

BRUNCH MENU & AUGUST 2010

FRENCH ONION SOUP GRATINÉE	4./7.
HEARTS OF ROMAINE garlic croutons, parmesan, caesar dressing	6./11.
BUTTER LETTUCES shaved radish, cucumber, cider vinaigrette	10.
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WALNUT COFFEE CAKE	3.
FRUIT SCONE house-made preserves	3.5
CINNAMON STICKY BUN	3.5
HOUSE-MADE GRANOLA whole milk, yogurt	7.
DEILED EGGS smoked salmon, black tobiko caviar	16.
SOFT-BOILED EGG sage croutons, sea salt	4.5
SEASONAL FRUIT PLATE vanilla bean crème fraîche	6.75
SMOKED SALMON pickled onion & cucumber, chive crème fraîche, crostini	14.5
OATMEAL brown sugar, steamed milk, dried apricot	6.5
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WARM BISCUITS buttermilk-sausage gravy, sage, fried eggs, grits	13.
TWO EGGS ANY STYLE potatoes, toast, house-made fennel sausage, ham, or bacon	11.5
BANANA-BLUEBERRY SOUFFLÉ PANCAKES maple syrup, whipped cream	13.
WILD-MUSHROOM OMELET caramelized onions, gruyère, truffle butter, fresh herbs	15.
FRIED GREEN TOMATOES wilted chard, poached eggs, tasso ham hollandaise	15.
RICOTTA-STUFFED FRENCH TOAST berry compote, powdered sugar	13.
BREAKFAST SANDWICH fried duck egg, Raclette, andouille sausage, griddled brioche	14.
DUCK CONFIT HASH red peppers, onions, potatoes, arugula salad, poached eggs	15.
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CROQUE MONSIEUR Black Forest ham, Gruyère, Dijon mustard, toasted levain, béchamel, mixed greens <i>add an egg</i>	13. 1.5
GRILLED CHEESE & TOMATO SANDWICH macadamia nut basil pesto, sauteed arugula, mixed greens	13.
HEIRLOOM TOMATO BLT basil aioli, butter lettuce, smoked bacon	14.
SUMMER SQUASH & BASIL FLATBREAD shaved Vidalia onion, house-made ricotta, roasted garlic, tomatoes, capers	12.
GRILLED SKIRT STEAK FRITES	22.
red-wine butter, mixed green salad	
ABSINTHE HAMBURGER Marin Sun Farms ground beef, aioli, red onion, lettuce, house-made pickles <i>Add smoked gouda, sautéed mushrooms, gruyère, spicy caramelized onions, a fried egg, gorgonzola or heirloom tomato</i>	13 1.5 ea.
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FRENCH FRIES smokey tomato ketchup, sweet onion aioli	6.
BREAKFAST MEATS smoked bacon, house-made fennel sausage, or smoked ham	5. ea.
BRUNCH POTATOES onion jam, herbs de Provence	5.
ANSON MILLS STONE-GROUND GRITS melted cheese	5.
GRILLED TOAST house-made preserves, sweet butter	2.75

BLUE CHEESES

GREVENBROECKER candied kumquats
Raw cow's milk, creamy, buttery, assertive
(Hamont-Achel, Belgium)
COLSTON BASSETT STILTON aged balsamic
Cow, earthy, moist, minerally, fruity
(Nottinghamshire, England)

GOAT'S-MILK CHEESES

SAINTE MAURE yuzu marmalade
Tangy, unpasteurized, slightly creamy
(Touraine, France)

SHEEP'S-MILK CHEESES

OSSAU IRATY fig cake
Firm, grassy, mild, sweet, raw milk
(Pyrenées, France)
PÉRAIL DE BREBIS mostarda di frutta
Buttery, soft, natural rind, mild flavor
(Rouergue, France)

COW'S-MILK CHEESES

TALEGGIO honeycomb
Creamy, washed rind, fruity tang, earthy
(Piemonte, Italy)
CHAOURCE red grapes
Double cream, sweet, slightly salty, smooth
(Champagne, France)

MIXED MILK CHEESES

AGOUR marinated olives
Goat-sheep, semi-firm, smooth, mild
(Pyrenees, France)
ROBIOLA BOSINA marcona almonds
Cow-sheep, smooth, well-balanced, mellow sweetness
(Piemonte, Italy)

Single cheese 8. Selection of three cheeses 22.
Selection of five cheeses 38.

