



**SPECIALTY COCKTAILS 15**

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**BLUE GINNER**

Gin, Blue Curacao, Lime

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**EL DIABLO**

Tequila, Crème de Cassis, Lime, Ginger Ale

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**WATERFRONT DREAMIN'**

Vodka, Cointreau, Lillet Blanc, Absinthe

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**BREEZY & EASY**

Vodka, Aperol, Grapefruit, Lime

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**SAILORS RATION**

Gin, Cucumber, Basil & Tonic

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**BOURBON SMASH**

Mint, Lemon, Simple Syrup

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**BLACK DAHLIA**

Citrus Vodka, Chambord, Kahlua

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**BLACKBERRY LEMON GIN & TONIC**

Gin, Blackberry's, Mint, Lemon,  
Simple Syrup, Tonic

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Simple Syrup, Tonic

**SUMMER BERRY SANGRIA**

Cherry Brandy, Honey, Blueberries,  
Raspberries, Black Berries, Pinot Noir,  
Club Soda

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**TAP MENU | 8**

- LITTLE SUMPIN' SUMPIN' - ALE 7% ABV**  
LAGUNITAS BREWERY, PETALUMA, CA
- ANCHOR CALIFORNIA - LAGER 4.9% ABV**  
ANCHOR BREWING, SAN FRANCISCO, CA
- GREAT WHITE - BELGIAN WHITE 4.9% ABV**  
LOST COAST BREWING, EUREKA, CA
- DRAKES - FLYWAY PILSNER 4.5% ABV**  
DRAKES BREWING CO., SAN LEANDRO, CA
- 21st AMENDMENT - Belgian 4.7% ABV**  
21ST AMENDMENT BREWERY, SAN LEANDRO, CA
- ALCATRAZ AMBER ALE 5.9% ABV**  
SAN FRANCISCO BREWING CO., SF, CA

**WINE ON TAP 14**

- TOAD HOLLOW CHARDONNAY**  
Healdsburg, CA
- SAINTSBURY ROSE**  
Napa Valley, CA

**LOCAL CRAFT & MICRO BREWS | 8**

- |   |   |
|---|---|
| <b>ANCHOR STEAM</b><br>ANCHOR BREWING<br>SAN FRANCISCO, CA<br>ALE, ABV 4.9% | <b>SCRIMSHAW</b><br>NORTH COAST<br>FORT BRAGG, CA<br>ABV 4.7%                 |
| <b>RACER 5</b><br>BEAR REPUBLIC<br>CLOVERDALE, CA<br>ABV 7.5%               | <b>SIERRA NEVADA</b><br>SIERRA NEVADA<br>BREWING CO.<br>CHICO, CA<br>ABV 4.7% |
| <b>HOP SHOVEL IPA</b><br>BEAR REPUBLIC<br>CLOVERDALE, CA<br>ABV 7.5%        | <b>GREAT WHITE</b><br>LOST COAST<br>EUREKA, CA<br>ABV 4.8%                    |
| <b>LAGUNITAS IPA</b><br>LAGUNITAS BREWING<br>PETALUMA, CA<br>ABV 6.2%       | <b>NAPA SMITH</b><br>NAPA SMITH BREWING<br>NAPA, CA<br>ABV 5.7%               |

**DOMESTIC 7 | IMPORT 8**

- |                |                 |
|----------------|-----------------|
| BUD LIGHT      | CORONA EXTRA    |
| BUDWEISER      | CORONA LIGHT    |
| COORS LIGHT    | STELLA ARTOIS   |
| BLUE MOON      | AMSTEL LIGHT    |
| MICHELOB ULTRA | HEINEKEN        |
| O'DOUL'S       | HEINEKEN LIGHT  |
| SAM ADAMS      | MODELO ESPECIAL |

**BREWS**

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**BREWS**



**WINE**

**SPARKLING**

	GLASS	BOTTLE
LA MARCA, PROSECCO, ITALY	13	41
STE. MICHELLE BRUT, WASHINGTON	11	39
CHANDON BRUT, 187ML, CALIFORNIA		18
CHANDON BRUT, 750ML, CALIFORNIA		51

**ROSE**

“HOGWASH”, GRENACHE ROSE, NAPA, CA	15	35
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**WHITE**

RIESLING		
CHATEAU STE. MICHELLE, WA		39

PINOT GRIGIO		
NOBLE VINES 152, SANTA LUCIA HIGHLANDS	17	38

SAUVIGNON BLANC		
FERRARI-CARANO, FUME BLANC, CA	15	37
RODNEY STRONG, CHARLOTTE’S HOME, CA	16	38

CHARDONNAY		
GNARLY HEAD, CA	12	37
RODNEY STRONG, “CHALK HILL”, SONOMA, CA	17	41
SONOMA CUTER, RUSSIAN RIVER, CA		59
FREEMARK ABBEY, NAPA, CA		67

**RED**

PINOT NOIR		
GNARLY HEAD, CA	15	37
RODNEY STRONG, “CHALK HILL”, CA	17	41
LYRIC BY ETUDE, CA		59

MERLOT		
GNARLY HEAD, CA	13	37
RAYMOND “RESERVE SELECTION”, NAPA, CA	17	39
GHOST PINES. CA		41

CABERNET SAUVIGNON		
GNARLY HEAD, CA	13	37
LEESE_FITCH, LODI, CA	14	36
LOIS M. MARTINI, SONOMA, CA	17	43

ZINFANDEL		
RAVENSWOOD, CA	13	33



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**WINE**



## SMALL PLATES

### DUNGENESS CRAB CAKES 23

dungeness crab with chipotle lime aioli  
*pairs with schrimshaw pilsner or  
etude "lyric" pinot noir*

