

## RAW BAR

**DAILY CEVICHE** **MP**

**CLASSIC SHRIMP COCKTAIL** **16**  
**DUNGENESS CRAB COCKTAIL** **22**

**DUNGENESS CRAB 1/2 & WHOLE** **MP**  
 drawn butter, lemon, espilette aioli

### – "ON THE HALF" SHELLFISH –

HOUSE SAUCE, SHERRY MIGNONETTE  
 MEYER LEMON GRANITÉ, HORSERADISH

**KUMAMOTO OYSTER** CA **4/EA**

**GRASSY BAR OYSTER** CA **4/EA**

**MARIN MIYAGI OYSTER** CA **3/EA**

**CHERRYSTONE CLAM** NY **3/EA**

**MANILA CLAM** WA **2/EA**

**HAWAIIAN BIGEYE TUNA POKE** **14**  
 rice, tamari, sesame, furikake, smoked salt, keta

**DUNGENESS CRAB ROLL** boudin bun **25**

**RAW BAR PLATEAU** **MP**

Our culinary focus is grounded in the story of San Francisco—its peoples, waters, lands and history. Reaching out to the lush California regions surrounding ATwater Tavern, we use a red oak-fueled fire in our authentic Santa Maria grill. Striving every day to cook our storied foods in a uniquely local way, we source the freshest, most sustainable meat, fish, cheese, fruit, wild forage and vegetables from our local affineurs, ranchers and farmers. – EXECUTIVE CHEF JAMES VERSFELT

## DESSERTS

**ICE CREAM PROFITEROLE** **11**  
 three twins coffee ice cream, pistachio  
 chocolate fudge

**CHOCOLATE MOUSSE** **13**  
 candied orange, caramel, sea salt, marshmallow

**SANTA MARIA STRAWBERRY TART** **9**  
 rhubarb, tapioca, goat chevre cream

**MALASADA DOUGHNUT** **8**  
 cinammon sugar, espresso cream

**3 TWINS ICE CREAM** various/per scoop **4**

**CALIFORNIA CHEESE BOARD** **12**  
 honeycomb, nuts, cracker, fruit

## SOFT DRINKS

**BREWED ICED TEA** **3**

**FRESH LEMONADE** **4**

**SAN PELLIGRINO** **4/6**

**FRUIT JUICE** **4**  
 fresh orange, fresh grapefruit, cranberry,  
 tomato, martinelli's apple

**TAP SODA** **3.5**  
 pepsi, diet pepsi, sierra mist, top hat ginger  
 beer, schweppes gingerale and tonic water

**BOTTLED ROOTBEER** **4**

**COFFEE**  
 roastco ATwater Blend drip **3.5**  
 roastco espresso **4**  
 house affogato w/ three twins vanilla **7.5**



ESTD 2014  
**AT WATER**  
**TAVERN**  
 S A N F R A N C I S C O

**DINNER/SPRING 2016**



## BEGIN

<b>CALAMARI 1/2 &amp; 1/2</b>	<b>12</b>
fried + seared, lemon, tartar, cocktail	
<b>PINQUITO HUMMUS</b> potato chips	<b>8</b>
<b>PT. REYES BLUE RANCH</b> potato chips	<b>9</b>
<b>SMOKED FISH DIP</b> potato chips	<b>11</b>
<b>FRIED GREEN OLIVES</b>	<b>7</b>
<b>W/ CHORIZO</b>	<b>10</b>
<b>COOS BAY BARBEQUE OYSTER</b>	<b>12</b>
garlic sierra nevada butter, herb ancho chile, adobo	
<b>CHERRYSTONE CLAMS CASINO</b>	<b>13</b>
spanish ham, sourdough, red pepper, sherry wine, iberico cheese, pickled citron	
<b>CURED MEATS</b>	<b>14</b>
salami, ham, lardo, cracker, mustard, quince	

## GREENS

<b>CAESAR</b>	<b>13</b>
romaine lettuce, garlic, anchovy dressing, focaccia, salsa verde, parmesan, white anchovy add grilled; chicken +5, shrimp +6, tri-tip +7	
<b>CHOPPED</b>	<b>12</b>
black olive, little gem lettuce, carrot, egg green bean, cherry tomato, watermelon radish sunflower, sierra nevada smoked cheddar red onion, sunchoke, avocado-green-goddess dressing	
<b>SHRIMP LOUIE</b>	<b>16</b>
wild bay shrimp, iceberg, sunflower watermelon radish, tomato	

## RED OAK GRILL

FOCACCIA + PINQUITOS  
SALSA ROJA, CHIMICHURRI, ROMESCO

**INDIVIDUAL 17 / FAMILY 30**

### TRI-TIP STEAK

sun fed ranch; woodland. 100% grass fed beef

### PORTUGUESE LINGUICA

silva brand, pork sausage

### ROSIE'S ORGANIC 1/2 CHICKEN OR BREAST

house seasoning, thyme broth, preserved lemon

### CONTADINA MIXED GRILL

tri-tip steak, spicy pork link, chicken breast  
grilled peppers & onions

## LA PLANCHA

MASA TORTILLA + WHITE BEANS  
SALSA VERDE, LOUIS DRESSING, TARTAR

**INDIVIDUAL 17 / FAMILY 30**

### SPOT PRAWNS

head-on  
half moon bay, pot caught

### PETRALE SOLE

half moon bay, scottish seine net

### SAND DABS

half moon bay, scottish seine net

### DUNGENESS CRAB CAKE

bolinas, pot caught

## OCEAN ROAST

<b>COVE MUSSELS + CHORIZO</b>	<b>18</b>
tomales bay, anchor steam beer, paprika aioli roasted onion, boudin bakery sourdough	

