

DIRTY HABIT



spiced nuts | fried garlic | paprika 4

kennebec fries | harissa aioli 6

kumiai oysters | shallot- ginger mignonette 18 / dozen 36

chifa glazed long beans | puffed black rice 8

summer gazpacho | cucumber | farro puff | chili oil 10

halibut ceviche | leche de tigre | pickled fresnos 12

chef's selection of local cheeses | crackers | house jams 18

gem lettuce | spring onion | snap peas | avocado dressing | quinoa 10

artisanal and house made charcuterie | crackers 16

corn salad | lola rosa | cotija | achiote dressing 11

octopus | preserved meyer lemon | pistachio | black garlic puree | urfa vinaigrette 14

chicken wings | sweet soy | chili vinaigrette 15

steak tartare | bone marrow | oyster mayo | horseradish 16

kurobuta pork gyoza | napa cabbage | whiskey barrel aged shoyu 12

bbq lamb skewers | fava beans | peach relish 10

king salmon tataki | yuzu kosho | beet dashi | sesame 12

DH burger | smoked cheddar | steak sauce | fries 20

dry age ribeye | broccoli de cicco | onion relish | calabrese chile butter 43

strozzapreti | wild boar ragu | english peas | parmesan 15

beignet | apricot | strawberry sugar 9

upside down angel cake | stone fruit nectar | brown butter crumb 10

chef's selection of ice cream sorbet

poppy flower | coffee | meyer lemon 4

In response to the San Francisco employer mandates, a 5% surcharge will be added to all food and beverage sales.

Consuming raw or uncooked meats, poultry, seafood shellfish or eggs may increase your risk for food borne illness.

Please inform your server of any allergies prior to ordering.

Groups of 5 or more will have a 20% service charge

Maximum of 4 credit cards per table accepted as method of payment

07.15.19