

## SMALL PLATES

HOUSE-MADE GRANOLA whole milk, yogurt .....	7
DEVILED EGGS smoked salmon, black tobiko caviar ....	16
SOFT-BOILED EGG sage croutons, sea salt.....	4.5
OATMEAL brown sugar, steamed milk, dried apricot.....	6.5
SMOKED SALMON citrus-fennel salad, Meyer lemon crème fraîche, crostini....	16

## SOUPS &amp; SALADS

FRENCH ONION SOUP GRATINEE... 5/8.5	
HEARTS OF ROMAINE garlic croutons, parmesan, caesar dressing .....	6/11
LITTLE GEM LETTUCE shaved radish, cucumber, red wine vinaigrette .....	10
SEASONAL FRUIT SALAD vanilla-bean crème fraîche.....	7

## RAW BAR

OYSTERS .....	3.5 ea
<i>Beau Soleil, New Brunswick • Fanny Bay, British Columbia • Kumamoto, Point Reyes Szechuan peppercorn mignonette, lemon</i>	
CHILLED SHELLFISH PLATTER .....	39/75
CHILLED DUNGENESS CRAB.....	16/30
OYSTER SHOOTER Bloody Mary sauce .....	4.5
with vodka .....	add 2.25
Tsar NICOULAI OSETRA CAVIAR sieved egg, crème fraîche, scallions, warm blinis .....	½oz 42, 1oz 79

## ENTREES

TWO EGGS ANY STYLE brunch potatoes, toast, house-made fennel sausage, ham, or bacon .....	12
FALL SPICED BUTTERNUT SQUASH PANCAKES cinnamon butter, whipped mascarpone, Vermont maple syrup ...	13
DUNGENESS CRAB OMELETTE hen of the woods mushrooms, spinach, garlic, Meyer lemon.....	16
BREAKFAST BURRITO crispy pork, scrambled eggs, potato fries, aged cheddar cheese, charred tomato-chipotle salsa .	15
BRIOCHE FRENCH TOAST huckleberry compote, whipped fromage blanc, almond-maple syrup.....	14
DUCK-CONFIT RAGOUT chive-potato cake, poached eggs, béarnaise .....	15.5
CROQUE MONSIEUR Black Forest ham, gruyère, Dijon mustard, toasted levain, béchamel, mixed greens .....	14
add an egg .....	1.5
GRILLED CHEESE & PORTABELLO MUSHROOM SANDWICH goat cheese, provolone, fennel, broccoli rabe, fines herbes pesto ..	14
add bacon .....	2
SHRIMP SALAD ROLL Tabasco aioli, avocado, fried onions, malt-vinegar chips.....	16
GRILLED STEAK FRITES mixed green salad, red wine jus .....	26
ABSINTHE HAMBURGER Marin Sun Farms ground beef, aioli, red onion, lettuce, house-made pickles, french fries .....	15
smoked gouda, sautéed mushrooms, gruyère, spicy caramelized onions, fried egg, or gorgonzola.....	1.5 ea
MASAMI FARMS PORK ROAST jalapeño cheddar grits, braised red cabbage, pork jus .....	19

Adam Keough, Executive Chef

## PASTRIES &amp; SIDES

CROISSANT.....	3.5
FRUIT SCONE.....	3.75
CINNAMON STICKY BUN.....	3.5
FRENCH FRIES smoky tomato ketchup, sweet-onion aioli.....	6
BREAKFAST MEATS Nueske bacon, fennel sausage, or ham .....	5 ea
BRUNCH POTATOES onion jam, rosemary .....	5
GRILLED TOASTS house-made preserves.....	2.75

## DOMESTIC CHEESES

GREAT HILL BLUE honeycomb raw cow milk, slightly dense, caramel flavors, rich Great Hill Dairy, <i>Marion, Massachusetts</i>
HUMBOLDT FOG peach jam goat milk, ash ribbon, creamy, tangy Cypress Grove Chevre, <i>Arcata, California</i>
PLEASANT RIDGE RESERVE quince paste raw cow milk, hearty, tart, Uplands Cheese Company, <i>Dodgeville, Wisconsin</i>
MT TAM marcona almonds, fuji apple cow milk, soft, bloomy rind, buttery, tangy Cowgirl Creamery, <i>Point Reyes Station, California</i>

