

# THE ANCHOVY BAR

May 2024

## Raw Bar

oysters

spicy clams



[4.5 each]

[24 per 1/2 dozen]

anchovy pintxos

oyster shooters



[10 for 2 each]

squid conserva

halibut taramasalata

scallop leche de tigre

bay shrimp aguachile

trout tabbouleh



[12 each]

Anchovy Bar Tower for Two 93

1/2 dozen oysters and everything from the Raw Bar

The Western Addition Broiled Oysters 10

bacon lardon, smoky date sambal butter

Cantabrian Anchovies, Green Garlic Yogurt Butter, Focaccia 24

Mortadella, Strawberry 'Agrodolce', Whipped Butter, Focaccia 16

Caesar 'Deviled Egg' 8

Silken Tofu, Anchovy XO, Pickled Ginger 12

Halibut Crudo, Avocado, Lime & Passionfruit 21

Steak Tartare, Yuzu Kosho, Barley Miso & Kennebec Potato Chips 19

Baby Gems Wedge Salad 16

asparagus, peas, toasted quinoa, green goddess & manchego

Riccioli with Mushrooms, Almonds & Ramp Pesto 28

Brandade Agnolotti, Artichokes & Dirty Girl Tomato 30

Broccoli, Burrata & Anson Mills Polenta 26

Duck Schnitzel, Citrus, Capers & Lemon Aioli 29

# THE ANCHOVY BAR

## SPARKLING by the glass

Ronc dai Luchis, **Verduzzo** *Brut Metodo Classico*, Friuli, Italy NV 18/90

Raventos i Blanc *de Nit*, **Xarel-Lo/Macabeu/Parelleda** *Brut Rosé*, Penedés, Spain 2021 18/90

## WHITE by the glass

**Loureiro** Quinta do Ameal *Escozha*, Vinho Verde, Portugal 2013 15/75

**Riesling** Joh. Bapt. Schäfer *Trocken*, Nahe, Germany 2021 17/85

**Riesling** Dr. Thanisch, Bernkastel Badstube *Kabinett*, Mosel, Germany 2020 17/85

**Merseguera** Baldovar 923 *Cañada Paris*, Valencia, Spain 2020 17/85

**Sauvignon Blanc** Pfluger *Quarzit*, Pfalz, Germany 2021 18/90

**Chenin Blanc** Atomic Workshop x Bedrock Wine Co., Carmel Valley, CA 2021 16/80

**Muskateller** Rebholz x TAB/SBP/Pro *Trocken*, Pfalz, Germany 2022 18/90

**Chardonnay** Christophe et Fils, Chablis, France 2022 21/105

**Moschofilero** Troupis *Hoof & Lur*, Tripoli, Greece 2021 *skin-fermented* 15/75

## ROSÉ by the glass

**Pinot Noir/Grenache** Marine Layer *Carina*, Sonoma Coast, CA 2022 17/85

## RED by the glass

**Frappato** COS, Sicily, Italy 2022 19/95

**Kekfrankos** Stumpf Pincszet, Nagy-Eged, Hungary 2018 17/85

**Valdigue** Lioco *Lolonis* Redwood Valley, California 2021 16/80

**Listan Negro** Los Bermejos, Canary Islands, Spain 2022 18/90

**Cabernet Sauvignon/Syrah/Merlot** Pont de Gassac, Pay d'Herault, France 2021 15/75

**Syrah** Comptoir Wine Co., Ballard Canyon, California 2021 20/100

## APÉRTIFS

Negroni Fugazi 14

Karl the Cappelletti Spritz 14

**Meyer Lemon 'Apertif'**, Mommenpop, California 12

**Sherry** Primitivo Collantes *Fino*, Jerez, Spain 14

**Sherry** Bodegas la Cigarrera *Oloroso*, Jerez, Spain 15

## BEER & CIDER

DRAFT **Coastal-Style Light Beer** *Capitola Bright*, Sante Adairius Rustic Ales 9

DRAFT **Hazy IPA** *Spirit Molecule*, There Does Not Exist Brewing 10

CAN **Farmhouse Ale with Lemon Verbena & Chamomile** *Matri*, Fair Isle 13

CAN **Basque Style Cider** *Basajuan*, Son of Man 16

## NON-ALCOHOLIC

Weingut Leitz, **Riesling** *Non Alcoholic Brut*, Rheingau, Germany NV 15/75

**Kolsch Style Ale**, Best Day Brewing 8

**Juicy IPA**, Untitled Art 8

**Highway 1** Meyer Lemon & Rosemary Soda 8

**Lauretana** Sparkling Water 8

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
Corkage policy: \$50 each for the first two bottles, \$60 for the third, \$90 for the fourth  
6.5% will be added to your check to support SF employer mandates