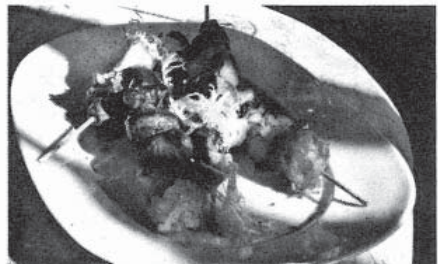
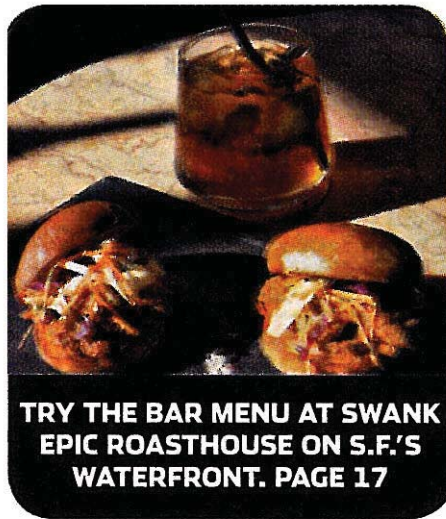


San Francisco Chronicle

96Hours



BAR BITES

:: Epic Roasthouse :: This splashy new waterfront restaurant from restaurateur Pat Kuleto is definitely one of the pricier places to take a date. To sample chef Jan Birnbaum's gourmet steakhouse fare without the triple-digit tab, head for its upstairs Quiver Bar, which offers the full restaurant menu, as well as a bar menu and specialty cocktails by 2007 Chronicle Bar Star mixologist Camber Lay.

Here, seemingly recession-proof San Franciscans mingle at the communal table and catch up with friends over a bottle of wine at one of the handful of marble tables, most of which feature sweeping views of San Francisco Bay, or at least Claes Oldenburg's "Cupid's Span" sculpture. Evenings are prime time, though the bar also offers "hangover libations" at brunch, including an Epic Bloody Mary. On clear days, head for the adjacent deck or patio.

— Laura Compton, lcompton@sfnchronicle.com

The vibe: Rustically appointed men's club seasoned with only-in-San Francisco views.

The crowd: SoMa loft dwellers, and the suits and high-heeled after-work set looking to catch up or hook up. A constant crush surrounds the bar.

Best seat: The two-tops that line the hall overlook the restaurant and are the most intimate, but there are also views from the clubber leather chairs and round marble tables.

Killer app: The meat-heavy bar menu features house-cured meats (\$25/\$40 for a selection); hearty skewers, such as skirt steak, mushrooms and liver, scallops and onions (\$8 each); and addictive vinegar barbecue pork shoulder sliders (\$7). For the ravenous, a ¾-pound burger with all the trimmings is \$25. Vegetarians should look to the main menu's sides or the rustic eggplant and tomato confit on a bun (\$7).

Signature drink: Lay and Co. shake up Conversos (tea-infused gin, Chartreuse, lemon and Lillet Blanc; \$12) and

Copper Pots (Tequila, Calvados, apple juice and spiced rim; \$12), as well as classic Sazeracs and Aviations (both \$10) with equal ease. Every drink has a personal touch, from candied orange and lemon peels to house-pickled onions.

Also on tap: Epic's 20-page wine list covers all conceivable bases. Wine by the glass is offered by the splash (3 ounces; \$6-\$13) or glass (6 ounces; \$9-\$25), and focus on California and Europe.

Bonus: For big spenders, the Treasure Island (\$100) combines Hennessy Paradis, Meyer lemon, barrel-aged bitters and a half bottle of Veuve Clicquot.

Vitals: 369 the Embarcadero (near Folsom Street), San Francisco. (415) 369-9955. epicroasthousesf.com. Bar menu served 2-10:30 p.m. Sun.-Thurs., until 1 a.m. Fri.-Sat.



Epic Roasthouse's outside patio, above, offers sweeping views of San Francisco Bay and the Bay Bridge. Inside Pat Kuleto's new restaurant, at the Quiver Bar, top center, some of the bar's specialties include the Copper Pot cocktail, top left, and skewers, top right.