



R O A S T H O U S E

**Bay Bubbles \$20**

Bottle of Aria Cava with Choice of Fresh Orange Juice, Pineapple Juice or Fresh Grapefruit Juice served on the side

**Banfi Rosa Regale, Brachetto D'Acqui \$10.00**

A unique and festive sparkling wine and a seductive aperitif

**The French 75 \$10**

Bombay Sapphire Gin  
Lemon Juice

**EPIC Blood Mary \$15**

Grey Goose Le Citron  
with Housemade Charcuterie, Bordelaise  
and Chef Jan's Special Blend of Spices

**Corpse Reviver \$10**

Nolet's Gin, Combier  
Lillet, Lemon  
& St. George Absinthe Vert

**STARTERS & SALADS**

- Oysters** a selection of the best the sea has to offer 25<sup>o</sup> each
- Pork Minestrone Soup** Gigante Beans, Zucchini, Cabbage, Kale and Parmesan Cheese 10
- Epic Homemade Granola Parfait** Organic Yogurt, Fruit and Berries 10
- Little Gems Salad** Point Reyes Blue Cheese Dressing and Bacon Brittle 12
- Warm Spinach Salad** Smoked Bacon and a Poached Duck Egg 13
- Chilled Asparagus Salad** Lobster Aioli and Blood Orange Relish 15
- Beef Tartare** Traditional Garnishes, Parsley, Aioli, Capers and Red Onions 15

**BRUNCH & LUNCH FAVORITES**

- Housemade Breakfast Pastries** 9
- Fried Blueberry Empanadas** Tangerine Curd and Mint Crème Fraîche 10
- Perfect Soft Scrambled Eggs** Crispy Potatoes, Hobb's Smoked Salmon and Caviar 14
- Soft Egg Omelet- Choose 3 from the following:** Tomatoes • Cheddar • Grilled Peppers 15  
Caramelized Onions • Bacon • Tomato Sauce • Dungeness Crabmeat • Cured Salmon
- Dungeness Crab Cake Benedict** Chive Hollandaise 16
- Breakfast Pizza** Duck Egg, Bacon, Fontina Cheese and Arugula 14
- Cornmeal Waffle** Housemade Bacon Belly, Bananas in Brazilian Rum with an Over Easy Egg 15
- Roast Beef Hash** Poached Eggs and Horseradish Cream 12
- Grilled Ribeye Steak Sandwich** on Grilled Baguette with Crispy French Fries and Cabbage Slaw 19
- Housemade Chorizo and Potato Enchiladas** Pico de Gallo, Avocado Mousse and Crème Fraîche 16
- The Ultimate 1/2 Pound Roasthouse Burger** 20  
Ground Daily with the Trimmings and served with the Accoutrements

**THINGS YOU WANT IN A STEAKHOUSE** 8 each

**Steak Fries with Roasted Garlic . Epic Mac and Cheese . Scalloped Potatoes  
Green Beans Almandine . Onion Rings with Anchovy Catsup**

**EPIC BRUNCH**

**PRIX FIXE MENU \$40.**

**A Mimosa or Spicy Bloody Mary**

**Granola Yogurt Parfait** *Organic Yogurt, Fruit and Berries*

**OR**

**Little Gem Salad** *Point Reyes Blue Cheese Dressing and Bacon Brittle*

**Fried Blueberry Empanadas** *Tangerine Curd and Mint Crème Fraîche*

**OR**

**Dungeness Crab Cake Benedict** *Chive Hollandaise*

**OR**

**Grilled Ribeye Steak Sandwich** *on Grilled Baguette with Crispy French Fries and Cabbage Slaw*

**Hot Beignets** *Chocolate Sauce*

*A 4% surcharge will be added to all food and beverages for  
San Francisco employer mandates.  
An 18% gratuity will be added to table of 6 or more*