

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 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

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 22

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

Shrimp Scampi, spicy lemon herb butter 18

Soups and Salads

All beef chili, cheddar, scallions, sour cream 8

Classic white clam chowder, oyster crackers 9.50

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 31

Dry-aged, prime New York steak sandwich

provolone, grilled onions 35

Flannery Philly Cheesesteak sandwich, provolone cheese,

grilled onions, red bell peppers, mustard-horseradish sauce 35

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 15

Uncle Dino's Old Fashioned, Makers Mark, St. George
spiced pear liqueur, cherry and orange muddled, bitters 15

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

Yosemite Lemonade, Hetchy vodka, lemonade, club soda,
lemon twist 14

Grand Margarita, Espolon Silver and Grand Marnier 16

Bush Street Manhattan, Redwood Empire Rye, Antica
Carpano vermouth, twist and cherry 15

Tavern Paloma, Espolon Silver with Q Sparkling
grapefruit 14

Tito's Mule, Tito's vodka, Fever Tree ginger beer 15

Venetian Spritz, Select Aperitivo, Prosecco, Orange 15

Colorado Spritz, Breckenridge Pear Vodka,
Breckenridge Bitter, soda, lemon twist 15

Weekly Wine Special \$10 - Ask your Server

White Wines

Chardonnay, Patz and Hall, Sonoma '19

Chardonnay, Trefethen, Napa '21

Chardonnay, Cave de Lugny, France '21

Sauvignon Blanc, Daou, Paso Robles '22

Pinot Grigio, Guinigi, Italy '21

Fume Blanc, Dry Creek, Sonoma '22

Glass

15.00

14.00

12.00

14.00

12.00

15.00

Bottle

50.00

48.00

42.00

48.00

42.00

50.00

Sparkling

Pol Clemant Blanc de Blanc 187mL

Gloria Ferrer, Brut, Private Cuvee NV

Lanson, Brut, France

Zonin Prosecco

13.00

14.00

12.00

48.00

67.00

42.00

Rose Wines

Val D'Oca Prosecco Rosè, Extra Dry

Whispering Angel, Provence '22

14.00

14.00

48.00

48.00

Red Wines

Cabernet Sauvignon, Rodney Strong, Sonoma '19

Cabernet Sauvignon, Louis Martini, Napa '19

Pinot Noir, Cru, California '21

Pinot Noir, Davis Bynum, Russian River Valley, California '18

Sonoma Blend, Capo Isetta '19

Merlot, Robert Hall, Paso Robles '20

13.00

18.00

13.00

16.00

14.00

13.00

44.00

58.00

44.00

52.00

48.00

44.00

NA Wines

Fre Chardonnay, California

Freixenet Legero, Sparkling Rosè

8.00

9.00

30.00

34.00

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, Hibiscus 8

Topo Chico 7

Hard Strawberry Seltzer

Cool Cat 8

Wine Spritzer, Citrus

Water upon request

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

A 5 % surcharge will be added to your bill for San Francisco employer mandates. 5.14.24