

# 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 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 8    Chili fries 9**

**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

**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*

## **Entrees**

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

**Tavern burger**, heirloom tomato, iceberg, pickled onion

Chuck/Brisket beef 20    Beyond burger (vegan) 19

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

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

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

### **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,  
German potato salad 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**, Bar Hill gin or Belvedere Vodka, Cinzano dry vermouth 15  
**Uncle Dino's Old Fashioned**, Michter's Bourbon, St. George spiced pear liqueur, cherry and orange muddled, bitters 15  
**Sam's Negroni**, Bar Hill gin, Antica Carpano vermouth and Campari 15  
**Roaring 20's Sazerac**, Bhakta Rye, Angostura and Peychaud's bitters and sugar 15

**Grand Margarita**, Espolon Silver and Grand Marnier 16  
**Bush Street Manhattan**, Michter's Rye, Antica Carpano vermouth, twist and cherry 15  
**Tavern Paloma**, Espolon Silver with Q Sparkling grapefruit 14  
**Meili Mule**, Meili vodka, Fever Tree ginger beer 15  
**Venetian Spritz**, Select Aperitivo, Zonin Orange-Cran Prosecco, Orange 15  
**Liquore Di Vero Espresso Martini**, House vodka, Borghetti Café Espresso and Baileys 15  
**Tavern Hot Toddy**, Tullamore Dew Honey, hot water and lemon 12

**Scotch Specials \$13 - Monkey Shoulder or Glenfiddich 12 or Glenmorangie 12**

**Weekly Wine Special \$10 - Ask your Server**

**White Wines**

	<i>Glass</i>	<i>Bottle</i>
Chardonnay, St Francis, Sonoma '22	12.00	42.00
Chardonnay, Trefethen, Napa '22	14.00	48.00
Chardonnay, Cave de Lugny, France '22	12.00	42.00
Chardonnay, Jason by Pahlmeyer, Napa '21		68.00
Sauvignon Blanc, Daou, Paso Robles '23	14.00	48.00
Pinot Grigio, Guinigi, Italy '22	12.00	42.00
Fume Blanc, Dry Creek, Sonoma '22	14.00	48.00

**Sparkling**

Pol Clemant Blanc de Blanc 187mL	13.00	
Gloria Ferrer, Brut, Private Cuvee NV	14.00	48.00
Lallier, Brut, R.019, France		68.00
Zonin Prosecco	12.00	42.00

**Rose Wines**

Val D'Oca Prosecco Rosè, Extra Dry	14.00	48.00
Whispering Angel, Provence '23	14.00	48.00

**Red Wines**

Cabernet Sauvignon, Hess Maverick, Paso Robles '22	14.00	48.00
Cabernet Sauvignon, Rodney Strong, Sonoma '20	13.00	44.00
Cabernet Sauvignon, Louis Martini, Napa '19		60.00
Cabernet Sauvignon, Jason by Pahlmeyer, Napa '21		120.00
Pinot Noir, Cru, California '21	13.00	44.00
Pinot Noir, Davis Bynum, Russian River Valley, California '18	16.00	52.00
Sonoma Blend, Capo Isetta '22	15.00	50.00
Abstract, Grenache, Syrah, Napa '22	14.00	48.00

**NA Wines**

Fre Chardonnay, California	8.00	30.00
Freixenet Legero, Sparkling Rosè	9.00	34.00

**Bottled Beers**

Budweiser 7  
 Bud Light 7  
 Coors Light 7  
 Miller High Life 7  
 Michelob Ultra 7  
 Bohemia 8  
 Pacifico 8  
 Heineken 8  
 Alhambra 9  
 Almanac Hazy IPA 9

Cider, Crispin 9  
 Cider, Golden State Dry 10  
 Cider, Sincere, Pineapple 9  
 Nutrul, Watermelon Seltzer 8  
 Long Drink Citrus, 0 Sugar 9

Topo Chico 8  
 Hard Strawberry Seltzer

**NA Beers**

Heineken 0 7  
 Best Day Brewing Kolsch 7

**Draft Beers**

Stella Artois 10  
 805 Blonde Ale 10  
 Trummer Pils 10  
 Guinness 10  
 Drakes Amber 10  
 Elysian Space Dust IPA 10  
 Fort Point KSA Kolsch-style 10  
 Deschutes Fresh Haze 10  
 Firestone Cali Squeeze 10  
 Mother Earth, Tierra Madre Lager 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. 1.08.2025*

