

THE ANCHOVY BAR

ANCHOVIES

- 'Anchoas Don Bocarte' *Filetes Grandes*, Cantabria, Spain 22
- 'Anxoves Callol i Serrats' L'Escala, Spain 18
- ... Anchovy Bar Mixed Two 20
served with toasted ciabatta, cucumber, crème fraiche, seasoned tomato & radishes

OYSTERS

- each/6/12
- Sweetwater, Hog Island, Tomales Bay, CA 3.25/18/32
- Earthquake, Hog Island, Tomales Bay, CA 3.25/18/32
- Kumamoto, Hog Island, Humboldt Bay, CA 3.75/20/36
- Chelsea Gem, Chelsea Farms, Olympia, WA 3.25/18/32
- Capital Oyster, Capital, Harstine Island, WA 3.25/18/32
- Pickering Passage, Hama Hama, Lilliwaup, WA 3.25/18/32
- Oyster Bar Mixed Six one of each oyster .../20/36
- The Western Addition Oyster 9
two broiled hog island sweetwaters, smoky date sambal butter & bacon

BUTTERS & SPREADS

- Cod Roe & Mendocino Nori Butter[s] 12
steamed potatoes
- Bellwether Farms Ricotta & Hachiya Persimmon 12
rye cracker, balsamic vinegar & pistachio
- Fresh Buffalo Milk Mozzarella from Naples 16
toasted ciabatta & artichoke bomba calabrese

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

VEGETABLES

- Hikari Farm Cucumbers 9
black sesame yuzu, mendocino nori & quinoa furikake
- Shaved Vegetable Salad 12
avocado green goddess dressing
- Delicata Squash 10
pumpkin seed 'crema' & pomegranate

SEAFOOD

COLD

- Filetti di Alici 'Deviled' Egg caesar & parmesan 8
- Steamed Mussels parsley, butter beans & garum salt 13
- Geoduck Clam olio nuovo, grapefruit ponzu & somen noodle 20
- Smoked Albacore broccoli & meyer lemon-black olive sauce 15
- Bay Shrimp 'Louie' heart of palm, quinoa crunch & togarashi 22
- Local Halibut Ceviche dirty girl tomato, lime & avocado 18
- Fort Bragg Uni Toast everything seed & cream cheese 20

HOT

- Anchovy Bar Spiced Tomato Seafood Stew 28

MEAT

- Prosciutto 'Carta di Musica' 16
aged 24 months, bayley hazen blue cheese & walnuts
- Hans' Smoked Liverwurst dijonnaise 8
- River Dog Farm Pig's Head 12
shaved fennel, apple & red boat fish sauce
- Liberty Duck Confit Schnitzel 25
mushrooms, brown butter & delfino colatura
- Beef Cheek & Bone Marrow Stew 24
yellow eye beans & smoked chili vinegar

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

APÉRITIFS

Cappeletti Spritz	12
cappeletti, sparkling wine & orange	
Negroni Fugazi	12
'farm gin', smoked bitters, sweet vermouth	
Vermouth Mixed Three	20
a two-ounce pour of all three vermouths	
Extra Dry Vermouth	12
La Quintinye Royal, Cognac, FR	
Vermouth	10
Casa Mariol Vermut Negre, SP	
Off-Dry Vermouth	12
Primitivo Quiles, SP	
Sherry {chilled}	16
Fernando de Castilla <i>En Rama</i> Fino, Jerez, SP	
Sherry	22
González Byass <i>Apostoles Palo Cortado</i> , Jerez, SP	

BEER & CIDER

DRAFT

Mexican Lager	7
<i>Temescal Especial</i> , Temescal Brewing	
West Coast IPA	9
<i>Sigil</i> , Ghost Town Brewing	
Tart Saison	9
<i>Lost Wisdom</i> , Cellarmaker Brewing	

CANS & BOTTLES

Saison	12
<i>Saison du Meyboom</i> , Brasserie de la Senne	
Gueuze	30
<i>Classic Gueuze 2018</i> , Brasserie Cantillon	
Spontaneous Oak-Aged Sour w/ Cherries	40
<i>Lee Kriek</i> , de Garde	
Oak-Aged Pilsner {w/ Carignan Grapes}	24
Temescal Brewing	
Brut Cider	38
Cyril Zangs	
Pear Cider	50
<i>Granit</i> , Eric Bordelet	

NON-ALCOHOLIC

Cory's Celery & Pear Kombucha	6
Fevertree Ginger Beer	6
Kimino Ume Sparkling Soda	6
Lauretana Sparkling Water	8
Andytown French Press Coffee	8
Rare Tea Co.	8
earl grey, oolong, genmaicha, wild rooibos	

WINES BY THE GLASS

SPARKLING

Chardonnay	Domaine Tissot, Crémant du Jura, FR NV	19/95
Trepât	Pere Mata <i>Brut Rosé</i> , Cava, Spain 2017	15/75
Lambrusco di Sorbara	Zanasi, Emilia-Romagna, IT NV	14/70
Gamay	Domaine Balivet <i>Methodo Ancestral</i> , Bugey-Cerdon, FR NV	14/70

WHITE

Melon de Bourgogne	Claude Braunger, Muscadet, Loire Valley, FR 2018	14/70
Loureiro	Quinta do Ameal, Vinho Verde, PT 2018	14/70
Riesling	Weingut Rebholz <i>Trocken</i> , Pfalz, GR 2018	16/80
Scheurebe	Hans Wirsching <i>Trocken</i> , Franken, GR 2017	15/75
Palomino	Tosca Cerrada <i>Mosto</i> , Cádiz, Spain 2016	15/75
Pinot Bianco/Greco	Massican <i>Gemina</i> , Napa Valley, CA 2018	16/80
Chardonnay	Gilbert Picq, Chablis, FR 2018	18/90
Pinot Blanc	Kabaj <i>Beli</i> , Goriška Brda, Slovenia 2015 <i>skin-fermented</i>	17/85

ROSÉ

Pinot Noir	Scribe, Carneros, California 2017	14/70
-------------------	-----------------------------------	-------

RED

Gamay	Anthony Thevenet, Morgon Village, Beaujolais, FR 2016	18/90
Kékfrankos	Bott Frigyes, Juznoslovenská, Slovakia 2018	17/85
Pinot Noir	Anthill Farms, Sonoma Coast, CA 2018	18/90
Negramoll	Viñatigo, Canary Islands, Spain 2018	19/95
Vranac	Monastery Trvdoš, Trebinje, Bosnia & Herzegovina 2016	16/80

corkage: \$50 each for the first two bottles, \$100 for the third, \$150 for the fourth