

CHILLED & 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

Yellowtail Ceviche 16
Jalapeño, Crema & Tortilla Chips
Yellowtail Long Line Caught in San Diego, California

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

STARTERS

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

Beet & Fig Salad 12
Goat Cheese, Pistachio & Mint
Goat Cheese from Cypress Grove Farms, Humboldt County, California

Burrata & Toast 16
Basil Vinaigrette, Shaved Fennel & Saba
Burrata Made from Organically Fed Cow's Milk in Pomona, 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 • Apples
Roasted Beets • Cucumber • Baby Carrots • Radishes • Corn
Cherry Tomatoes • Sunflower Seeds • Hazelnuts • Candied Pecans • Red Quinoa*

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

THE EPIC

BAYVIEW EXPRESS 19.95
2 Course Lunch ■ add dessert 5

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



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

Pan Seared Trout 21
Warm Farro Salad, Kale & Romesco Sauce
Mountain Raised McFarland Springs Trout, Lassen, California

Southern Fried Chicken Sandwich 18
Jalapeño Jelly, Arugula & Pickled Vegetables
Organically Raised Free Range Chicken from Petaluma, California

Albacore Tuna Tartine 20
Tomato Bacon Salad, Basil Aioli & Olive Tapenade
Long Line Caught off the Coast of Oregon

Croque Madame 17
Country Ham, Cheddar Béchamel & a Fried Egg
Long Smoked Ham from Oakland, California

Pork Cheek Gnocchi 19
Brentwood Corn, Pecorino & Extra Virgin Olive Oil
Sweet 100 Cherry Tomatoes from Capay Valley, California

STEAKS

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

Flatiron Steak 9 oz 29
Richards 100% Grass-fed Beef, 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!

WINES

Domaine Ligier, Crémant de Jura, Rosé 15
Brut Rosé, France, Jura

Poe Chardonnay 17
Anderson Valley, *Ferrington Vineyard 2014*

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

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

COCKTAILS



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

SIDES

"Julia Child" Potatoes 10
Gruyère Cheese

Haricots Verts 9
Truffle Aioli

Roasted Squash 10
Feta Cheese & Mint

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