



Veuve Clicquot
REIMS FRANCE



FOR THE LOVE OF "THE CITY"

where you want to leave your heart!

CHAMPAGNE VEUVE CLICQUOT YELLOW LABEL

bottle — 49 add juice — 5
AVAILABLE UNTIL 3PM

START ME UP

CAVIAR BLINIS

Tsar Nicoulai sturgeon caviar, smoked creme fraiche & dill — 27

SEASONAL FRUIT

greek yogurt, orange blossom honey & wild oat granola — 15

SHRIMP & GRITS

jumbo prawns, anson mills grits, cognac & garlic butter — 26

HAND CUT BEEF TARTARE

quail egg, caper berries, breakfast radish & potato gaufrettes — 21

SALADS

BABY ICEBERG WEDGE SALAD

smoked bacon, piquillo peppers
toasted pumpkin seeds &
point Reyes blue cheese — 16

EPIC CAESAR

petite romaine hearts
parmesan &
levain croutons — 16

CHICKEN SALAD

heritage chicken breast
wild arugula
shaved fennel &
citrus vinaigrette — 21

CHILLED

DAILY PACIFIC OYSTER SELECTION

wild fennel mignonette & lemon — 21/40

SHRIMP COCKTAIL

house cocktail sauce & lemon — 28

DUNGENESS CRAB

avocado-tarragon mousse, grapefruit & nasturtium leaves — 28

YELLOWFIN TUNA POKE

hawaiian kukui nuts, ogo seaweed, okinawan sweet potato chips &
wasabi aioli — 24

SEAFOOD PLATTER

12 oysters | 4 oz dungeness crab | 5 shrimp | tuna poke | ½ maine lobster — 140



BRUNCH!

SERVED UNTIL 2:30PM

SMOKED SALMON TARTINE

capers, red onion
meyer lemon mascarpone
grilled country bread — 23

CHILAQUILES ROJO

shredded beef, guajillo chile
lime crema & queso fresco — 19

HOUSE CORNED BEEF HASH

yukon potatoes
english peas, sweet peppers &
sunny side up eggs — 22

EPIC SCRAMBLE

three eggs
Watsonville artichokes
French feta, piquillo peppers
nicoise olives — 18

FRIED CHICKEN BISCUIT

cheddar cheese &
maple-chili glaze — 16

CRAB CAKE BENEDICT

poached eggs &
sauce choron — 24

STEAK & EGGS

grilled flat iron steak
sunny side-up eggs &
bordelaise — 31

EPIC BURGER

10 oz Wagyu blend, smoked bacon
Humboldt organic cheddar
secret sauce &
house made bun — 26

STEAKS

HARDWOOD GRILLED

chimichurri | EPIC steak sauce
to complement

THE BEST DAMN FILET

filet mignon, naturally raised by family-owned
schmitz ranch, california 6 oz — 56 | 9 oz — 63

NEW YORK STEAK

USDA Prime
s.f. butcher, bryan flannery — 14 oz | 65

RIBEYE STEAK

USDA Prime
s.f. butcher, bryan flannery — 14 oz | 71

A5 WAGYU STRIPLOIN

kumamoto, japan 4 oz — 95 | 8 oz — 190

-ADD SOMETHING EPIC-

BUTTERED DUNGENESS CRAB — 24 MAINE LOBSTER — 38/76
HORSERADISH CREAM — 6 TARRAGON BEARNAISE — 6
BLUE CHEESE — 8 TRUFFLE MISO BUTTER — 8

CHEF COLTON'S BBQ PLATTER

UNTIL WE RUN OUT!

ST. LOUIS SPARERIBS
14 HOUR SMOKED BRISKET
HOT LINKS

Housemade BBQ Sauce
Cole Slaw | Texas Toast | House Pickles

-28 SINGLE / -52 DOUBLE

ACCOMPANIMENTS

— 14 —

"JULIA CHILD'S POTATOES"