### STREET TACOS 19

spanish pulled pork street tacos, pico de gallo and guacamame  
*pairs with hop rod rye or ravenwood zinfandel*

### SLIDER TRIO 17

three different slider bites: bacon/ avocado, blue cheese/ caramelized onions, all American cheeseburger  
*pairs with great white or leese-fitch cabernet*

### GRILLED SHISHITO PEPPERS 12

tossed in sea salt and ancho chili powder  
cotia avocado crema  
*pairs with lagunitas ipa or ferrari-carano, fume blanc*

### GUACAMAME 12

our take on guacamole. our guacamame is a blend of edamame, avocado, cilantro, red onion and wonton crisps  
*pairs with modelo especial or corona extra*

### GARLIC PARMESAN TRUFFLE FRIES 11

crisp fries topped with parmesan, parsley, truffle oil and garlic  
*pairs with racer 5 ipa or la marca prosecco*

### CRAB AND SPINACH DIP 19

cheesy spinach crab dip and garlic crusted crostini's  
*pairs with sierra nevada pale ale or hogwash grenache rose*

### GRILLED SHRIMP AVOCADO TOAST 18

toasted crostini, avocado, grilled shrimp, pico de gallo and balsamic drizzle  
*pairs with napa smith pilsner or chalk hill chardonnay*

### AHI POKE 19

ahi poke, fresh papaya-avocado salsa, toasted sesame seeds, crushed macadamia nuts and wonton chips  
*pairs with anchor steam or noble vines pinot grigio*

## FOOD— STARTERS



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## FOOD— STARTERS



## SOUP | SALAD

SF CLAM CHOWDER 17  
classic white clam chowder

DUNGENESS CRAB BISQUE 19  
delicious dungeness crab bisque infused  
with sherry and cream

BAY SHRIMP GEM 16  
Gem lettuce, bay shrimp, blue cheese  
crumbles, tomatoes, wonton crisps and  
blue cheese dressing

CAESAR 15  
chopped romaine hearts, parmesan  
cheese, croutons, sliced cherry tomatoes  
and cracked black pepper,  
caesar dressing

QUINOA AND ARUGULA SALAD 15  
quinoa, arugula, sweet potato,  
green apple, green goddess dressing

HOUSE SALAD 10  
mixed greens, cherry tomatoes, ranch  
dressing (add chicken 2 add shrimp 4)

## HANDHELDS

SF SHRIMP ROLL 21  
fresh sourdough roll, savory  
dill shrimp salad

DOUBLE STACK BURGER 19  
two beef patties stacked high with bacon,  
cheddar, grilled onions,  
lettuce and tomato

CALIFORNIA CHICKEN SANDWICH 17  
grilled chicken breast, pepper jack  
cheese, avocado, lettuce and tomato

DUNGENESS CRAB ROLL 21  
dungeness crab salad on a sourdough roll

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## CHEFS BOARD

SOPRESSATA, CALBRESE, PROSCIUTTO  
HAM, SMOKED CHEDDAR, GOUDA AND  
HERBED GOAT CHEESE

16

## FLAT BREADS

GRILLED SHRIMP 21

mozzarella cheese, garlic alfredo sauce,  
fresh basil, bacon, parmesan cheese

MARGHERITA 19

roma tomato, fresh basil, fresh mozzarella  
cheese with drizzled balsamic vinegar

MEAT LOVERS 20

pepperoni, sausage, bacon,  
mozzarella cheese, parmesan cheese

## MAINS

PAN FRIED PETRALE SOLE 29

panko breaded pan fried sole,  
lemon tarragon aoli and fried  
caper berries

CITRUS KING SALMON 31

sautéed pacific king salmon, garlic  
smashed potatoes, lemon beurre blanc

PRIME FLAT IRON STEAK 31

prime flat iron steak, chimichurri and fries

SONOMA COUNTRY CHICKEN 25

sautéed sonoma chicken in a stone  
ground mustard sauce

RAMEN NOODLE BOWL 19

(VEGETARIAN 14)

simmering miso broth with ramen  
noodles, baby bok choy, bean sprouts,  
cilantro, carrot, red bell pepper, soft egg,  
choice of pork, beef or chicken

## FOOD— THE MIDDLE



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**DESSERT 9**

SELECTION OF GELATO ICE CREAM  
rotating three flavors

S'MORE MARTINI (no alcohol)  
graham cracker crumbles, house made  
marshmallow crème, chocolate ganache

SHORTBREAD BERRY CAKE  
shortbread with raspberry's, blue berries  
and black berry's, triple berry sauce

"IT'S-IT" ICE CREAM SANDWICH  
san francisco's favorite frozen sandwich

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**HOT DRINKS TO WARM YOU UP**

**COFFEE DRINKS**

Bailys... 15

Kahlua... 15

Irish... 15

Mexican... 16

**COGNAC**

SPICED COURVOISIER & COFFEE 17  
brown sugar, cloves, cinnamon stick,  
orange and lemon

"THE ORIGINAL HOT TODDY" 15  
whiskey, sugar, lemon. . . Oh! and hot water

HOT SNIFTERS 17  
enjoy a hot snifter served with our house  
cognac's or whiskey's

*Thank you for dining with us!*

**CHEER'S TO YOU!**

**FOOD— THE END!**

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