

SMALL PLATES

Clam & Fish Chowder Cup \$7 Bowl \$10 celery, carrot, fennel, onion, potato, heavy cream (gluten free)
add a side of Boudin sourdough +\$3

Chips & Salsa \$8 roasted tomato salsa & guacamole

Grilled Chicken Wings \$18 buffalo sauce, bleu cheese, shaved vegetables

Fried Calamari \$15 with spicy tentsuyu & miso aioli

Smoked Fish Rilette \$12 pickled onion & garlic crostini

Garlic or Plain Fries \$9 (half order of fries \$5)



SALADS (add grilled chicken+\$5/bay shrimp +\$7/grilled or fried fish +\$9)

Shrimp Louie Salad \$28 bay shrimp, avocado, hard boiled egg, cherry tomatoes

Caesar Salad \$15 hearts of romaine, kale, garlic croutons, parmesan (whole white anchovy upon request)

House Salad \$14 local lettuces, radish, pepitas, fennel, cherry tomatoes, champagne vinaigrette

MAINS

Fish & Chips \$25 served with garlic fries and your choice of tartar sauce or jalapeño ranch

Fried Fish Tacos \$20 avocado, black bean, miso aioli, cucumber jalapeño salsa, flour tortilla

Street Tacos \$13 carnitas, cilantro, chopped onion, avocado, house salsa

Vegan Tacos \$12 seasonal vegetables with cilantro, chopped onion, avocado, house salsa

Cheese Quesadilla \$15 jack & cheddar cheese, with sides of guacamole, sour cream, salsa
add bay shrimp, chicken or carnitas +\$6

SANDWICHES (comes with side of plain fries / sub garlic fries +\$1 / sub side salad +\$3)

Shrimp Melt \$25 cheddar cheese, onion, lemon-anchovy aioli, griddled sourdough

Cheeseburger \$18 two 3oz. smash patties, cheddar cheese, shredded lettuce, onion, pickles, burger sauce, brioche bun

Bacon, Egg, and Cheese \$12 two fried eggs, cheddar cheese, bacon, garlic aioli, brioche bun

Grilled Chicken Sandwich \$16 pepper jack, sriracha aioli, cilantro, shredded lettuce, griddled sourdough
add bacon +\$2 / avocado +\$3

KIDS MENU

Kids Fish & Chips \$13 w/ plain fries and tartar sauce

Cheeseburger \$13 w/ plain fries

Hamburger \$13 w/ plain fries

Grilled Cheese Sandwich \$12 w/ plain fries

Buttered Noodles \$12 w/ parmesan cheese

SWEETS

Ice Cream Sundae \$10 caramel, toasted pecan, English toffee, caramelized banana, whipped cream

Strawberry Shortcake \$9
strawberry coulis & whipped cream

Chocolate Mousse \$8
Tcho 70% chocolate, grand marnier, whipped cream

Boylan's Small Batch Root Beer Float \$8
Scoop Vanilla Ice Cream \$4

Eating raw or undercooked seafood or poultry can be hazardous to your health

COCKTAILS \$13

Bloody Mary

skyy vodka, house mix, lemon-pepper

Mule

tito's vodka, ginger beer, lime

Café Martini

ketel one vodka, coffee concentrate, mr. black liquor

Margarita (cadillac: espolòn reposado/grand marnier +3)

milagro blanco tequila, agave, lime

Paloma

herradura tequila, fever-tree grapefruit soda, lime

Mai Tai

pineapple-infused rum blend, pistachio orgeat, lime

Painkiller

pusser's rum blend, coconut cream, juice

Mojito

flor de caña rum, fresh mint cordial, lime

Aperol Spritz

aperol, sparkling wine, club soda

Whiskey Smash

jack daniel's, lemon, pineapple cordial

Negroni

aviation gin, carpano antica vermouth, campari

Pimm's Cup

pimm's, botanist gin, cucumber, mint, strawberry

BEER

Drafts \$8

Russian River Pilsner

Pier 23 Blonde Lager

21st Amendment Watermelon Wheat

Allagash White Ale

Cellarmaker Hazy Ale

Ghost Town West Coast IPA

Sierra Nevada Pale Ale

Death & Taxes SF Black Lager

FERNET ON TAP \$10

OR ADD A SHOT WITH ANY DRAFT BEER FOR \$6

Cans

PBR 4

Tecate 4

Modelo Especial 6

High Noon Grapefruit 8

Golden State Dry Cider 8

Guinness Draught 8

Pliny the Elder (16oz bottle) 14

MICHELADA \$9

tecate, chile, citrus, chamoy

****PLEASE SEE SPECIALS FOR OUR ROTATING BEER, WINE, AND COCKTAIL OFFERINGS****

BARREL AGED \$15

Old Fashioned

bulleit bourbon, maple, bitter blend

Rum Fashioned

zacapa, amaro, bitter blend

Manhattan

wyoming whiskey, carpano antica vermouth, angostura

WINES

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|-----------------|--------------------|----|----|
| Poema | cava brut | 10 | 40 |
| Piper Sonoma | brut | 12 | 48 |
| Gerard Bertrand | brut rose | 14 | 56 |
| Méhwa | rose | 12 | 48 |
| Coppola | pinot grigio | 10 | 40 |
| St. Francis | sauvignon blanc | 10 | 40 |
| Hess | chardonnay | 10 | 40 |
| Hahn | pinot noir | 10 | 40 |
| Robert Hall | cabernet sauvignon | 12 | 48 |

NON-ALCOHOLIC

Eddie Babasa 7

iced tea, lemon, honey-ginger syrup

Mocktail #2 10

passionfruit, vanilla, citrus

Mocktail #6 (in partner with our friends at vomFass SF) 10

clementine, elderflower, shrub, sparkling

Soda or Iced Tea (with refill) 5

coke, diet coke, sprite, ginger ale

Freshly Squeezed Lemonade 5

Heineken 0.0 Zero Alcohol Beer 6

Boylan's Bottled Root Beer 5

Juices 5

cranberry, orange, apple, pineapple

Topo Chico (12oz. bottle) 5

natural mineral water

Tahoe Spring Water (750ml bottle) 9

Please note all checks include 6% surcharge for SF mandates.
20% gratuity added to tables of 5 or more. Please only 3 credit cards per table.
Thank You.