Please note that a 20% service charge will be added to each check.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.
CAVIAR
Angler Private Batch Caviar & Banana Pancakes 97 per ounce

COLD
Ice-Cold Oysters 30/60
Chilled Pacific Cockles & Melon 18
Scallop Crudo, Tuzu & Fig Leaf 21
Bluefin Tuna Nduja, Buttermilk Bread 26
Radicchio with Radicchio X.O. 19
Endive Caesar 17

HOT
Hot Fried Collar 22
Embered Oysters with Smoked Chilli Butter 38
Fried Northern Smelt with Dill Crème Frache 15

VEGETABLES
Blistered Long Beans, Pistachio Bagna Càuda 18
Angler Potato & Sauce from Sonoma Cheeses 19
Slowly Grilled Hen of Woods Mushroom 19
Golden Straw Mushrooms in Broth 20

BREAD
Parkerhouse Rolls & Cultured Seaweed Butter 16

FISH & MEAT
Mt Lassen Trout with Charred Scallion Preserve 46
Striped Bass Filet with Mala Chils 46
Grilled Hand-Dived Scallop Makrut Lime & Coconut 26 per
Whole Sea Bream with Vermouth Butter 58
Whole Pasture Chicken Roasted in the Wood Oven 75
10 oz Dry Aged Prime Petaluma Beef 80
35-Day Dry Aged Australian Wagyu 100

LET US COOK FOR YOU
160 / 185 / 200

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DESSERT

Soft Serve Sundae  17
Chocolate Bar 17
Coconut Sorbet  17

AFTER DINNER DRINKS

Sweet Wine in Three Styles  65
White Russian  19

COFFEE & TEA

Sightglass Blueboon Coffee 5
Sightglass Hunky Dory Decaf Coffee 5
Herbal, Chamomile & Mint  8
Green, Spring Maofeng, Guizhou Province, China 9
Black, Golden Monkey, Fujian Province, China 8

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