

# SAM'S — TAVERN —

*A Tradition Since 1867*

## **Breakfast (Served 9:30AM-2:30PM)**

Corned beef hash with poached eggs 17  
New York steak and eggs, hash-browns 26  
2 eggs, hash-browns, bacon or house-made sausage 12  
Fresh-squeezed orange juice 5

### **Three Egg Omelettes served with toast**

*add hash browns 2*

**Tavern Omelette**, bay shrimp, bell pepper, provolone cheese, white onion, avocado 15

**Cheddar Cheese Omelette**, bacon, tomato, green onion, cheddar cheese 15

**Vegetarian Omelette**, Tomato, mushroom, spinach, bell pepper, grilled onion 15

**Hangtown Fry** fried local oysters, bacon and cheese omelet, roasted red potatoes 21

**Sam's Classic Breakfast Sandwich**, toasted hamburger bun, over easy egg, bacon, cheddar cheese, tomato, lettuce, pickled onion, mayo 11

**Gingress Smoked Salmon Breakfast Sandwich**, toasted hamburger bun, chive cream cheese, over easy egg, tomato, lettuce, pickled onion, cucumber, capers 13

## **Appetizers**

**Miyagi oysters on the half shell**, Champagne mignonette  
1/2 Dozen 21     Dozen 42

**Sam's crudo**, ahi tuna, king salmon, scallops  
capers, Maldon salt, Calabrian chili oil 23

**Deviled eggs**, bay shrimp filling 12

**Crispy calamari**, spicy remoulade sauce 21

**Ricotta Meatballs**, in marinara sauce 12

**Fried chicken wings**, ranch dressing 18

**Spicy Buffalo chicken wings**, ranch dressing 18

**French fries 7     Garlic fries 10     Chili fries 12**

**Long branch potatoes 7     Beer battered onion rings 8**

**Fried Zucchini**, warm marinara sauce 12

**Deep Fried Artichokes**, marinara sauce, spicy lemon aioli,  
remoulade sauce 12.50

**Shrimp Scampi**, spicy lemon herb butter 18

## **Soups and Salads**

**All beef chili**, cheddar, scallions, sour cream 10

**Classic white clam chowder**, oyster crackers 12

**Baked French onion soup** (allow 10 minutes) 14

**Sam's Shrimp Louie salad**, iceberg, tomatoes  
soft boiled egg, cucumber, avocado (3oz) 22

**Sam's Crab Louie salad**, iceberg, tomatoes  
soft boiled egg, cucumber, avocado (3oz) 37

**Chopped Caesar salad**, garlic croutons 13

*with grilled king salmon 31*

*with grilled prawns 29*

*with chicken 23*

## **Entrees**

*Served with potato salad, French fries or mixed green salad*

**Tavern burger**, heirloom tomato, iceberg, red onion, pickles

Chuck/Brisket beef 20     Beyond burger (vegan) 19

*add sharp cheddar 2     add fourme d'ambert bleu 4*

**Smash burger**, heirloom tomato, iceberg, onion, pickles 16

*add sharp cheddar 2     add fourme d'ambert bleu 4*

**Hoagie Sandwich**, Panini pressed Italian cold cuts (Sliced San Giacomo Mortadella, Culatello, Sopraseta salami), provolone cheese on Hero roll with house tapenade splashed with oil and vinegar 17

**Pesto Chicken burger**, pesto aioli, provolone cheese, heirloom tomato, iceberg, red onion, pickles 18

### **Crispy Dungeness Crabcake Sandwich**

sourdough baguette, spicy remoulade, tomato, lettuce 31

**Prime New York steak sandwich**, provolone, grilled onions 25

**Flannery Philly Cheesesteak sandwich**, provolone cheese, grilled onions, red bell peppers, mustard-horseradish sauce 25

