



STEAK

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

Ceviche 16
Avocado, Spring Citrus, Jalapeño & Tortilla Chips
Sustainably Sourced Seafood

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

GREENS & THINGS

Corn & Jalapeño Fritters 12
Roasted Tomato Coulis & Cilantro Pesto
Organically Grown Corn from Watsonville, CA

Crêpes 8
Lemon Ricotta & Blackberry Compote
House Made by Epic Pastry

Steak Tartare 16
Levain Toast, Quail Egg & Parsley
Naturally Raised by Family Owned Schmitz Ranch, CA

House Smoked Salmon 15
Capers, Red Onion, Parsley, Crumpets & Extra Virgin Olive Oil
Ora King Salmon from New Zealand

Grilled Yellowtail Niçoise Salad 21
Roasted Fingerling Potatoes, Green Beans, Cherry Tomatoes & Hard Boiled Egg
Turtle Friendly Caught in the Gulf of Mexico

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

STEAKS

To Complement (choose one) *Béarnaise Sauce Chimichurri, Horseradish or "Epic Steak" Sauce*

Filet Mignon 6 oz 42 • 9 oz 52
Naturally Raised by Family Owned Schmitz Ranch, CA

Flat Iron Steak 10 oz 27
Genuine Black Angus Beef from Mission Ranch, MT

Skirt Steak 10 oz 25
Genuine Black Angus Beef from Mission Ranch, MT

Prime Dry Aged Ribeye Steak 14 oz 61
Procured by S.F. Butcher, Bryan Flannery

BRUNCH

Bacon-Cheddar Steakhouse Burger 18
-Ground Fresh Daily-
Served with French Fries & Epic Burger Sauce
Specialty House Blend of All Natural Beef

French Toast 17
Strawberries, Blueberries & Whipped Cream
Organically Grown Strawberries from Healdsburg, CA

Eggs Benedict 27
Dungeness Crab, Fried Green Tomatoes, Poached Eggs & Hollandaise
House Made English Muffins

Steak & Eggs 21
Baby Yukon Potatoes, Mushrooms, Arugula & Red Wine Gastrique
Grass Fed Black Angus Beef Absarokee, MT

Southern Fried Chicken Sandwich 16
Slaw, Chipotle Aioli & Mixed Greens
Mary's Free Range Chicken from Pitman Family Farm, CA

TO SHARE

French Fries Sauce Béarnaise 10
"Julia Child's" Potatoes Gruyère Cheese 12
Sautéed Spinach White Wine & Garlic 12
Yukon Potatoes & Mushrooms 12
Roasted Broccolini Garlic & Chili Flake 12

Absolut Mule 13
Absolut Elyx, Ginger Beer & Lime Juice

Spritzer 13
Aperol, Prosecco & Soda Water

Ramona, It's Wine, but Cooler 11
The Sicilian Ruby Grapefruit Wine with Spritz

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

Siete Real 14
Ferreira White Port, St. Germain Elderflower Liqueur Tonic Water & Lemon Twist

EPIC Bloody Mary 15
Charbay "Meyer Lemon" Vodka & House Made Bloody Mary Mix

Ginger Collins 6
Apple Cider, Ginger Beer & Fresh Lime

Strawberry Refresher 8
Strawberry Purée, Fresh Squeezed Lemon & Soda Water

COCKTAILS & PRETENDERS

Vegetarian & special dietary requests are met with enthusiasm!

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

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