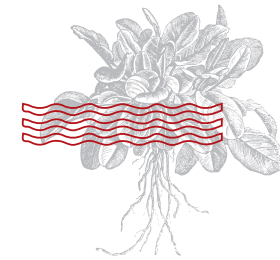
<b>ATWATER CIOPPINO</b>	<b>22/35</b>
tomales bay mussel, manila clam, dungeness crab, spot prawn, rockfish, squid, herbed tomato broth, focaccia toast, salsa verde	

## ATWATER FEATURES

<b>WILD SALMON</b>	<b>24</b>
alder planked, delta natural rice, romesco salsa verde, preserved lemon, caramelized sunchoke mash	
<b>NIMAN RANCH RIBEYE</b>	<b>32</b>
18oz natural bone-in steak, garlic greens chimichurri	

## SUPPER

<b>DUROC PORK LOIN CHOP</b> EPHRATA, WA	<b>28</b>
herb brined, wood roasted, smoked paprika rub romesco, garlic greens	
<b>ATWATER BURGER</b> TURLOCK	<b>17</b>
cream co. grass fed beef, keller bacon, heirloom tomato, sweet onion, sierra nevada jack, roasted garlic aioli, sonoma pickle, little gem lettuce acme sesame kaiser roll, potato fries	
<b>RAINBOW TROUT</b> MCFARLAND SPRINGS	<b>25</b>
delta rice, grilled asparagus, herb butter	



## SIDES & BREAD

<b>GRILLED ASPARAGUS</b> lemon butter	<b>8</b>
<b>PINQUITO OR WHITE BEANS</b>	<b>7</b>
<b>POTATO FRIES</b> parmesan, truffle oil	<b>8</b>
<b>CARAMELIZED SUNCHOKE MASH</b>	<b>8</b>
<b>DELTA NATURAL RICE PILAF</b> parsley	<b>6</b>
<b>FOCACCIA</b> w/ sierra nevada butter	<b>4</b>
<b>MASA TORTILLAS</b> w/ chili butter	<b>4</b>



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# AT WATER TAVERN S A N F R A N C I S C O

<b>PIMM'S CUP</b> pimm's no. 1, lemon, ginger beer, cucumber, mint	10
<b>WEST STAR TUGBOAT MANHATTAN</b> maker's mark, dry & sweet vermouth, bitters, cherries	10
<b>EMPEROR NORTON'S NEGRONI</b> gin 209, Campari, carpano antica	10
<b>BAUER LIMO OLD FASHIONED</b> jp wiser's rye, angostura bitters, cherries, orange	10
<b>209 GIN DRAFT MULE</b> gin 209, cucumber, tophat ginger beer	12
<b>DIAN FOSSY'S SIDECAR</b> germain robin brandy, lemon, grand marnier, sugar rim	10
<b>ROSIE CHEEKS</b> casa noble tequila, raspberry shrub, lillet rose, mint	10
<b>THE BEE'S KNEES</b> maker's mark, ginger syrup, honey syrup, bitters soda	10
<b>ROFFIGNAC</b> raspberry shrub, germain robin brandy, soda	10
<b>FRENCH 75</b> 209 gin, lemon, champagne	10
<b>WATERMELON COSMOPOLITAN</b> absolut, fresh watermelon, lime	10
<b>PINEAPPLE GINGER SPARKLER</b> fresh pineapple, ginger, rye whiskey, lime, champagne	10
<b>HANKY PANKY</b> plymouth gin, sweet vermouth, fernet branca	10
<b>BETWEEN THE SHEETS</b> bacardi rum, triple sec, cognac, lemon	10
<b>THE BIG FIG</b> los altos reposado, fig jam, manzanilla sherry, lime	10



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# AT WATER TAVERN

SAN FRANCISCO

## DRAFT BEER

<b>ANCHOR BREWING – CALIFORNIA LAGER</b> San Francisco, CA 4.9% ALC	6
<b>ANCHOR BREWING – STEAM BEER</b> San Francisco, CA 4.9%ALC	6
<b>BALLAST POINT – SCULPIN</b> San Diego, CA 7%ALC	7
<b>BLUE MOON – BELGIUM WHITE WHEAT ALE</b> Denver, CO 5.4%ALC	7
<b>COORS LIGHT – LAGER</b> Golden, CO 4.2%ALC	6
<b>GUINNESS STOUT</b> Dublin, Ireland	8
<b>HERETIC – SHALLOW GRAVE PORTER</b> Fairfield, CA 7%ALC	7
<b>LAGUNITAS – IPA</b> Petaluma, CA 6.2%ALC	7
<b>MODELO ESPECIAL – LAGER</b> Mexico 4.4%ALC	6
<b>NAPA SMITH – PILSNER</b> Napa, CA 5%ALC	7
<b>SIERRA NEVADA – PALE ALE</b> Chico, CA 5.6%ALC	6
<b>21<sup>ST</sup> AMENDMENT – BREW FREE OR DIE IPA</b> San Francisco, CA 7%ALC	7

## BOTTLES

<b>BALLAST POINT – GRAPREFRUIT SCULPIN</b> San Diego, CA 7%ALC	7
<b>BUDWEISER</b> St. Louis. MO 5%ALC	6
<b>BUD LIGHT</b> St. Louis. MO 4.2%ALC	6
<b>CORONA</b> Mexico 4.6%ALC	6
<b>HEINEKEN</b> Netherlands 5%ALC	6
<b>LAGUNITAS – A LITTLE SUMPIN' SUMPIN' ALE</b> Petaluma, CA 7.5%ALC	7
<b>MAGNER'S CIDER</b> Ireland 4.5%ALC	7
<b>MILLER LITE</b> Milwaukee, WI 4.2%ALC	6
<b>TRUMER PILS</b> Berkeley, CA 4.8%ALC	7