## IMPORTED CHEESES

FOURME D'AMBERT acacia honey raw cow milk, deep flavor, semi-firm, smooth texture La Maison Jean d'Alos, <i>Auvergne, France</i>
GABIETOU mango compote raw cow & sheep milk, semi-soft, natural rind, earthy Fromagerie Pays d'Aramits, <i>Pyrenees, France</i>
FROMAGE DE MEAUX Asian pears, acacia honey cow milk, soft, bloomy rind, rich, buttery Robert Rouzaire, <i>Ile-de-France, France</i>
L'ARIEGEOIS-BETHMALE white wine-poached apricots cow & goat milk, semi-firm, tangy, velvety Jean Faup, <i>Midi-Pyrenées, France</i>

Single cheese 9                      Selection of three cheeses 24  
 Selection of five cheeses 38

*Each of the above served with its condiment  
 & house-made walnut bread*

## CHAMPAGNE COCKTAILS

- ABSINTHE SANGRIA 10  
Red Wine, Raynal VSOP Brandy, Citrus, & Champagne
- BUCK'S FIZZ 9  
Fresh orange juice, Monin grenadine, & Champagne
- SEELBACH COCKTAIL 10  
Bourbon, curaçao, Peychauds, & Angostura bitters, topped with Champagne & an orange twist
- BELLINI 9  
White peach purée & Champagne
- DEATH IN THE AFTERNOON 10  
Pernod Absinthe & Champagne

## BLOODIES 9 each

- BLOODY MARY Vodka, house-made bloody mary mix, & a splash of lemon juice
- DANISH MARY Chilled Akvavit, house-made bloody mary mix, & a splash of lemon juice
- RED SNAPPER Gin, house-made bloody mary mix, & a splash of lemon juice

## SELECTED COCKTAILS

- FAME St. Germain elderflower spirit, Aperol Aperitif, & lemon juice. Shaken & poured over cava with a candied lemon wheel. *Inspired by & created for New Year's Eve 2009 but destined to stay forever.* 11
- GINGER ROGERS Broker's Gin, fresh mint, ginger syrup, & lime juice topped with ginger ale. Served on the rocks in a tall glass with a squeeze of lime. *An adaptation of the 'Favorite Cocktail' from Drinks (1914), by Jacques Straub.* 9
- SAZERAC Rye whisky, a dash of Peychaud's bitters, & a touch of sugar. Stirred & served in a coupe glass rinsed with Pernod Absinthe with a lemon twist. *A classic Absinthe cocktail from Famous New Orleans Drinks (1940), by Stanley Clisby Arthur.* 9
- MARTINEZ Ransom Old Tom Gin, Dolin dry vermouth, a splash of maraschino liqueur, & a dash of orange bitters. Stirred & served up with an olive and a twist. *Our nod to the Professor Jerry Thomas' turn-of-the-century cocktail, which many argue is the forefather of the Martini.* 9
- PERFECT PEAR Vodka, pear brandy, lemon juice, sugar, & a splash of orange juice. Shaken & served up in a cocktail glass with a sugared rim. 9
- CASINO Gin, lemon juice, maraschino liqueur, & orange bitters. Shaken & served in a cocktail glass with a brandied cherry. *A recipe from The How and When (1938) by G. F. Marco.* 9
- SIDECAR Brandy, lemon juice, curaçao, & a dash of orange bitters. Shaken & served up in a cocktail glass with a sugared rim. *Our version of this classic is based on a recipe from Swallows (1930), by "Cocktail Bill" Boothby.* 9
- 'UPTOWN' MANHATTAN Russell's Reserve 6 yr. rye, Carpano Antica Formula' sweet vermouth, & a dash each of orange bitters & Angostura bitters. Served up with brandied cherries & an orange twist. *This is our version of one of the all time great cocktails.* 10
- MUJER VERDE Hendrick's Gin, lemon-lime juice, simple syrup, & a dash each of Green & Yellow Chartreuse. Shaken & served up with a lime twist. *This recipe was resurrected by our bartender "D Mexican" from his hometown, Guadalajara.* 11
- VAGABOND Russell's Reserve 6 yr. rye, yellow Chartreuse, & Royal Combier. Stirred and served up with a flamed lemon peel. *Be the drifter you always wanted to be.* 11

