

-DINNER
MENU-

-START ME UP-

BEEF TARTARE

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

DUNGENESS CRAB CAKES

grapefruit, frilly red mustard, calabrian & caviar beurre blanc — 38

CRISPY MONTEREY CALAMARI

winter citrus, arugula, olive vinaigrette & harissa aioli — 19

GARLIC SHRIMP

cognac & brioche — 26

BREAD & BUTTER

acme sourdough & European style butter — 8



CHILLED

DAILY PACIFIC OYSTER SELECTION

wild fennel mignonette & lemon — 21/40

SHRIMP COCKTAIL

house cocktail sauce & lemon — 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

SOUP & SALAD

EPIC CAESAR

petite romaine hearts, parmesan & levain croutons — 16

BABY ICEBERG WEDGE SALAD

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

BABY MIXED GREENS

easter egg radish, shallots, fines herbes & champagne vinaigrette — 15

CHANTENAY CARROT SOUP

date foam & coriander oil — 15



STEAKS

HARDWOOD GRILLED

chimichurri | EPIC steak sauce
to complement

THE BEST DAMN FILET

filet mignon, 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

TOMAHAWK RIBEYE

45 day dry aged, grass-fed, grain finished
olivier's butchery — 42 oz | 185

PORTERHOUSE

28 day dry aged, grass-fed, grain finished
olivier's butchery — 40 oz | 165

-ADD SOMETHING EPIC-

BUTTERED DUNGENESS CRAB — 24 **MAINE LOBSTER** — 38/72
HORSERADISH CREAM — 6 **TARRAGON BEARNAISE** — 6
BLUE CHEESE — 8 **TRUFFLE MISO BUTTER** — 8

EVERYTHING

YOU WANT IN A STEAKHOUSE

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

SOUP OR SALAD

wedge salad, caesar salad
or soup

OK!

-you gotta pick just
ONE side dish-

YOUR FAVORITE CUT OF MEAT

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

-LAND & SEA-

ROASTED ALASKAN HALIBUT

spring succotash, basil nage & romesco — 45

LOBSTER FRA DIAVOLO

maine lobster, oil cured olives, spanish chorizo
& garlic sourdough bread crumbs — 38/68

GRILLED NEW ZEALAND LAMB CHOPS

favetta, golden chanterelles & mint honey — 38/68

RED WINE BEEF SUGO

house made pappardelle, grana padana cheese & olio nuovo — 28

FATZOLETTI "HANDKERCHIEF PASTA"

bellwether farms ricotta, asparagus, fava beans, english peas
& sherry braised morels — 29

ACCOMPANIMENTS

— 14 —

"JULIA CHILD'S POTATOES"

gruyère, white wine & cream

FRENCH FRIES

make 'em EPIC
truffled +5

DELTA ASPARAGUS

sauce gribiche
& crispy prosciutto

YUKON GOLD POTATO PUREE

chives & olive oil

BLACK TRUFFLE MAC N CHEESE

talleggio cheese & summer truffles

ROASTED MIXED MUSHROOMS

thyme, sherry
& garlic confit

BABY CARROTS

spiced yogurt
& chermoula

-BUNDLE UP!-

EPIC BLANKET

BLACK 48" X 60" — 25

EPIC & WATERBAR FLEECE JACKET

HEATHER GREY — 50

-DINNER
MENU-

ORIGINALS

COGNAC, SPICE & EVERYTHING NICE

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

UN POCO PICANTE

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

THE SPRITZ

Mommenpop
Blood Orange Apéritif
house made oleo saccharum
tonic — 17

BUDDHA'S REFRESHER

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

GOLDEN HOUR NEGRONI

Catedral Mezcal, Suze
Cocchi Americano — 17

COOL AS A CUCUMBER

Grey Goose Vodka
cucumber, mint, lime — 17

VIOLA ROYALE

Sipsmith Gin
yuzu
egg white — 17

GRANDMA'S CIGAR

Elijah Craig Small Batch Bourbon
cherry, tobacco bitters — 17



BEES KNEES

Barr Hill Gin
lemon, honey — 17

one dollar from every cocktail will go to **SAN FRANCISCO BAYKEEPER.**

CLASSICS

EPIC MARTINI

VODKA

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

GIN

Citadelle Gin
Dolin Dry Vermouth
blue cheese stuffed olives — 19

SILKEN ESPRESSO

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

EPIC MANHATTAN

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



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
BODYGUARD, Chardonnay, Santa Barbara County 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

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