### **Quarter-pound Nathan's Famous hot dog**

with sauerkraut 14     *add chili 2*

**"Knucklehead" Chicken sandwich**, spicy fried chicken, remoulade sauce, pickles, slaw 21

**Corned beef sandwich**, rye bread, mustard

horseradish sauce, garlic dill pickles 21

**House-made garlic sausage**, bacon braised sauerkraut 14

**Crispy pork schnitzel**, lemon 17

**Schnitzel burger**, sharp cheddar cheese, spicy remoulade sauce, heirloom tomato, iceberg, onion 17

**Fried Tempura Oysters and Chips**, house tartare sauce 22

**Fish and chips**, crispy Alaskan cod, house tartare sauce 21

**Fish tacos**, Alaskan cod, fried or grilled, cabbage, avocado, pico de gallo, tomatillo salsa 22

**Prawn tacos**, grilled, blackened or deep-fried, cabbage, avocado, pico de gallo, tomatillo salsa 24

**Fish sandwich**, Alaskan cod, house tartar sauce, pickles, slaw 18

**Grilled Salmon BLT**, applewood smoked bacon 22

**Water upon request**

*Sam's Classic Cocktails*

**Belden Martini**, Botanist gin or Belvedere  
Vodka, Cinzano dry vermouth 15

**Uncle Dino's Old Fashioned**, Michter's Rye,  
Mathilde Orange liqueur, cherry and orange  
muddled, bitters 15

**Sam's Negroni**, Botanist gin, Antica Carpano  
vermouth and Campari 15

**Grand Margarita**, Espolon Silver and Grand Marnier 16

**Bush Street Manhattan**, Wyoming Bourbon, Antica  
Carpano vermouth, twist and cherry 15

**Meili Mule**, Meili vodka, Fentimans ginger beer 15

**Liquore Di Vero Espresso Martini**, House vodka,  
Borghetti Café Espresso and Baileys 15

**Join Us for Saturday and Sunday Brunch**  
**10AM-5PM**

**Weekly Wine Specials - Ask your Server**  
**\$10 Glass                      \$40 Bottle**

*White Wines*

Chardonnay, Cave de Lugny, France '23

Chardonnay, Bramito, Italy '24

Chardonnay, Trefethen, Napa '23

Sauvignon Blanc, Brassfield, High Valley '24

Sauvignon Blanc, Threadcount, California '24

Albarino, Vionta, Italy '24

Pinot Grigio, Guinigi, Italy '23

*Glass*

*Bottle*

15.00

55.00

15.00

55.00

16.00

60.00

14.00

48.00

13.00

44.00

14.00

48.00

14.00

48.00

*Sparkling*

Gloria Ferrer, Brut, Private Cuvee NV

Lallier, Brut, R.019, France

Zonin Prosecco

Pol Clement, Blanc de Blancs, France (187 mL)

15.00

55.00

68.00

12.00

42.00

14.00

*Rose Wines*

Val D'Oca Prosecco Rosè, Extra Dry

Whispering Angel, Provence '23

14.00

48.00

15.00

55.00

*Red Wines*

Campofiorin, Rosso Verona, Masi, Italy '21

Cabernet Franc, Old Growth Cellars, Clarksburg '20

Cabernet Sauvignon, Martis, Alexander Valley '23

Pinot Noir, Browne Family, Oregon '23

Pinot Noir, Bernardus, Monterey '23

Malbec, Terrazas Reserva, Argentina '23

Syrah, Tensley, Santa Barbara '23

Sonoma Blend, Capo Isetta '23

13.00

44.00

14.00

48.00

16.00

60.00

15.00

55.00

16.00

60.00

14.00

50.00

15.00

55.00

14.00

48.00

*NA Wines*

Fre Chardonnay, California

Freixenet Legero, Sparkling Rosè

8.00

30.00

9.00

34.00

*Bottled Beers*

Budweiser 7

Bud Light 7

Rolling Rocks Extra Pale 7

Bohemia 8

Dos Equis Lager Especial 8

Paulaner Marzen 9

Almanac Hazy IPA 9

Estrella Galicia 9

Menabrea Lager 9

Cider, Crispin 9

Cider, Golden State Dry 10

Cider, Sincere, Pomegranate Rosè 9

Owl Tree, Vodka Pink Lemonade 9

Nutrul Flavors 9

*NA Beers*

Stella 0.0 NA 7

Best Day Brewing Kolsch 7

Michelob Ultra 0 (29 Cal) 7

Guinness 0 9

*Draft Beers*

Stella Artois 10

805 Blonde Ale 10

Trummer Pils 10

Guinness 10

Elysian Space Dust IPA 10

Fort Point KSA Kolsch-style 10

Deschutes Fresh Haze 10

East Brothers Red Lager 10

Big Wave Golden Ale 10

*Parties of 8 or more will have a 20% gratuity added to the check.*

*A 5 % surcharge will be added to your bill for San Francisco employer mandates. 4.15.2026*

