

THE ANCHOVY BAR

ANCHOVIES

Anchovy Bar Mixed Two	20
served with toasted ciabatta, cucumber, crème fraîche, seasoned tomato & radishes	
'Anchoas Don Bocarte' <small>Cantabria, Spain</small>	18
burrata & edamame hummus crostini	
'Anxoves Callol i Serrats' <small>L'Escala, Spain</small>	22
cast iron farm eggs, jimmy nardello pepper & bread crumb	
Delfino Filetti di Alici <small>Cetara, Italy</small>	9
caesar 'deviled' egg & parmesan	

OYSTERS

6/12/24

Chelsea Gem , Chelsea Farms, Eld Inlet, WA	19/36/66
Salazar , Salazar Shellfish, Totten Inlet, WA	19/36/66
Pickering Passage , Pangea Shellfish, Puget Sound, WA	19/36/66
Miyagi , Pangea Shellfish, Puget Sound, WA	19/36/66
Barren Point , Marinelli Shellfish, Puget Sound, WA	19/36/66
Kusshi , Kusshi Oyster Co., Deep Bay, BC	21/40/72
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 Farms Ricotta	14
hachiya persimmon & fennel pollen	
Chiara Mortadella IGP <small>Bologna, Italy</small>	16
quince, pistachio & arugula	
Wagon Wheel Cheese 'Chip & Dip'	9
smoked vinegar pickled pepper salt	

VEGETABLES

Brussels Sprouts	12
fermented jalapeño, queso fresco & chili peanuts	
Delicata Squash	10
pumpkin salsa, pomegranate & pepita crunch	
Pole Beans & Tonnato	10
pickled raisin, almond & fried shallot	
Braised Fennel	10
persimmon, lemon ranch & bread salsa	
Brokaw Avocado & Crispy Sticky Rice	17
pickled fresno chile & colatura	

SEAFOOD

COLD

Albacore 'Tataki' <small>Astoria, OR</small>	19
red curry vinaigrette, radish & makrut salt	
Geoduck Clam <small>Tacoma, WA</small>	20
ginger carrot & cara cara oranges	
Trout Roe 'Chirashi' <small>Susanville, CA</small>	19
shiso, egg crepe & chili aioli	
Bay Shrimp 'Louie' <small>Newport, OR</small>	22
heart of palm, quinoa crunch & togarashi	
Halibut Ceviche <small>Marin Coast, CA</small>	19
dirty girl tomato salsa & avocado	
Uni Guacamole <small>Santa Barbara, CA</small>	28
passion fruit ponzu, habanada salsa & rice chips	
HOT	
Meyer Lemon-Miso Clams <small>Skookum Inlet, WA</small>	19
hodo soy yuba	
Spiced Tomato Seafood Stew <small>Northern Coast, CA</small>	30
preserved lemon	

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

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>Geisterfaust</i> , Ghost Town Brewing	8
Hazy IPA <i>Cantaloupe Island</i> , Cellarmaker Brewing Co.	9
Farmhouse Ale <i>Family Miner</i> , Yeast of Eden	12
Wheat Ale , <i>Jawbone</i> , Breakeven Beermakers	9

CANS & BOTTLES

Oyster Stout , Henhouse Brewing Co. 16oz can	8
Albariño Sour Ale <i>Orange Sunshine</i> , Cellador Ales 500 ml	36
Dry Cider <i>Second Fruit</i> , Gotsa 750 ml	13/39
Apple & Grape Cider <i>Appinette</i> , Aaron Burr Cider 750 ml	50

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

WINES BY THE GLASS

SPARKLING

Auxerrois/Pinot Noir , Albert Mam <i>Brut Nature</i> , Cremant d'Alsace, France 2017	20/100
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 Château-Thebaud, Muscadet, Loire Valley, FR 2013	16/80
Albariño Benito Santos, Rias Baixas, Spain 2020	15/75
Riesling Weingut Rebholz <i>Trocken</i> , Pfalz, Germany 2018	16/80
Merseguera Baldovar 923, Valencia, Spain 2018	16/80
Grüner Veltliner Rudi Pichler, <i>Federspeizl</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 Minus Tide, Manchester Ridge Vineyard, Mendocino CA 2019	19/95
Nebbiolo Alfio Mozzi <i>Grisone</i> , Valtellina, Italy 2014	19/95

NON-ALCOHOLIC

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

corkage policy:

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