

THE ANCHOVY BAR

ANCHOVIES

LOCAL

(in season April to October)

Our 'Boquerones' San Francisco, CA 10/20
'lime-pickled', cucumber, mint & espelette

Anchovies 'in Purgatory' garlic & sansho pepper 18

IMPORTED

'Anchoas Don Bocarte' Cantabria, Spain 22
toasted ciabatta, crème fraîche, tomato & radishes

'Anxoves Callol i Serrats' L'Escala, Spain 22
cast iron riverdog farm eggs, nardello pepper & bread crumb

Delfino Filetti di Alici Cetara, Italy 9
caesar 'deviled' egg & parmesan

OYSTERS

6/12/24

Sweetwater, Hog Island Oysters, Tomales Bay, CA 19/36/66

Quilcene, Pangea Shellfish, Quilcene Bay, WA 19/36/66

Cascadia, Penn Cove Shellfish, Similk Bay, WA 19/36/66

Kusshi, Pangea Shellfish, Deep Bay, BC 21/40/72

Saint Simon, Pangea Shellfish, Shippagan, NB 19/36/66

Parish Point, Parish Point, Lynnhaven River, VA 19/36/66

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 Crescenza & Brentwood Corn 13
shishito, jalapeño & meyer lemon-oregano crackers

Chiara Mortadella IGP Bologna, Italy 16
black butter balsamic fig, pistachio & arugula

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

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

VEGETABLES

Heirloom Tomatoes 12
peanut salsa macha & queso fresco

Costata Romanesco Zucchini 10
calabrian chili, pine nut & basils

Pole Beans and Tonnato 10
pickled raisin, almond & fried shallot

Greengage & Elephant Heart Plums 12
ricotta salata & olive oil

SEAFOOD

COLD

Local Albacore fennel & meyer lemon-black olive aioli 16

Marinated Squid butter bean, sun-dried tomato & parsley 14

Geoduck Clam umeboshi, tomato, eggplant & somen noodle 20

Local King Salmon Tartare horseradish crème fraîche 17

Halibut Ceviche tomatillo salsa & avocado 19

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

HOT

Sardine & Kimchi Pancake smoked soy glaze 16

Meyer Lemon-Miso Clams hodo soy yuba 19

Spiced Tomato Seafood Stew preserved lemon 30

MEAT

Guinea Hen 'Crépinette' 25
roasted eggplant, basil, tomato & chanterelles

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	
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

Hoppy Pilsner <i>Timbo Pils</i> , Highland Park & Cellarmaker	9
IPA <i>Galazy Blaster</i> , Cellarmaker Brewing Co.	9
Oak-Aged Tart Ale <i>Scaredy Cat</i> , Ghost Town Brewing	11
Pale Ale , Mt.Tam, Marin Brewing Co.	8

CANS & BOTTLES

Saison <i>Saison des Reves</i> , Perennial x De La Senne 16oz can	9
Oyster Stout , Henhouse Brewing Co. 16oz can	8
Tart Saison with Peaches , Funk Factory 750 ml	39
Albariño Sour Ale <i>Orange Sunshine</i> , Cellador Ales 500 ml	36
Dry Cider <i>Second Fruit</i> , Gotsa 750 ml	13/39
Pear Cider <i>Granit</i> , Eric Bordelet 750 ml	50

NON-ALCOHOLIC

Meyer Lemon-Rosemary Soda fennel pollen salt	6
Elephant Heart Plum Shrub persimmon vinegar	6
Andytown Coffee -or- Rare Tea Company Tea	8

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

WINES BY THE GLASS

SPARKLING

Chenin Blanc La Taille aux Loups <i>Brut Tradition</i> , Crémant du Loire, FR NV	17/85
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 Louis Métaireau, Muscadet, Loire Valley, FR 2018	14/70
Albariño D0 Ferreiro, Rias Baixas, Spain 2018	18/90
Riesling Weingut Rebholz <i>Trocken</i> , Pfalz, GR 2018	16/80
Merseguera Baldozar 923, Valencia, Spain 2018	16/80

Grüner Veltliner Tatomer, Meeresboden, Santa Barbara, CA 2018	15/75
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White Blend , Manincor <i>Riserva della Contessa</i> , Alto Adige, IT 2019	17/85
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Chardonnay Gilbert Picq, Chablis, FR 2018	18/90
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Skin-Fermented Malvazija Istarska Piquentum, Istria, Croatia 2019	17/85
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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
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Rufete Viñas Serranas <i>Fuente Grulla</i> , Castilla y Leon, Spain 2018	17/85
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Mandilaria Argyros <i>Atlantis</i> , Greece 2017	16/80
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Vinhão Aphros, Vinho Verde, Portugal 2018	15/75
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Pinot Noir Anthill Farms, Anderson Valley, CA 2018	18/90
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Nebbiolo Alfio Mozzi <i>Grisone</i> , Valtellina, Italy 2014	19/95
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corkage policy:

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