

LIGHTLY TOUCHED

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

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

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

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

STARTERS

Banana Fritters 13
Whipped Cream, Caramel Sauce & Coconut

Stuffed Croissant 5
Ham & Cheddar Cheese
Housemade Croissants by Epic Pastry

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

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

Arugula Salad 15
Pomelo, Purple Ninja Radish, Feta Croutons & Aged Balsamic
Aged Balsamic from Villa Manodori, Modena, Italy

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.

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



BRUNCH

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

Dutch Pancake 18
Red Velvet, Cream Cheese Frosting & Chocolate Chips
Local Chocolate from Guittard in Burlingame, California

Shrimp & Grits 22
Polenta, Mascarpone Cheese, Arugula, Crispy Capers & Pickled Onions
Turtle Friendly Caught in the Gulf of Mexico

Epic Skillet 22
Eggs, Bacon, Mushroom, Potatoes, Spinach, Caramelized Onions, Fontina Cheese
Farm Fresh Eggs

Smoked Salmon Tartine 23
Poached Eggs, Asparagus, Hollandaise & Potatoes
Ora King Smoked Salmon from New Zealand

Steak & Eggs 24
Bintje Potatoes, Mushrooms, Arugula & Red Wine Gastrique
Grass Fed Black Angus Beef from The Hills of Absarokee, Montana

STEAKS

Filet Mignon
6 OZ 42 • 9 OZ 52
Naturally Raised by Family Owned Schmitz Ranch, California

Flatiron Steak 10 OZ 27
Genuine Black Angus Beef from Mission Ranch, Montana

Skirt Steak 10 OZ 25
Genuine Black Angus Beef from Mission Ranch, Montana

TO COMPLEMENT
(choose one)

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

Additional larger cuts of steak are available.

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

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

WINE & COCKTAILS

Moscow Mule 13
Absolut Elyx, Ginger Beer & Lime Juice

Spritzer 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 Curry #30 Grog 13
Mount Gay "Black Barrel" Rum, Angostura Silver, Housemade Garam Masala, Grapefruit & Lime

SIDES

French Fries 10
Sauce Béarnaise

Curried Cauliflower & Romanesco 12
Parsley

Brussels Sprouts 12
Lemon & Salt

"Julia Child" Potatoes 12
Gruyère Cheese

Nueske's Bacon 12
Apple Wood Smoked in Wisconsin

Binjte Potatoes & Mushrooms 12
Dry Farmed from Jon Little

BRUNCH