

CHILLED & 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

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

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

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

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

SALADS

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

Summer Melon & Feta Salad 15
Mint, Basil, Spinach & Balsamic
Melon from Terra Firma Farm, 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

THE EPIC

“SUMMER OF LOVE” EXPRESS 19.67
2 Course Lunch ▪ add dessert 5

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

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

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 | Point Reyes Blue Cheese 6
Lobster 32/64 | Mushrooms 8

LUNCH MAINS

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

Oven Roasted Whitefish 19
Heirloom Tomato Salad, Frisée & Green Goddess Dressing
Long Line Caught in Lake Superior, Michigan

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

Fennel Crusted Pork Loin 17
Stone Fruit, Almond Couscous & Arugula
Naturally Raised Pork from Red Top Farms, South Carolina

Vegetarian & Special Dietary Requests are Met with Enthusiasm!

WINES

Vitteaut Alberti, Crémant de Bourgogne, Rosé 15
Brut Rosé, France, Burgundy

Red Car Chardonnay 19
Sonoma Coast 2013

Copain Pinot Noir 16
Mendocino County, *Tous Ensemble* 2015

Kuleto Estate Cabernet Sauvignon 13
Napa Valley, *India Ink* 2013

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



THE HUNTER “PENSIVE” 13
Mount Gay Black Barrel Aged Rum, Fresh Pineapple & Lime

SIDES

“Julia Child Potatoes” 10
Gruyère Cheese

Haricots Verts 9
Paprika Aioli

Padrón Peppers 10
Lemon & Sea Salt

French Fries 9
Sauce Béarnaise

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

LUNCH