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

OYSTERS

Beau Soleil, *New Brunswick* • Kumamoto, *Point Reyes*
Marin Miyagi, *Tomales Bay*
3.25 each.
Above served with Szechuan peppercorn mignonette

SHELLFISH

Chilled local Dungeness crab, melted butter, lemon 16./30.
Sautéed Dungeness crab, persillade and aioli 18./32.

OYSTER SHOOTER

Chef's choice oyster and spicy Bloody Mary sauce 4.5.
With vodka add 2.25

TSAR NICOULAI FARM-RAISED OSETRA CAVIAR

sieved egg, crème fraîche, scallions, toast points
½ ounce 38.
1 ounce 75.

CHAMPAGNE COCKTAILS

- ABINTHE SUMMER SANGRIA 10.
White Wine, Raynol 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
- FAME 11.
St. Germain elderflower spirit, Aperol aperitivo, lemon juice & prosecco
- 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

- 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 Broker's 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.
- LA FLORIDA DAIQUIRI Rum, maraschino liqueur, lime juice, sugar, & a splash of grapefruit juice. Shaken & served up in a cocktail glass with a lime squeeze. *A classic Hemingway-style Daiquiri. Our recipe is adapted from Trader Vic's Bartender's Guide (1947).* 10.
- 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 House-Select Sazerac 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.
- FOOL'S GOLD Benesin Organic Mezcal, Verveine Velay Jaune, Small Hands Orgeat, & lemon juice. Shaken & served up with a dash of apricot bitters. *This combination of lost treasures showcases the beloved spirit of Oaxaca.* 11.
- NOUVEAU CARRÉ Milagro Añejo Tequila, Benedictine, brandy, Lillet Blanc, & Peychaud's bitters. Stirred & served up with a lemon twist. *This sophisticated sipper is an adaptation of the classic New Orleans cocktail the 'Vieux Carré.'* 11.

PEPPERMILL COCKTAIL Martin Miller's Gin, basil muddled in pepper syrup, lemon juice, & pepper tincture. *This spicy refresher is ceremoniously garnished with a spanked basil leaf...BAD BASIL!* 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.

DRY-COUNTY COCKTAIL George Dickel No. 12 Whiskey, Dolin Dry Vermouth, ginger syrup, & lemon bitters. Stirred & served up with a lemon twist. *The name of this cocktail is a reference to the fact that distilleries exist where laws prohibit the sale of such hooch.* 11.

DAEDALUS Jameson Irish Whiskey, ginger syrup, & a touch of orange bitters. Stirred & served up with an orange twist. *A recipe created by Uncle Jack Kelleher of the Gravedigger's Bar, Dublin, after he got hit by an early morning Guinness truck & needed a healthy elixir for his pains. Brought to these shores by The Man.* 9.

GALÁPAGOS Kaffir-lime leaf muddled in 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.

EL PRESIDENTE Barbancourt 3-star rum, sweet vermouth, & a dash of Peychaud's bitters. Stirred & served up with an orange twist. *Inspired by Guillermo, head bartender at the Ritz Carlton, Santiago, Chile.* 11.

OLD HAVANA Goslings dark rum, lime juice, simple syrup, a splash of orange juice, & a dash of orange bitters. *Inspired by "The Havana Cocktail", taken from the The Savoy Cocktail Book (1930), by Harry Craddock.* 9.

BRONX 'BOMBER' Bombay Sapphire, sweet & dry vermouth, lemon juice, simple syrup, & a splash of orange juice. Shaken & served up, with a twist of lemon. *A variation of the Bronx Cocktail from the Old Waldorf-Astoria Bar Book (1935), by Albert Stevens Crockett.* 9.

LONGBOARD Hangar One Chipotle Vodka, Tanqueray Rangpur, lime juice, & ginger syrup, topped with Moscato d'Asti. *This spicy ginger bracer awakens the senses like a quick dip at Ocean Beach.* 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 3.5
- CITRON PRESSÉ Freshly squeezed lemon juice, served with simple syrup & water 4.
- FRESH-SQUEEZED ORANGE OR GRAPEFRUIT JUICE 5./6.5