RISE & SHINE Herradura blanco, Solerno blood orange liqueur, green fairy, Campari, cava, & lemon juice. Shaken & served in a flute with an orange twist. *A cure all, depending on whom you ask. This cocktail is sure to smooth out last night's wrinkles* 11

CITRON LEMONADE Hangar One Buddha's-Hand Vodka, ginger syrup, lemon juice, ginger ale, & a splash of cranberry juice. *This cocktail is a variation of our non-alcoholic beverage "Absinthe Lemonade" created by Marcovaldo Dionysos. A great drink made better when someone came up with the bright idea of putting a shot of booze in it.* 11

INNER PEACE rye whiskey, Cynar apertif, amontillado sherry. Stirred & served up with an orange peel. *Peace is where you find it. We hope this helps your search.* 11

SWEENEY Jameson Irish Whiskey, Nocino walnut liqueur, & quince saba. Shaken and served up with an grapefruit peel. *A nod to our long-time server; too many of these and you'll be singing Irish folk tunes.* 11

GALAPAGOS Kaffir-lime leaf & pepper syrup, Alto del Carmen Pisco, lemon-lime juice, & a splash of grapefruit juice. Shaken & served up with sunken brandied cherries. *This is a Xanadoodle creation, named in honor of Kurt Vonnegut's eponymous modern classic.* 9

21 HAYES Damrak Gin muddled with cucumber, a healthy splash of Pimm's No.1, lemon juice, & simple syrup. Shaken & served up with a cucumber slice & a house-pickled onion. *Concocted by Dr. Schwartz to provide relief to those arriving at our door by way of San Francisco's Municipal Railway.* 11

CHAUCA Barsol pisco, apricot liqueur, lime juice, & a float of black rum. Shaken & served up with a sunken cherry. *Inspired by one of our restaurant's more unfortunate personalities, our bar back Mr. Chauca. We hope that you get to meet him.* 9

JOY RIDE Hangar One Citron vodka, Campari, grapefruit juice, & lemon wedges. Served long over ice with a lemon twist. *An elixir by Toni Abou-Ganim, designed for the Bellagio, Las Vegas. A modern leap for cocktails in the 1990's.* 11

FRENCH '75 Gin, lemon juice, and simple syrup. Served over ice in a pilsner glass, topped with Champagne, & garnished with brandied cherries & a lemon twist. *The name of this old favorite refers to a piece of artillery used in World War I. The recipe comes from Life in the Trenches (1919), by Harold Sanders.* 10

WONDERLUST Bols Genever, pineapple gum, Crème de Violette, lemon juice & a dash of Absinthe. Shaken & served up with twist of lemon. *A laundry list of once forgotten ingredients, this cocktail is a testament that the classic cocktail revolution is at hand.* 11

DARB COCKTAIL Gin, apricot liqueur, dry vermouth, & a touch of lemon juice. Shaken & served up in a cocktail glass with a lemon twist. *A recipe adapted from The Savoy Cocktail Book (1930), by Harry Craddock.* 10

## JUICES AND NON-ALCOHOLIC

- ABSINTHE LEMONADE Freshly squeezed lemon juice, ginger syrup, & cranberry juice, topped with ginger ale 4.5
- CITRON PRESSE Freshly squeezed lemon juice, served with simple syrup & water 4
- FRESH-SQUEEZED ORANGE OR GRAPEFRUIT JUICE 5/6.5