

# THE ANCHOVY BAR

## ANCHOVIES

'Anchoas Don Bocarte' <i>Filetes Grandes</i> , 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	

## 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
Indigo, Baywater Shellfish, Hood Head, WA	3.25/18/32
Disco, Hama Hama, Discovery Bay, 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 & 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 each check to support SF employer mandates

## VEGETABLES

Hikari Farm Cucumbers	9
mendocino nori, black sesame yuzu & 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

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 & avocado	18
Diver Scallop 'Chirashi' nori, ginger & chili mayo	21

### HOT

Anchovies 'in Purgatory' garlic & sansho pepper	18
Sardine & Kimchi Pancake smoked soy glaze	13/26
Spiced Tomato Seafood Stew preserved lemon	30
Meyer Lemon-Miso Clams hodo soy yuba	22

## MEAT

Prosciutto 'Carta di Musica'	16
aged 24 months, bayley hazen blue cheese & walnuts	
Duck Liver salted kampot colatura	12
Liberty Duck Confit Schnitzel mushrooms & brown butter	25
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

<b>Cappeletti Spritz</b>	12
cappeletti, sparkling wine & orange	
<b>Negroni Fugazi</b>	12
'farm gin', smoked bitters, sweet vermouth	
<b>Vermouth</b> Casa Mariol Vermut Negre, SP	10
<b>Off-Dry Vermouth</b> Primitivo Quiles, SP	12
<b>Sherry</b> {chilled} Fernando de Castilla <i>En Rama Fino</i> , Jerez, SP	16
<b>Sherry</b> Bodegas La Cigarrera <i>Oloroso</i> , Jerez, SP	15

## BEER & CIDER

### DRAFT

<b>Mexican Lager</b> <i>Temescal Especial</i> , Temescal Brewing	7
<b>IPA</b> <i>Inhume</i> , Ghost Town Brewing	9
<b>Oak-Aged Saison</b> <i>Saison du Ble</i> , Side Project Brewing	10

### CANS & BOTTLES

<b>Saison w/ Sea Salt &amp; Lime</b> <i>Surfcasting</i> , Oxbow Brewing	8
<b>Helles Lager</b> <i>Little Bit</i> , Sante Adairius Rustic Ales	9
<b>Rosé-style Pilsner</b> {w/ Carignan Grapes} Temescal Brewing	18
<b>Gueuze</b> <i>Vintage Gueuze 2016</i> , Drie Fonteinen	35
<b>Oak-Aged Sour Ale w/ Cherries</b> <i>Lee Kriek</i> , de Garde	35
<b>Brut Cider</b> Cyril Zangs	9/38
<b>Pear Cider</b> <i>Granit</i> , Eric Bordelet	50

## NON-ALCOHOLIC

<b>Fevertree Ginger Beer</b>	6
<b>Kimino Ume Sparkling Soda</b>	6
<b>Lauretana Sparkling Water</b>	8
<b>Andytown French Press Coffee</b>	8
<b>Rare Tea Co.</b> earl grey, oolong, genmaicha, wild rooibos	8

## WINES BY THE GLASS

### SPARKLING

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

### WHITE

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

*skin-fermented*

### ROSÉ

<b>Cabernet Franc</b> Thibaud Boudignon, Loire Valley, FR 2019	15/75
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### RED

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

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