

# 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 3.75/20/36

Kumamoto, Humboldt Bay, CA 3.75/20/36

Eld Inlet, Hama Hama, Eld Inlet, WA 3.25/18/34

Salazar, Hama Hama, Pickering Passage, WA 3.25/18/34

Effingham, Vancouver Island, British Columbia 3.25/18/34

Beach Point, Barnstable Harbor, MA 3.75/20/36

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 Crescenza & Brentwood Corn 13  
shishito crema & jalapeño

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

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

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

## VEGETABLES

Hikari Farm Cucumbers 10  
black sesame yuzu & quinoa furikake

Heirloom Tomato from our Farm 10  
salsa seca & ricotta salata

Costata Romanesco Zucchini 10  
calabrian chili, pine nuts & basil

Brokaw Avocado 10  
serrano crema, beets & bread salsa

Pole Beans with Mackerel Tonnato 10  
pickled raisins, almonds & fried shallot

## SEAFOOD

### COLD

Marinated Squid butter bean, sun-dried tomatoes & parsley 12

Local Albacore fennel & meyer lemon-black olive aioli 16

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

Halibut Ceviche tomatillo salsa & avocado 19

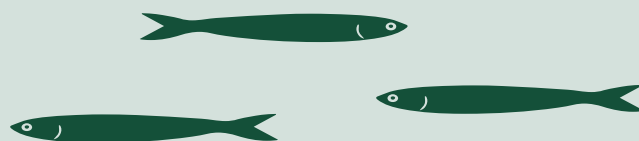
Smoked Wild King Salmon Toast pickled ramps & yogurt butter 19

### HOT

Sardine & Kimchi Pancake smoked soy glaze 16

Spiced Tomato Seafood Stew preserved lemon 30

Meyer Lemon-Miso Clams hodo soy yuba 22



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

## APÉRITIFS

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

## BEER & CIDER

### DRAFT

<b>Pale Beer</b> <i>Bluebelly</i> , Breakeven Beermakers	8
<b>IPA</b> <i>Body High</i> , Wondrous Brewing Co.	9
<b>Oak-Aged Sour Ale</b> <i>Biere du Pays B.10</i> , Side Project Brewing	12
<b>Oyster Stout</b> Henhouse Brewing Co.	8

### CANS & BOTTLES

<b>Saison</b> <i>Robert</i> , Russian River Brewing Co.	11
<b>Tart Saison with Peaches</b> , Funk Factory	39
<b>Albariño Sour Ale</b> <i>Orange Sunshine</i> , Cellador Ales	36
<b>Dry Cider</b> <i>Second Fruit</i> , Gotsa	13/39
<b>Pear Cider</b> <i>Granit</i> , Eric Bordelet	50

## NON-ALCOHOLIC

<b>Santa Rosa Plum and Rosemary Kombucha</b>	8
<b>Fevertree Ginger Beer</b>	6
<b>Andytown Coffee {French Press}</b>	8
<b>Rare Tea Company Tea</b>	8
Earl Grey, Black, Genmaicha, Rooibos	

## WINES BY THE GLASS

### SPARKLING

<b>Chenin Blanc</b> La Taille aux Loups <i>Brut Tradition</i> , Crémant du Loire, FR NV	17/85
<b>Trepat</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>Off-Dry Gamay</b> Domaine Balivet <i>Methodé Ancestral</i> , Bugey-Cerdon, FR	14/70

### WHITE

<b>Melon de Bourgogne</b> Louis Métaireau, 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</b> Tatomer, Meeresboden, Santa Barbara, CA 2018	15/75
<b>White Blend</b> , Manincor <i>Riserva della Contessa</i> , Alto Adige, IT 2019	17/85
<b>Chardonnay</b> Gilbert Picq, Chablis, FR 2018	18/90
<b>Skin-Fermented Malvazija Istarska</b> Piquentum, Istria, Croatia 2019	17/85

### ROSÉ

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

<b>Frappato</b> COS, Sicily, Italy 2019	16/80
<b>Mandilaria</b> Argyros <i>Atlantis</i> , Greece 2017	16/80
<b>Vinhão</b> Aphros, Vinho Verde, Portugal 2018	15/75
<b>Pinot Noir</b> Anthill Farms, Anderson Valley, CA 2018	18/90
<b>Tempranillo</b> 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