

## 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*

**Yellowtail Jack Ceviche 14**  
Jalapeño, Lime, Chipotle & Tortilla Chips  
*Long Line Caught off the Coast of San Diego*

**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*

**Morning Toast 14**  
Ricotta Cheese, Balsamic Tomatoes & Bacon  
*Bellwether Farms Ricotta Cheese from Sonoma, California*

**Sweet Corn Fritters 12**  
Chives & Maple Crème Fraiche  
*Silver Queen Corn from Brentwood, California*

**Peaches & Brie 15**  
Goat's Milk, Balsamic & Toast  
*Naturally Cured Peaches from Free Spirit Farms, Winters, California*

**Summer Melon Salad 14**  
Mint, Basil & Feta Cheese  
*Melon from Free Spirit Farms, Winters, California*

**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 • Bacon • Dried Cherries • Strawberries  
Apples • Roasted Golden Beets • Cucumber • Baby Carrots  
Radishes • Corn • Cherry Tomatoes • Sunflower Seeds  
Hazelnuts • Candied Pecans • Red Quinoa*

**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*

**Center Cut Ribeye Steak 12 oz 44**  
*Procured by S.F. Butcher, Bryan Flannery*

**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*

**Heirloom Tomato Panzanella 19**  
Prosciutto, Poached Eggs & Green Goddess  
*Naturally Cured Iberico Ham from Spain*

**Smoked Salmon Scramble 19**  
Summer Squash, Avocado & Breakfast Potatoes  
*Ora King Salmon Raised in Marlborough Sound, New Zealand*

**Albacore Tuna 18**  
Niçoise Salad, Olives & Aioli  
*Long Line Caught off the Coast of Oregon*

**Pancake Souffle 16**  
Blackberries & Vanilla Chantilly  
*Organic Blackberries from Free Spirit Farms, Winters, California*

**Chilaquiles 20**  
Rock Shrimp, Tomatillo Sauce, Black Beans & Cotija Cheese  
*Rock Shrimp Net Caught off the Gulf of Mexico*

**Steak & Eggs 22**  
Bintje Potatoes, Peppers, Onions & Sunny Side Up Egg  
*All Natural, Genuine Black Angus Beef from Mission Ranch, Montana*

## 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*

**Strawberry Refresher 6**  
*Strawberry Purée, Fresh Squeezed Lemon & Soda Water*

## COCKTAILS

**Spritz 13**  
*Aperol, Prosecco & Soda Water*

**Bay Bubbles 25**  
**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  
& House Made Bloody Mary Mix

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

## SIDES

**Brown Sugar Bacon 9**  
*Billionaire Bacon*

**Summer Squash 9**  
*Dill Crema*

**Padrón Peppers 10**  
*Lemon & Sea Salt*

**French Fries 9**  
*Sauce Béarnaise*

**Breakfast Potatoes 9**  
*Onions & Peppers*

**"Julia Child" Potatoes 10**  
*Gruyère 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