



Sunday Refreshments

Build-Your-Own Mimosa
Choice of Seasonal Juices
12

Bloody Mary
Horseradish Infused Vodka
12

Cherry-Ginger Spritz
Bourbon, Mint, Ginger Ale
12

Strawberry Spritz
Gin, Strawberry Shrub,
Rhubarb Bitters, Prosecco
12

Mezcal "Horchata"
House-Made Orgeat, Lime,
Habenero Tincture
12

Irish Coffee
12

Marina Mule
Vodka, Ginger Beer, Mint, Lime
12

Sunday Sugo

May 22, 2016

First Course

Gulf Prawn Cocktail
Blake's Cocktail Sauce & Lemon

Classic Caesar
Star Route Farms Romaine Lettuce
Garlic Bread Croutons & Parmesan

Second Course

Blackened Louisiana Flounder
Marinated Llano Seco Black Eyed Peas

Crispy Fried Chicken
Reed and Greenough's Rooftop Honey

Blue Lake Beans
Smokey Mushroom "Aqua Pazza"

Dessert

Slow Roasted Strawberry Shortcake
House-Made Gelato Spumoni

Served Family Style

\$35 per person

Sunday á La Carte

St Simon Oysters
3.5 ea

Crudo
Lemon & Chili Oil
3 ea

Pickles & Ranch
7

Chopped Salad
14

Eggs Benedict
16

"Hot Brown"
16

Farmers Market Vegetable Salad
17

Spaghetti Cacio e Pepe
14

Rigatoni with Oxtail
23

Prime Beef Burger & Frites
17

Aaron's Garlic Bread
7

Rosemary Frites
7

Bread... Just ask.

To offset costs of San Francisco ordinances, taxes and fees, a 4% charge will be added to all food and beverage sales. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Water available upon request. Gratuities are not included.