

WOODFIRED SHELLFISH

- PACIFIC OYSTERS** 12/24
GULF SHRIMP 12/24
ALASKAN KING CRAB 28
MAINE LOBSTER TAIL 45
SHELLFISH PLATTER oysters, shrimp, lobster, crab 92

STARTERS

- AYESHA'S FRESH BAKED CORNBREAD (2)** thai red curry butter 6
KAMPACHI SASHIMI crispy onions, serrano chili, yuzu ponzu 20
DOUBLE DUCK WINGS mango-scotch bonnet glaze, green seasoning, crispy plantains 18
'INSTANT' BACON BAO BUNS (2) pork belly, five-spice, sweet chili sauce 17
TOKYO-STYLE CHICKEN KARAAGE fried chicken thigh, spicy mayo 14
SHAKING BEEF LETTUCE CUPS gem lettuce, pickled daikon & carrots, black pepper, nuoc cham 21
CRAB & THAI COCONUT SOUP sweet peas, tofu, peanuts, cornbread 16

SALADS

- ENDIVE & BLUE CHEESE** k&j pears, rogue smokey blue, watercress, toasted hazelnuts 16
TRUFFLE CAESAR gem lettuce, sweet onion crema, parmesan cheese, truffle dressing 17
QUINOA & KALE avocado, cucumber, radish, sunflower seeds, ginger vinaigrette 16
SMOKED BURRATA roasted beets, satsuma mandarins, pistachio, calabrian chili 17

FROM THE GARDEN

- CRISPY CAULIFLOWER** tehina, golden raisins, za'atar, pistachios 13
MICHAEL'S MOM'S FALAFEL hummus, cucumber, endive, tomato jam 12
BARBECUE SWEET POTATOES savoy cabbage-apple slaw, spiced pecans 12
CALIFORNIA AVOCADO marinated jicama, garlic crumble, calabrian chili hot sauce 9

SMOKED ST. LOUIS CUT PORK RIBS

select from

AMERICAN BARBECUE | VIETNAMESE LEMONGRASS | KOREAN SESAME-GOCHUJANG

HALF RACK 22 **WHOLE RACK** 44 **COMBO RACK** 55

SMOKED KOREAN BONE-IN SHORT RIB

steamed white rice, kimchi, toasted sesame seeds 48

FROM THE MEAT LOCKER

served with grilled onions & house steak sauce

- 8oz CENTER-CUT FILET MIGNON** 57
16oz NY STRIP 54
18oz DELMONICO RIB EYE 67

GLOBAL INSPIRATIONS

- CEDAR-SMOKED SALMON** celery root, maitake mushrooms, brussels sprouts, bacon-sherry vinaigrette 36
SINALOA CHICKEN achiote, chili, sweet potatoes, avocado 29
TEA SMOKED SONOMA DUCK ginger red rice, broccolini, persimmon, chinese hot mustard 42
GRILLED BRANZINO lemon potatoes, swiss chard, capers, olives, smoked tomato vinaigrette 33
MORRO BAY BLACK COD garlic fried rice, scallions, bok choy, chinese black bean sauce 35
BACON CHEESEBURGER avocado, lettuce, tomato, red onion, secret sauce 23

SIDEKICKS

- RIB TIP MAC & CHEESE** 16
CRAB FRIED RICE 17
BRUSSELS SPROUTS 14
GRILLED BROCCOLINI 14
GARLIC-ROSEMARY FRIES 7
TRUFFLE WHIPPED POTATOES 15

chef/proprietors MICHAEL MINA + AYESHA CURRY

The consumption of raw or undercooked eggs, meat, poultry, seafood for shellfish may increase your risk of food borne illness. 4% surcharge will be added for all food & beverages for san francisco employer mandate. Kindly be sure to inform your server/bartender for any allergies or dietary restrictions.

