

# THE ANCHOVY BAR

April 2024

## Raw Bar

oysters

spicy clams



[4.5 each]

[24 per 1/2 dozen]

anchovy pinxtos

oyster shooters



[10 for 2 each]

squid conserva

black cod dip

scallop tartare

bay shrimp aguachile



[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

McFarland Springs Trout Gravlox, Avocado & Passionfruit 21

Steak Tartare, Leeks, Yuzu Kosho, Barley Miso Aioli 19

Salanova Lettuce Wedge Salad 16

asparagus, peas, toasted quinoa, green goddess & idiazabal

Cauliflower Mushroom 'Carbonara' 26

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/Parellada** *Brut Rosé*, Penedés, Spain 2021 20/100

## WHITE by the glass

**Loureiro** Quinta do Ameal *Escofla*, 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 16/80

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

**Sauvignon Blanc** Massican, California 2022 18/90

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

**Vidiano/Thrapsathiri** Iliana Maléhin *Leftos*, Crete, Greece 2022 17/85

**Chardonnay** Christophe et Fils, Chablis, France 2021 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

**Valdiguie** 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

La Cigarerra *Manzanilla Sherry*, Sanlucar de Barrameda, Spain 15

## BEER & CIDER

DRAFT **Pilsner** *Handshake Pils*, Break Even Beermakers 10

DRAFT **Hoppy Beer** *Head of Joaquin Murieta*, Break Even Beermakers 10

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

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

## NON-ALCOHOLIC

Weingut Leitz, **Pinot Noir** *Non Alcoholic Brut Rosé*, Rheingau, Germany NV 14/70

**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