-DINNER MENU-

EPIC STEAK

— 14 —

-START ME UP-

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

DUNGENESS CRAB CAKES
grapefruit, calabrian chili aioli & trout roe beurre blanc — 38

CRISPY MONTEREY CALAMARI
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
toybox tomatoes, smoked bacon, blue cheese
& buttermilk dressing — 16

BABY MIXED GREENS
radish, shallots, fines herbes, pumpkin seeds & champagne vinaigrette — 15

EARLY GIRL TOMATO GAZPACHO
sweet pepper relish & levain croutons — 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** — 38/68
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?

-STEAK FRITES-

GK

— 45 —

GRILLED FLANNERY BEEF FLAT IRON STEAK
french fries & tarragon bearnaise

includes a glass of
BELLA UNION, cabernet sauvignon, napa valley 2021

LAND & SEA

ROASTED ALASKAN HALIBUT
summer succotash, sun gold tomatoes & red cerignola olive relish— 45

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

GRILLED NEW ZEALAND LAMB CHOPS
pickled morels, spring onions, mint honey & blackberry gastric— 38/68

TOMATO-BEEF SUGO
house-made pappardelle, romano beans & pecorino romano — 28

SWEET CORN RAVIOLI
golden chanterelles, pecorino ricotta & basil essence — 29

ACCOMPANIMENTS

— 14 —

"JULIA CHILD'S POTATOES"
gruyére, white wine & cream

FRENCH FRIES
make 'em EPIC
truffled +5

BLUE LAKE BEANS
fire roasted romesco
& crispy onions

YUKON GOLD POTATO PUREE
chives & olive oil

BLACK TRUFFLE MAC N CHEESE
taleggio cheese & summer truffles

ROASTED TRUMPET MUSHROOMS
honey cured egg yolk, sherry
& crispy garlic

BABY CARROTS
spiced yogurt
& chermoula

Vegetarian & special dietary requests are met with enthusiasm! California Law advises patrons that "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness."
A 6% surcharge will be added to all food & beverages for San Francisco employer mandates. A 20% gratuity is added to all parties of 6 or more guests.

EPIC STEAK

"With wine and hope, anything is possible."
Spanish proverb

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

MAKE IT PINK
Grey Goose Vodka
strawberry, orgeat, yuzu — 17

THE SPRITZ
Mommenpop
Blood Orange Apéritif
house made oleo saccharum
tonic — 17

PASSION FOR GIN
Sipsmith Gin
passionfruit
egg white — 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

GIN
Juinpero Gin
Dolin Dry Vermouth
blue cheese stuffed olives — 19

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 Sazerac Rye, Herbsaint, Peychaud's Bitters — 17

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
LIWA, Sauvignon Blanc, Dry Creek Valley 2022 — 13
PRESQU'ILE, Chardonnay, Santa Barbara County 2022 —16
DAOU, Chardonnay, Paso Robles, Willow Creek District, Reserve 2021 —21

ROSÉ

COPAIN, Pinot Noir, Mendocino Co,. Tous Ensemble 2022 —15

RED

SIDURI, Pinot Noir, Santa Barbara County 2021 —16
J. L. CHAVE SÉLECTION, Syrah & Grenache, Côtes-du-Rhône Mon Couer 2021 —16
PRESTON FARM, Nero d'Avola, Dry Creek Valley 2021 —17
LIMERICK LANE, Zinfandel, Russian River Valley 2021 — 17
VIÑA SASTRE, Tempranillo, Ribera del Duero, Roble 2020 —16
TAHUAN, Malbec, Mendoza, Siesta en el Tahuantinsuyu 2019 —14
REQUIEM, Cabernet Sauvignon, Columbia Valley 2021 —14
BELLA UNION, Cabernet Sauvignon, Napa Valley 2021 —26
FROG'S LEAP, Cabernet Sauvignon, Napa Valley, Rutherford 2020 —36

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

TEMPERANCE TONIC
Seedlip Notas de Agave, blood orange, ginger, tonic —16

ISLAND SPIRIT
Melati Classic NA Amaro, apple, 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

HIYO FUNCTIONAL SELTZER
Watermelon Lime —14
Strawberry Guava —14
Peach Mango —14
Blackberry Lemon —14