COCKTAILS

BOOZIE & BOUGHIE

LILIKOI MAI TAI	14
havana club rum, goslings, lilikoi, pineapple, lime	
GINA JAMAICA	14
ketel one vodka, barsol pisco, cucumber, basil, grapefruit	
CURRY UP NOW	14
woodford reserve bourbon, madras curry, corazon bitters, amontillado sherry	
ISSA G&T	14
beefeater gin, aperol, grapefruit, peach, rose, fever tree tonic	
PEAR OF THIEVES	14
rittenhouse rye, spiced pear, maple syrup, lemon	
TOTAL WISTERIA	14
tito's vodka, yuzu, ube, orgeat, lemon	
YELLOW TAMARIND	14
tres agaves reposado tequila, kumquat syrup, tamarind, lime	
SHAPE SHIFTER	14
espolon blanco tequila, honey, passion fruit, pineapple, ancho chili	

PUNCH BOWLS

serves 4-5 | 60

SANGRIA (RED OR WHITE)

red: brandy, seasonal fruit | white: rum, seasonal fruit

PUNCH DRUNK

haku vodka, peach, lime, raspberries, fever tree club soda

WHISKEY & WEATHER

elijah craig bourbon, spiced rum, apple, cinnamon

BEER

DRAFT

PURPLE HAZE	7
abita brewing company covington, la lager 4.2%	
PILSNER URQUELL	9
the original plzen, czech pilsner 4.4%	
KSA	8
fort point brewing san francisco, ca kolsch 4.6%	
HAWK HILL	8
headlands brewing co. san francisco, ca hefeweizen 4.7%	
FACTION PALE	8
faction brewing alameda, ca pale ale 6%	
LOVE	8
almanac beer co. alameda, ca hazy ipa 6.1%	
BLAH BLAH BLAH	9
21st amendment brewery san francisco, ca double ipa 8%	
EAST BROTHERS	8
east brothers beer co. richmond, ca red lager 4.6%	

WINES BY THE GLASS

SPARKLING

DOMAINE CARNEROS	brut sparkling wine	16 72
carneros, ca 2015		
COLLET	brut champagne	21 94
champagne, france nv		
J.M. GOBILLARD ET FILS	brut rose champagne	26 117
champagne, france nv		

WHITE

JUSTIN	sauvignon blanc	13 58
central coast, ca 2018		
FILLABOA	albariño	12 54
rias biaxas, spain 2018		
DR. HERMANN DR. H	riesling	13 58
mosel, germany 2018		
JEAN-MARC BROCARD	chardonnay	17 76
chablis, france 2018		
NIELSON	chardonnay	14 63
santa barbara, ca 2018		

ZERO PROOF

GARDEN OF EDEN	7
grapefruit, cucumber, basil, fever tree club soda	
PEACHY KEEN	7
peach, lime, raspberry, fever tree club soda	

TEA TOTALERS

ASSAM BLACK	4
SWEET TEA	6
ST. TROPEZ GREEN	5
THAI ICED TEA	6
ARNOLD PALMER	5
PASSION FRUIT-HONEY LEMONADE	6

BOTTLE & CAN

HIGH LIFE	pale ale 4.6% (7oz)	4
TECATE	pale lager 4.5%	5
TRUMER PILS	pilsner 4.8%	7
SAPPORO PREMIUM	pale lager 4.9%	7
ANCHOR STEAM	california common 4.9%	7
FARMHOUSE LAGER	lager 5.8%	8
SAISON DUPONT	belgian farmhouse ale 6.5%	10
DELICIOUS	gluten-reduced ipa 7%	7
ANIMAL	tropical ipa 7.4%	8
ORGANIC PERRY	pear cider 5% (12oz)	9
ERDINGER ALKOHOLFREI	non-alcoholic 0.5%	6

RED

LA FOLLETTE LOS PRIMEROS	pinot noir	16 72
california 2016		
VITICCIO CHIANTI CLASSICO	sangiovese	15 67
tuscany, italy 2014		
AMALAYA	malbec	13 58
salta, argentina 2017		
DAOU	cabernet sauvignon	17 76
paso robles, ca 2017		
CHAPPELLET MOUNTAIN CUVÉE	bordeaux blend	18 81
napa valley, ca 2017		
MURPHY-GOODE LIAR'S DICE	zinfandel	15 67
sonoma county, ca 2014		

ROSÉ

URBAN PROVENCE	grenache	14 63
coteaux d' aix en provence, france 2018		