

THE ANCHOVY BAR

ANCHOVIES

Local 'Boquerones' *The Anchovy Project* San Francisco, CA 10/20

'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 fraîche, seasoned tomato & radishes

Filetti di Alici 'Deviled' Egg caesar & parmesan 8

SF Anchovies 'in Purgatory' garlic & sansho pepper 18

OYSTERS

each/6/12

Sweetwater, Hog Island, Tomales Bay, CA 3.25/18/34

Kumamoto, Hog Island, Humboldt Bay, CA 3.75/20/36

Capital, Capital Oyster, Olympia, WA 3.25/18/34

Baywater Sweet, Baywater Shellfish, Hood Canal, WA 3.25/18/34

Divine Pine, North Sea Oyster, Topsail Sound, NC 3.75/20/36

Crowe's Pasture, Island Creek, Dennis, MA 3.25/18/34

Oyster Bar Mixed Six one of each oyster .../20/36

The Western Addition Oyster two broiled hog 9
island sweetwaters, smoky date sambal butter & bacon

BUTTERS & SPREADS

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

Bellwether Farms Ricotta & Meyer Lemon 12
rye cracker & pistachio

Fresh Buffalo Milk Mozzarella from Naples 16
toasted ciabatta & artichoke bomba calabrese

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

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

VEGETABLES

Cucumbers & Black Sesame Yuzu 9
mendocino nori & quinoa furikake

Zuckermans Asparagus & Leeks 'Vinaigrette' 10
bottarga di tonno

Brokaw Avocado serrano crema, beets & bread salsa 10

Early Spring Citrus 9
hudson vineyards extra virgin olive oil & ricotta salata

SEAFOOD

COLD

Steamed Mussels parsley, butter beans & garum salt 10

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 & avocado 18

Diver Scallop 'Chirashi' nori, ginger & chili mayo 21

HOT

Sardine & Kimchi Pancake smoked soy glaze 13/26

Spiced Tomato Seafood Stew preserved lemon 30

Meyer Lemon-Miso Clams hodo soy yuba 22

MEAT

24-month Prosciutto 'Carta di Musica' 16
bayley hazen blue cheese & walnuts

Duck Liver salted kampf colatura 12

Liberty Duck Confit Schnitzel 25
mushrooms & brown butter

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 La Quintinye <i>Royal</i> , Cognac, FR	12
Vermouth Casa Mariol <i>Vermut Negre</i> , SP	10
Off-Dry Vermouth Primitivo Quiles, SP	12
Sherry Mixed Three	24
a two-ounce pour of all three sherries	
En Rama Fino {chilled} Fernando de Castilla Jerez, SP	16
Amontillado El Maestro Sierra <i>12yr</i> , Jerez, SP	15
Oloroso Bodegas La Cigarrera, Jerez, SP	15

BEER & CIDER

DRAFT

Pilsner <i>Reality Czech</i> , Moonlight Brewing	8
IPA <i>Cantaloupe Island</i> , Cellarmaker Brewing	9
Tart Saison <i>Grisette B.7</i> Side Project Brewing	10

CANS & BOTTLES

Helles Lager <i>Little Bit</i> , Sante Adairius Rustic Ales	9
Saison <i>La Vermontoise</i> , Balugies/Hill Farmstead	19
Rosé-style Pilsner {w/ Carignan Grapes} Temescal Brewing	18
Gueuze <i>Vintage Gueuze 2016</i> , Drie Fonteinen	35
Oak-Aged Sour Ale w/ Cherries <i>Lee Kriek</i> , de Garde	35
Brut Cider Cyril Zangs	9/38
Pear Cider <i>Granit</i> , Eric Bordelet	50

NON-ALCOHOLIC

Fevertree Ginger Beer	6
Lauretana Sparkling Water	6
Andytown Coffee {French Press}	8
Rare Tea Company Tea	8
Earl Grey, Oolong, Genmaicha, Rooibos	

WINES BY THE GLASS

SPARKLING

Chardonnay Domaine Tissot, Crémant du Jura, FR NV	19/95
Trepat , 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>Method Ancestral off-dry</i> , Bugey-Cerdon, FR NV	14/70

WHITE

Melon de Bourgogne Claude Braunger, Muscadet, Loire Valley, FR 2018	14/70
Albariño DO Ferreiro, Rias Baixas, Spain 2018	18/90
Riesling Weingut Rebholz <i>Trocken</i> , Pfalz, GR 2018	16/80
Scheurebe Hans Wirsching <i>Trocken</i> , Franken, GR 2017	15/75
Grüner Veltliner/Riesling Tatomer, Central Coast, CA 2019	14/70
White Blend , Manincor <i>Riserva della Contessa</i> , Alto Adige, IT 2019	17/85
Chardonnay Gilbert Picq, Chablis, FR 2018	18/90
Skin-Fermented Pinot Grigio Ronco Severo <i>Ramato</i> , Friuli Colli Orientali, IT 2017	20/100

ROSÉ

Cabernet Franc Thibaud Boudignon, Loire Valley, FR 2019	15/75
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RED

Frappato COS, Sicily, Italy 2019	16/80
Gamay Anthony Thevenet, Morgon Village, Beaujolais, FR 2016	18/90
Kékfrankos Bott Frigyes, Juznoslovenská, Slovakia 2019	17/85
Pinot Noir Anthill Farms, Anderson Valley, CA 2018	18/90
Tempranillo Lindes de Remelluri <i>Viñedos de Labastida</i> , Rioja, SP 2015	19/95

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