

LIGHTLY TOUCHED

Oyster on the Half-Shell 3 each
Mignonette & Lemon

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

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

Ceviche 16
Gala Apple, Lime, Jalapeño & Crema

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

STARTERS

Cinnamon Rolls 12
Maple & Bacon Cinnamon Rolls with Maple Cream Cheese Icing
Nueske's Bacon from Wittenberg, Wisconsin

Morning Coffee Fritters 13
Bellwether Farms Ricotta, Cinnamon & Crème Fraîche Chantilly
B-Corp Certified Equator Coffee, San Rafael, California

Fruit Parfait 9
Strawberries, Lemon Yogurt & Crumble
Organically & Lovingly Grown Albion Strawberries from Sonoma, California

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

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

Heirloom Tomatoes 17
Basil Pesto, Pickled Onions & Pine Nuts
Organic Tomatoes from Live Oak Farm, Petaluma, California

Mixed Green Salad 13
Watermelon Radish, Cherry Tomatoes & Champagne Vinaigrette
Tame & Wild Greens Harvested from Star Route Farms, Bolinas, California

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

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



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

Braised Beef Chorrillana 19
Scrambled Eggs, French Fries & Caramelized Onions
Naturally Raised Beef from Schmitz Family Ranch, California

Dutch Style Pancakes 17
Triple Crown Blackberries & Whipped Cream Cheese
Blackberries Organically Grown at the Sebastopol Berry Farm

Albacore Tuna BLT 21
Beefsteak Tomato, Baby Iceberg Lettuce & Bacon-Onion Aioli
Long Line Caught from Bodega Bay, California

Smoked Salmon Scramble 18
Crispy Capers, Radish & Levain Croutons
Ōra King Salmon Raised in the Marlborough Sounds, New Zealand

Steak & Eggs 24
Bintje Potatoes, Mushrooms & Arugula with Red Wine Gastrique
Grass Fed, All Natural, Black Angus Beef from Mission Ranch, Montana

STEAKS

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

Flatiron Steak 10 oz 29
Richards 100% Grass Fed Beef from Northern California

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

Vegetarian & special dietary requests are met with enthusiasm!

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


Henry Weinhard's Root Beer 4
Hand-Crafted with Natural Sassafras, Vanilla & Honey

WINE & COCKTAILS

Spritz 13
Aperol, Prosecco & Soda Water

Bay Bubbles 25
A Bottle of Pol Clement Sparkling 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

Padrón Peppers 10 **French Fries 9**
Lemon & Sea Salt *Sauce Béarnaise*

Roasted Squash 10 **"Julia Child" Potatoes 10**
Goat Cheese & Mint *Gruyère Cheese*

Billionaire Bacon 10 **Grilled Grapefruit 6**
Brown Sugar & Chili Flakes *Organic Sugar, Mint & Lemon Oil*

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

BRUNCH