

SAM'S
—TAVERN—
A Tradition Since 1867

Breakfast (Served 9:30AM-3PM)

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 4.5

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

Appetizers

Miyagi oysters on the half shell, Champagne
mignonette 1/2 Dozen 20 Dozen 40

Sam's crudo, ahi tuna, king salmon, scallops
capers, Maldon salt, Calabrian chili oil 18

Deviled eggs, bay shrimp filling 12

Crispy calamari, spicy remoulade sauce 20

Ricotta Meatballs, in marinara sauce 12

Fried chicken wings, ranch dressing 18

Spicy Buffalo chicken wings, ranch dressing 18

French fries 7 Chili fries 9

Long branch potatoes 7

Beer battered onion rings 8

Fried Zucchini, warm marinara sauce 10

Shrimp Scampi, spicy lemon herb butter 18

Soups and Salads

All beef chili, cheddar, scallions, sour cream 8

Classic white clam chowder, oyster crackers 9

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

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, onion

Flannery dry-aged prime 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 27

Dry-aged, prime New York steak sandwich

provolone, grilled onions 30

Flannery Philly Cheesesteak sandwich, provolone cheese,
grilled onions, red bell peppers, mustard-horseradish sauce 30

Quarter-pound Nathan's Famous hot dog

with sauerkraut 14 *add chili 1.5*

"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 25

Fish and chips, crispy Alaskan cod, house tartare sauce 20

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

Sam's Classic Cocktails

Belden Martini, Aviation gin or Belvedere Vodka,
Cinzano dry vermouth 14

Uncle Dino's Old Fashioned, Makers Mark, St.
George spiced pear liqueur, cherry and orange
muddled, bitters 14

Sam's Negroni, Aviation gin,
Antica Carpano vermouth and Campari 14

Yosemite Lemonade
Hetchy vodka, lemonade, club soda, lemon twist 13

Grand Margarita,
Espolon Silver and Grand Marnier 16

Bush Street Manhattan,
Redwood Empire Rye, Antica Carpano vermouth,
twist and cherry 14

Tavern Paloma, Espolon Silver with Q Sparkling
grapefruit 14

Meili Mule, Meili vodka, Fever Tree ginger beer 14

Venetian Spritz, Select Aperitivo, Prosecco, Orange 14

Weekly Wine Special \$10 - Ask your Server

White Wines

	<i>Glass</i>	<i>Bottle</i>
Chardonnay, Bravium, Russian River '21	15.00	50.00
Chardonnay, Elouan, Oregon '21	12.00	42.00
Chardonnay, Cave de Lugny, France '21	12.00	42.00
Sauvignon Blanc, Daou, Paso Robles '22	14.00	48.00
Sauvignon Blanc, Benziger, North Coast '19	12.00	42.00
Pinot Grigio, Guinigi, Italy '21	12.00	42.00
Fume Blanc, Dry Creek, Sonoma '22	15.00	50.00

Sparkling

Pol Clemant Blanc de Blanc 187mL	13.00	
Gloria Ferrer, Blanc de Blancs, Carneros	15.00	50.00
Louis Roederer, Brut, France		85.00
Zonin Prosecco	12.00	42.00

Rose Wines

Val D'Oca Prosecco Rosé, Extra Dry	14.00	48.00
Bieler, Provence '22	12.00	42.00

Red Wines

Cabernet Sauvignon, Coppola, Director's Cut, Sonoma '20	14.00	48.00
Cabernet Sauvignon, Rodney Strong, Sonoma '19	13.00	44.00
Cabernet Sauvignon, Louis Martini, Napa '19	18.00	58.00
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 '19	16.00	52.00

Bottled Beers

Budweiser 6
Bud Light 6
Coors Light 6
Miller High Life 6
Heineken 0 6
Michelob Ultra 6
Bohemia 7
Pacifico 7
Alhambra 7
Heineken 7

Cider, Golden State Dry 9

Cider, Angry Orchard 7
Cider, Sincere, Apple 8

Topo Chico 7

Hard Strawberry Seltzer

Cool Cat 8

Wine Spritzer, Citrus

Draft Beers

Stella Artois 9
805 Blonde Ale 9
Trummer Pils 9
Guinness 9
Drakes Amber 9
Elysian Space Dust IPA 9
Fort Point KSA Kolsch-style 9
Deschutes Fresh Haze 9
21st Amendment El Sully Lager 9
Drakes Hefeweizen 9

Water upon request

A 5 % surcharge will be added to your bill for San Francisco employer mandates. 2.26.24