

LIGHTLY TOUCHED

Oyster on the Half-Shell 3 each
Mignonette & Lemon

Dungeness Crab Cocktail 21
Lemon & Cocktail Sauce
Wild Trap Caught off the Washington Coast

Jumbo Gulf Shrimp Cocktail 24
Lemon & Cocktail Sauce
Turtle Friendly Caught in the Gulf of Mexico

Trout Gravlox 18
Toasted Brioche & Crème Fraîche
Wild Caught in the Quinault River, Washington

Orange Marinated Ceviche 15
Sweet Potato, Chili & Smoked Paprika
Sustainably Caught Seasonal Seafood

Shellfish Indulgence Platter A.Q.
Crab, Lobster, Shrimp, Oysters & Ceviche

STARTERS

Ricotta Fritters 12
Apple Butter & Maple Bacon with Toasted Hazelnuts
Sierra Beauty Apples, Anderson Valley, California

Epic Caesar Salad 14
Levain Croutons & Parmesan
Levain Bread from Acme Bakery, Berkeley, California

Citrus Salad 16
Marinated Beets, Cara Cara & Hazelnut-Crusted Goat Cheese
Organically Grown Beets from Star Route Farms, Bolinas, California

Craft Your Own Salad 16

*Butter Lettuce • Arugula • Iceberg • Baby Kale
Champagne Vinaigrette • Buttermilk Vinaigrette • Aged Balsamic Vinaigrette*

*-Select as many of the following as you would like and make your salad EPIC!-
Hard Cooked Egg • Roasted Beets • Cucumber • Bacon • Dried Cherries
Orange Segments • Apples • Baby Carrots • Radishes
Farro • Sunflower Seeds • Hazelnuts • Candied Pecans*

Add: Chicken 9 • Gulf Shrimp 15 • Steak 16 • Dungeness Crab 21



Celery Root Soup
Crisp Parsley & Curry Oil

Porcini Crusted Hanger Steak
Mushroom-Pine Nut Purée, Dinosaur Kale & Red Wine

DESSERT add five dollars

A 5% surcharge will be added to all food and beverages for San Francisco employer mandates.



STEAKS

Filet Mignon
6 oz 38 ▪ 9 oz 49
Naturally Raised by Family Owned Schmitz Ranch, California

Center Cut Ribeye Steak 12 oz 44
Procured by S.F. Butcher, Bryan Flannery

Flatiron Steak 9 oz 45
F1 Wagyu from Australia

Boneless New York Steak 12 oz 40
Procured by S.F. Butcher, Bryan Flannery

Additional larger cuts of steak are available.

TO COMPLEMENT (choose one)

Béarnaise Sauce, Chimichurri, Horseradish or "Epic Steak" Sauce

TO "ADD ON"

Miso Truffle Butter 7
Lobster 32/64

Point Reyes Blue Cheese 6
Mushrooms 8

BRUNCH

Bacon-Cheddar Wagyu Burger 17
Ground Fresh Daily served with French Fries & Epic Burger Sauce
Raised by Clydene Bultman on Thompson River Ranch, Marion, Montana

Breakfast Sandwich 18
Fennel Sausage, Arugula, White Cheddar & Fried Egg
Naturally Raised Pork from Devil's Gulch Ranch, Nicasio, California

Short Rib Hash 22
Peppers, Onions, Poached Eggs & Béarnaise Sauce
Black Angus Beef from Mission Ranch, Montana

Roasted Mushroom Omelette 20
Dinosaur Kale, Goat Cheese & Prosciutto
Acorn Fed Pork from Tamworth, England

Skirt Steak & Eggs 28
Smashed Fingerling Potatoes & Horseradish Crème Fraîche
All Natural, Genuine Black Angus Beef from Mission Ranch, Montana

Vegetarian & Special Dietary requests are met with enthusiasm!

WINES



The Bee Flight 16
Get buzzzzed with a flight of the three sparkling meads.
Arizona Desert Mesquite, California Bo' Wildflower, California Orange Blossom
(a flight of three, 2.5 oz each)

THE GREAT PRETENDERS

Ginger Collins 6
Apple Cider, Ginger Beer & Fresh Lime

Rose Peach Lemonade 6
Fentimans Rose Lemonade, Peach Bitters & Soda Water

Huckleberry Tea 6
Huckleberry Purée, Fresh Squeezed Lemon & Fresh Brewed Iced Tea

COCKTAILS

Spritz 13
Aperol, Prosecco & Soda Water

Jalapeño & Pomegranate Margarita 13
*Cimarron Blanco, Agave, Jalapeño, Pomegranate
Fresh Squeezed Lime & Lemon Juice*

Bay Bubbles 20
A Bottle of Pol Clement Sparking Wine
*Choice of Fresh Orange Juice, Pineapple Juice or Grapefruit Juice
(served on the side)*

EPIC Bloody Mary 15
*Charbay "Meyer Lemon" Vodka
& Housemade Bloody Mary Mix
Charcuterie by Boccalone Salumeria*

Barbary Coast Brunch Punch 44
*Mount Gay "Black Barrel" Rum, Cointreau
Pineapple, Lime Juice & Ginger Beer
(pitcher serves 2-6)*

SIDES

"Julia Child Potatoes" 10
Gruyère Cheese

Spätzle Gratin 10
Fontina Cheese

Potato Hash 9
Peppers & Onions

French Fries 9
Sauce Béarnaise

Broccoli Di Cicco 10
Garlic & Chili

Breakfast Sausage 9
Maple-Bacon Glaze

California Law advises patrons that
"Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of food borne illness".

BRUNCH