

THE ANCHOVY BAR

ANCHOVIES

LOCAL

(in season April to October)

Our 'Boquerones' San Francisco, CA 10/20
'lime-pickled', cucumber, mint & espelette

Anchovies 'in Purgatory' garlic & sansho pepper 18

IMPORTED

'Anchoas Don Bocarte' Cantabria, Spain 22
toasted ciabatta, crème fraîche, tomato & radishes

'Anxoves Callol i Serrats' L'Escala, Spain 22
cast iron farm eggs, nardello pepper & bread crumb

Delfino Filetti di Alici Cetara, Italy 9
caesar 'deviled' egg & parmesan

OYSTERS

6/12/24

Pac Gold, Morro Bay Oyster Co., Morro Bay, CA 19/36/66

Earthquake, Hog Island Oyster Co., Tomales Bay, CA 19/36/66

Atlantic, Hog Island Oyster Co., Tomales Bay, CA 21/40/72

Kumamoto, Hog Island Oyster Co., Tomales Bay, CA 21/40/72

Salazar, Salazar Shellfish, Totten Inlet, WA 19/36/66

Disco Hama, Hama Hama Oyster Co., Discovery Bay, WA 19/36/66

Oyster Bar Mixed Dozen36

The Western Addition Oyster 9

two broiled oysters, smoky date sambal butter & bacon

BUTTERS & SPREADS

Smoked Cod Roe & Mendocino Nori Butter[s] 12
steamed potatoes

Bellwether Crescenza & Brentwood Corn 13
shishito, jalapeño & meyer lemon-oregano crackers

Chiara Mortadella IGP Bologna, Italy 16
black butter balsamic fig, pistachio & arugula

Wagon Wheel Cheese 'Chip & Dip' 9
smoked vinegar pickled pepper salt

We are a sustainability-minded restaurant. Everything we work with is hand processed with the highest degree of care and integrity.

VEGETABLES

Heirloom Tomatoes 12
peanut salsa macha & queso fresco

Roasted Late Summer Squash 10
pumpkin salsa, pomegranates & pepita crunch

Pole Beans and Tonnato 10
pickled raisin, almond & fried shallot

Crimson & Elephant Heart Plums 12
ricotta salata & olive oil

SEAFOOD

COLD

Local Albacore 16
fennel & meyer lemon-black olive aioli

Marin Coast Octopus 16
fregola, jimmy nardellos & pickled pearl onions

Geoduck Clam 20
umeboshi, tomato, eggplant & somen noodle

King Salmon Tartare 15
horseradish crème fraîche

Halibut Ceviche 19
tomatillo salsa & avocado

Bay Shrimp 'Louie' 22
heart of palm, quinoa crunch & togarashi

HOT

Monterey Squid 19
koda farms sticky rice, kamoto aioli, pickled fresno chile

Meyer Lemon-Miso Clams 19
hodo soy yuba

Spiced Tomato Seafood Stew 30
preserved lemon

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

APÉRITIFS

Cappelletti Spritz	12
cappelletti, sparkling wine & orange	
Negroni Fugazi	12
'farm gin', smoked bitters, sweet vermouth	
Carda-Sbagliato	12
cremant, cardamaro, antica, orange bitters	
Vermouth Mixed Three	20
a two-ounce pour of all three vermouths	
Vermouth Blanco Yzaguirre, Tarragona, SP	12
Vermouth Casa Mariol, <i>Negre</i> , SP	12
Off-Dry Vermouth Rojo Yzaguirre, Tarragona, SP	12
Sherry Mixed Three	24
a two-ounce pour of all three sherries	
Manzanilla La Cigarrera, San Lucar de Barrameda, SP	16
Amontillado El Maestro Sierra <i>12yr</i> , Jerez, SP	15
Oloroso Bodegas La Cigarrera, Jerez, SP	15

BEER & CIDER

DRAFT

Pilsner <i>Paternal Instinct</i> , Moonlight Brewing Co.	8
IPA <i>Rabbit Warren</i> , Sante Adairius Rustic Ales	9
Oak-Aged Sour Ale <i>Foudre Beer</i> , The Rare Barrel	12
Wheat Beer , <i>Hefe Weiss</i> , Marin Brewing Co.	8

CANS & BOTTLES

Saison <i>Jannemie</i> , Russian River Brewing Co. 375 ml	14
Oyster Stout , Henhouse Brewing Co. 16oz can	8
Tart Saison with Peaches , Funk Factory 750 ml	39
Albariño Sour Ale <i>Orange Sunshine</i> , Cellador Ales 500 ml	36
Dry Cider <i>Second Fruit</i> , Gotsa 750 ml	13/39

NON-ALCOHOLIC

Meyer Lemon-Rosemary Soda fennel pollen salt	6
Farm Peach Shrub persimmon vinegar	6

WINES BY THE GLASS

SPARKLING

Chenin Blanc La Taille aux Loups <i>Brut Tradition</i> , Crémant du Loire, FR NV	17/85
Xarel-lo/Macabeo , Raventos i Blanc <i>Brut Rosé</i> , Penedés, SP 2018	17/85
Lambrusco di Sorbara Zanasi, Emilia-Romagna, IT NV	14/70

WHITE

Melon de Bourgogne Louis Métaireau, Muscadet, Loire Valley, FR 2018	14/70
Albariño D0 Ferreiro, Rias Baixas, Spain 2018	18/90
Riesling Weingut Rebholz <i>Trocken</i> , Pfalz, Germany 2018	16/80
Merseguera Baldozar 923, Valencia, Spain 2018	16/80
Grüner Veltliner Rudi Pichler, <i>Federspeiz</i> , Wachau, Austria 2019	17/85
White Blend , Manincor <i>Riserva della Contessa</i> , Alto Adige, Italy 2019	17/85
Chardonnay Champ Divin, Jura, France 2018	18/90
Skin-Fermented Malvazija Istarska Piquentum, Istria, Croatia 2019	17/85

ROSÉ

Liatiko , Lyrarakis, Kedros, Crete, Greece 2020	14/70
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RED

Ruché di Castagnole La Miraja, Piedmont, IT 2020 <i>served chilled</i>	17/85
Rufete Viñas Serranas <i>Fuente Grulla</i> , Castilla y Leon, Spain 2018	17/85
Mandilaria Argyros <i>Atlantis</i> , Greece 2017	16/80
Vinhão Aphros, Vinho Verde, Portugal 2018	15/75
Pinot Noir Anthill Farms, Anderson Valley, CA 2018	18/90
Nebbiolo Alfio Mozzi <i>Grisone</i> , Valtellina, Italy 2014	19/95

corkage policy:

6% will be added to your check to support SF employer mandates

\$30 each for the first two bottles, \$60 for the third, \$90 for the fourth