

BRUNCH COCKTAILS

Daytime! One of our two favorite times to drink...

Ponzu Bloody Mary

vodka, house-mix, ponzu, cornichon, shaved celery
Our version of the snooze button

Bloody Mary Royale

same as above plus an oyster and a prawn!
Y.O.L.O

French 75

gin, lemon, sugar, sparkling wine
Or try it New Orleans style, with cognac

2nd Street Shim

Cocchi Americano, grenadine, bitters, sparkling wine
You have a long day of drinking ahead of you, time to get started

Daredevil

Campari, ginger beer, lemon
Bitter, spicy, and refreshing

Vodka Highball

vodka, blanc vermouth, lemon, grapefruit, seltzer
A breakfast vodka soda

Minted Mule

vodka or bourbon, ginger beer, mint, lime
Givin' the people what they want

Outlaw Hammock

blanco tequila, sloe gin, ginger, lime, chocolate bitters
I have no idea how I got here

Belt Sander

bourbon, lemon, orange, honey, Trumer Pilsner
Do not operate a belt sander while drinking this

THINGS THAT GO BUMP IN THE NIGHT

A smaller selection of our evening drinks

Jungle Spy

gin, blanc vermouth, lemongrass, mint, citrus, honey
What's that behind you?

Trampoline Jack

Irish whiskey, banana, pear, fino sherry, lemon, mint, bitters
Bright, weird, and wonderful, just like you

Gold Rush

bourbon, lemon, honey
Created by T.J. Siegel at Milk & Honey

Cobra Kai

Japanese whiskey, cocoa, ancho chile, vino aperitivo, citrus, honey, bitters
Strike First, strike hard, no mercy

Snake Bite Kit

mezcal, tequila, Strega, vanilla, grapefruit, lime, bitters
This won't hurt a bit

Captain Deathwish

cognac, aged rum, curacao, campari, citrus, cinnamon, chocolate, sea salt
We're going to need a bigger boat

Dreams Old Men Dream

Manhattan, Negroni, Old Fashioned, combined, yes that's correct
Sleep tight

During prohibition, many great American barkeeps traveled to Europe to continue practicing their craft (and, let's face it, keep the party going). Overseas, the brash and unapologetic American style polished up and gained new maturity from our fellow bartenders across the Atlantic. Inspired by this period in history, we aim to treat everyone as Lords and Ladies, while never losing our mischievous nature. Welcome to Lord George. Cheers!

A 4% charge is added to every check for San Francisco employer mandates.

RAW BAR

Market Fresh Oyster Selection*

11 cocktail sauce / sparkling mignonette / cucumber ponzu MP

Gulf Prawns

17 cocktail sauce, lemon 3

Oyster Shooters*

12 Classic - vodka, Bloody Mary mix 6
Leche de Tigre - vodka, coconut, lime, chili, cilantro

THE BRUNCH BOARDS

great for sharing

The New Yorker

11 smoked salmon, smoked white fish*, whipped dill cream cheese, rye bread, red onion, caperberries, everything seeds whole 35 half 19

Toast & Jams & Jellies

11 sourdough, rye bread, banana bread, cultured butter, blackberry jam, marmalade, red pepper jelly whole 28 half 15

SALADS

Golden Beet and Quinoa

11 farro, butternut squash, citrus vinaigrette single - 12 shared - 33 (serves 4-5)

Chopped Salad

11 winter vegetables, green goddess

BRUNCH PLATES

Baked Eggs

12 San Marzano ragu, parmesan, bread crumb, basil pesto, levain toast

Red Flannel Hash

11 short rib, yellow beet, new potato, crispy egg, au jus

Pan de Mie French Toast

12 nutella, caramelized banana, hazelnut, whipped cream

TARTINES

A fancy name for an open-faced sandwich, served with salad

Whipped Avocado

11 charred spring onion, shimeji mushroom, togarashi

Smoked Salmon

13 crème fraîche, red onion, "everything bagel" spice

Ham & Cheese

12 black forest ham, gruyere, whole grain aioli*, egg

SIDES

Banana Bread

13 Chef Nick's Grandma's recipe 1/2 loaf - 9 loaf - 16

Applewood Bacon

12 brown sugar, black pepper 1/2 lb - 8 lb - 15

French Fries

12 meyer lemon aioli* 6

DESSERTS

Fudge Brownie à la Mode

9 bulleit bourbon, strauss vanilla ice cream

Apples & Pears & Cream...Oh My!

9 apple, pear, whipped cream, crumble, butterscotch

Due to the small size of our kitchen and the giant size of our Chef's ego, we politely decline substitutions.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness.