA*

**Add:**  
**Chicken 9 ● Gulf Shrimp 16 ● Steak 16**  
**● Dungeness Crab 21**

Vegetarian & special dietary requests are met with enthusiasm!

A 5% surcharge will be added to all food & beverages for San Francisco employer mandates.

**BRUNCH**

- Bacon-Cheddar Steakhouse Burger** 18  
Served with French Fries & Epic Burger Sauce  
*Specialty House Blend of All-Natural Beef*
- The Impossible Burger** 18  
Caramelized Onions, Smoked Cheddar & Chipotle Aioli  
*Earth Friendly & Vegan Burger Patty*
- Corned Beef Hash** 17  
Poached Eggs, Roasted Fingerling Potatoes & Green Onion  
*Genuine Black Angus Beef from Mission Ranch, MT*
- Polenta Cake & Pork Sausage** 18  
Fried Eggs, Pico de Gallo & Cilantro  
*Stone Ground Heirloom Polenta from Savannah, GA*
- Steak & Eggs** 27  
Baby Yukon Potatoes, Mushrooms & Watercress  
*Humanely Raised Black Angus Beef Absarokee, MT*
- Double Cut French Toast** 15  
Blackberries & Chantilly  
*Organically Grown from Healdsburg, CA*

**STEAKS**

- To Complement (choose one)**  
*Béarnaise Sauce, Chimichurri, Horseradish, "Epic Steak" Sauce*
- Filet Mignon** 6oz 47 ● 9oz 55  
*Naturally Raised by Family Owned Schmitz Ranch, CA*
- Flatiron Steak** 10oz 27  
*Genuine Black Angus Beef from Mission Ranch, MT*
- Skirt Steak** 10oz 25  
*Genuine Black Angus Beef from Mission Ranch, MT*
- Prime Dry Aged Ribeye Steak** 14oz 62  
*Procured by S.F. Butcher, Bryan Flannery*

**TO SHARE**

- French Fries** Sauce Béarnaise 10
- Heirloom Tomato** Sea Salt 10
- "Julia Child's" Potatoes** Gruyère Cheese 12
- Yukon Potatoes & Mushrooms** 12

California Law advises patrons that "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness."