

LIGHTLY TOUCHED

Oyster on the Half-Shell 3 each
Mignonette & Lemon

Dungeness Crab Cocktail 21
Lemon & Cocktail Sauce
Wild Trap Caught off the Washington Coast

Jumbo Gulf Shrimp Cocktail 24
Lemon & Cocktail Sauce
Turtle Friendly Caught in the Gulf of Mexico

Ora King Salmon Gravlax 14
Avocado, Brioche & Lemon
Ora King Salmon Raised in Marlborough Sounds, New Zealand

Yuzu Marinated Ceviche 15
Chili, Ginger, & Crispy Wontons
Sustainably Caught Seasonal Seafood

Shellfish Indulgence Platter A.Q.
Crab, Lobster, Shrimp, Oysters & Ceviche

STARTERS

Epic Caesar Salad 14
Levain Croutons & Parmesan
Levain Bread from Acme Bakery, Berkeley, California

Butter Lettuce Salad 15
Goat Cheese, Dried Cherries & Balsamic
Goat Cheese from Cypress Grove, Humboldt, California

Avocado Toast 17
Dungeness Crab & Curry Oil
Wild Trap Caught off the Washington Coast

Craft Your Own Salad 16
*Butter Lettuce • Arugula • Iceberg • Baby Kale
Champagne Vinaigrette • Buttermilk Vinaigrette • Aged Balsamic Vinaigrette*

*-Select as many of the following as you would like and make your salad EPIC!-
Hard Cooked Egg • Roasted Beets • Cucumber • Bacon • Dried Cherries
Orange Segments • Apples • Baby Carrots • Radishes
Farro • Sunflower Seeds • Hazelnuts • Candied Pecans*

Add: Chicken 9 • Gulf Shrimp 15 • Steak 16 • Dungeness Crab 21

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



STEAKS

Filet Mignon
6 oz 38 ▪ 9 oz 49
Naturally Raised by Family Owned Schmitz Ranch, California

Flatiron Steak 9 oz 45
F1 Wagyu from Australia

Boneless New York Steak 12 oz 40
Procured by S.F. Butcher, Bryan Flannery

Skirt Steak 10 oz 25
All Natural, Genuine Black Angus Beef from Mission Ranch, Montana

Additional larger cuts of steak are available.

TO COMPLEMENT

(choose one)

Béarnaise Sauce, Chimichurri, Horseradish or "Epic Steak" Sauce

TO "ADD ON"

*Miso Truffle Butter 7
Lobster 32/64*

*Point Reyes Blue Cheese 6
Mushrooms 8*

BRUNCH

Bacon-Cheddar Wagyu Burger 17
Ground Fresh Daily served with French Fries & Epic Burger Sauce
Raised by Clydene Bultman on Thompson River Ranch, Marion, Montana

Crispy Pork Scramble 20
Black Beans, Cilantro Slaw, Crispy Corn Tortilla & Tomatillo
Naturally Raised Pork from Schmitz Ranch, California

Baked Eggs & Polenta 21
Spinach, Roasted Tomato & Shaved Prosciutto
Artisan Fine Yellow Polenta from Anson Mills, South Carolina

Short Rib Hash 20
Farro Verde, Spicy Yogurt, Spring Vegetables, & Poached Eggs
Naturally Raised from Mission Ranch, Montana

Porcini Marinated Steak & Eggs 25
Smashed Fingerlings, Onion Rings, & Sauce Romesco
Naturally Raised by Family Owned Schmitz Ranch, California

Vegetarian & Special Dietary requests are met with enthusiasm!

WINES



The Bee Flight 16
Get buzzzzed with a flight of the three sparkling meads.
Arizona Desert Mesquite, California Bo' Wildflower, Madras Carrot Blossom
(a flight of three, 2.5 oz each)

THE GREAT PRETENDERS

Ginger Collins 6
Apple Cider, Ginger Beer & Fresh Lime

Rose Peach Lemonade 6
Fentimans Rose Lemonade, Peach Bitters & Soda Water

Arnold Palmer 6
Fresh Squeezed Lemon & Fresh Brewed Iced Tea

COCKTAILS

Spritz 13
Aperol, Prosecco & Soda Water

Bay Bubbles 20
A Bottle of Pol Clement Sparking Wine
*Choice of Fresh Orange Juice, Pineapple Juice or Grapefruit Juice
(served on the side)*

EPIC Bloody Mary 15
Charbay "Meyer Lemon" Vodka
& Housemade Bloody Mary Mix
Charcuterie by Boccalone Salumeria

The "Pensive" 44
Mount Gay "Black Barrel" Rum,
Pineapple, Lime Juice & Soda
(pitcher serves 2-6)

SIDES

"Julia Child Potatoes" 10
Gruyère Cheese

Grilled Asparagus 14
Gribiche

Fried Green Tomatoes 10
Harissa

French Fries 9
Sauce Béarnaise

Grilled Fava Greens 9
Feta Cheese

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

BRUNCH