



A 20% Fair Wage gratuity and a 5% SF employee benefit mandates surcharge will be added to your bill. *

Sample lunch menu

Marinated olives 7.00

Acme levain bread with butter 5.00

Shoestring potatoes 11.00

House-cured anchovies with celery, Parmigiano-Reggiano, and coquillo olives 18.00

Leche de Tigre: Peruvian-style white sea bass ceviche with lime, garlic, ginger, chile, red onion, and cilantro;
sweet corn and crispy chickpeas 25.00

Zuni Caesar salad* 21.00

Garden lettuce salad with melon, serpent cucumber, marinated beets, and Banyuls vinaigrette 18.00

Bowl of polenta with mascarpone or Parmigiano-Reggiano 10.00

Three-greens soup with a Riverdog Farm egg and extra-virgin olive oil 16.00

Pizza with Wagon Wheel cheese, nectarine, basil, pistachios, Espelette pepper, and pecorino romano 28.00

Spaghetti neri with Manila clams, English peas, spinach, saffron, and aioli* 28.00

Yellowfin tuna* grilled rare with summer squash, broccolini, Blue Lake beans, and cherry tomato-hoja santa salsa 46.00

Lomo saltado: Stemple Creek Ranch bavette steak with French fries, onion,
chile rocoto, Early Girl tomato, cilantro, and garlic rice 46.00

18-ounce Stemple Creek Ranch ribeye steak (served with the above accompaniments) 90.00

Chicken for two roasted in the wood-fired brick oven; warm bread salad with scallions, garlic, bitter greens,
dried currants, and pine nuts 75.00 (approximately 75 minutes)

\$1 from each chicken sold is donated to Compass Family Services, helping homeless families achieve housing stability and economic self-sufficiency

Stemple Creek Ranch grass-fed hamburger on rosemary focaccia with aioli* and Zuni pickles 22.00

Shelburne Farms cheddar cheese add 3.00

Bayley Hazen blue cheese add 3.00

grilled onion add 2.00

heirloom tomato add 4.00

house-smoked bacon add 5.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

APERITIF		JUICE & SODA		WATER		COFFEE, TEA & COCOA	
Campari	11.00	Fresh Lemonade	6.00	Mountain Valley Spring Water	9.00	Coffee	4.00
Punt e Mes	10.00	Fresh Orange Juice	5.00/6.50	Mountain Valley Sparkling Water	9.00	Café au Lait	6.50
Carpano Bianco	13.00	Fresh Grapefruit Juice	5.00/6.50			Espresso	4.00
Carpano Antica	13.00	Organic Apple Juice	5.00			Cappuccino	5.50
Lillet	10.00	Boylan Cane Cola	6.00			Caffè Latte	6.50
Lillet Rosé	10.00	Boylan Ginger Ale	6.00			Mocha Latte	7.00
Bonal	12.00	Q Ginger Beer	5.50			Black Tonic	6.25
Cocchi Americano	11.00	Abita Root Beer	6.00			Iced Bergamot Tea	5.50
Vergano Americano	11.00	Il Nostro Chinotto	7.00			Grand Crimson Keemun Tea	6.00
Suze	11.00					Bao Zhong Oolong Tea	6.50
Suze and tonic	12.50					Genmaicha Tea	6.00
Pernod	11.00					Superior Black Puer Tea	6.50
Ricard	11.00					Heirloom White Peony Tea	6.50
St. George Absinthe	16.00					Nile Valley Chamomile	6.00
						Peppermint Infusion	6.00
						Hot Cocoa	6.00

*A 20% Fair Wage gratuity will be added to your bill to be distributed amongst all employees in the chain of service who work to create your dining experience.
A 5% surcharge will also be added to your bill to support San Francisco employee benefit mandates.