gruyère cheese

**BLACK TRUFFLE
MAC N CHEESE**
taleggio cheese &
summer truffles

**ROASTED
MIXED MUSHROOMS**
thyme, sherry &
garlic confit

**DELTA
ASPARAGUS**
sauce gribiche
& crispy prosciutto

**BILLIONAIRE'S
BACON**
thick cut bacon &
honey chili glaze

BABY CARROTS
spiced yogurt &
chermoula

FRENCH FRIES
make 'em EPIC
truffled +5

EVERYTHING

YOU WANT IN A STEAKHOUSE

ALL IN...ADD 35 TO ANY OF THE ABOVE STEAKS

SALAD
wedge salad
or caesar salad

**YOUR
FAVORITE
CUT OF MEAT**

OK!
-you gotta pick just
ONE side dish-

**DESSERT,
THE BEST PART!**
which one will you choose?

-BRUNCH-

ORIGINALS

COGNAC, SPICE & EVERYTHING NICE

Pierre Ferrand Ambré Cognac
Ferrand Dry Curaçao, apple spice — 17

GOLDEN HOUR NEGRONI

Catedral Mezcal, Suze
Cocchi Americano — 17

UN POCO PICANTE

El Tesoro Tequila Blanco
basil, guava, ancho Reyes verde — 17

COOL AS A CUCUMBER

Grey Goose Vodka
cucumber, mint, lime — 17

THE SPRITZ

Mommenpop
Blood Orange Apéritif
house made oleo saccharum
tonic — 17

VIOLA ROYALE

Sipsmith Gin
yuzu
egg white — 17

BUDDHA'S REFRESHER

Hangar One Buddha's Hand Vodka
Fernet-Branca, mint, lemon — 17

GRANDMA'S CIGAR

Elijah Craig Small Batch Bourbon
cherry, tobacco bitters — 17

CLASSICS

EPIC MARTINI

VODKA

Hangar One Vodka
Dolin Dry Vermouth
blue cheese stuffed olives — 19

SILKEN ESPRESSO

Coconut Washed Ketel One Vodka
Mr Black Cold Brew Liqueur — 18

BEES KNEES

Barr Hill Gin, lemon, honey — 17

EPIC MANHATTAN

Maker's Private Select Bourbon
Carpano Antica Formula
Aztec Chocolate Bitters — 19

GIN

Citadelle Gin
Dolin Dry Vermouth
blue cheese stuffed olives — 19

CHEF JAN'S FAVORITE

"HERE'S TO US & THEM LIKE US, THERE'S DAMN FEW LEFT!"

SAZERAC Knob Creek Rye, Herbsaint, Peychaud's Bitters — 17



BEES KNEES

Barr Hill Gin
lemon, honey — 17

one dollar from every cocktail will go to



EPIC

STEAK



Veuve Clicquot

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bottle — 49 add juice — 5

AVAILABLE UNTIL 3PM



APRIL 22ND IS EARTH DAY!

"The best way to make dreams come true is to wake up."

Mae Jemison

LET'S ALL DREAM OF AN EARTH THAT IS HEALTHY AND SUSTAINABLE.

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

PLANET OREGON, Rosé, Willamette Valley 2022 — 16

VINCENT JOUDART, Brut, Champagne, Réserve — 29

WHITE

ERSTE + NEUE, Pinot Grigio, Alto Adige 2022 — 14

MATANZAS CREEK, Sauvignon Blanc, Sonoma Co. 2022 — 14

POST & BEAM, Chardonnay, Napa Valley 2021 — 17

FLOWERS, Chardonnay, Sonoma Coast 2022 — 22

ROSÉ

STARS & DUST, Mourvèdre & Grenache, Santa Ynez Valley,
Crowded Table 2021 — 15

RED

J VINEYARDS, Pinot Noir, California 2022 — 14

J. L. CHAVE SÉLECTION, Syrah & Grenache, Côtes-du-Rhône, Mon Couer 2021 — 16

LIMERICK LANE, Zinfandel, Russian River Valley 2021 — 17

JUANVI, Garnacha & Tempranillo, Aragón, Rubielos de Mora 2022 — 14

TAHUAN, Malbec, Mendoza, Siesta en el Tahuantinsuyu 2019 — 14

MAISON NOIR, Syrah, Cabernet Sauvignon & Merlot, OR & WA, Horseshoes &
Handgrenades — 15

BELLA UNION, Cabernet Sauvignon, Napa Valley 2021 — 26

EPIC, Cabernet Sauvignon, Napa Valley 2019 — 35

BRUNCHIE COCKTAILS

BAY BUBBLES

with a choice of juice served on the side — 25

EPIC BLOODY MARY

Ketel One Vodka, EPIC bloody mary mix, charcuterie — 17

DRAFTS

— 10 —

TRUMER PILS

BERKELEY, CA 4.9% ABV

HENHOUSE SAISON

SANTA ROSA, CA 5.5% ABV

BAREBOTTLE IPA

SAN FRANCISCO 7% ABV

BOTTLES & CANS

SINCERE CIDER — 12

JUNE SHINE MANGO DAYDREAM — 8

AMSTEL LIGHT — 8

BUDWEISER — 7

PAULANER HEFE-WEIZEN — 8

LAGUNITAS IPA — 9

BEST DAY BREWING NA KÖLSCH — 8

COOL, WITHOUT THE BUZZ

SPARKLING BOTANICALS BY RISHI

grapefruit quince — 8

ALL SMOKE, NO SPIRIT

Monday Zero Alcohol Mezcal, Martini & Rossi Vibrante
tamarind, lemon — 16

LEITZ

Sparkling Rosé of Pinot Noir, Germany, Eins Zwei Zero — 15

THOMSON & SCOTT

Syrah, South Africa, Western Cape, Noughty — 17

NON 3

Verjus, Toasted Cinnamon & Yuzu — 15