Lunch

Endive Caesar  16
Fried Northern Smelt  14
Embered Oysters with Smoked Chili Butter  15
Chilled Pacific Cockles & Melon  17
Bluesin Tuna Nduja & Buttermilk Bread  26

Tempura Eggplant Sandwich  21
Hot Fried Halibut Sandwich  23
Angler Game Burger  25
Striped Bass with Mala  39
Flat Iron Steak  43

Choice of Simple Salad or Fries

Blistered Long Beans, Pistachio Bagna Càuda  17
Slowly Grilled Mushrooms  18

Recommended Wines by the Glass

Sorgente Extra Dry, Prosecco, Friuli-Venezia Giulia, Italy NV   15
Grenache Blend, Peyrassol La Croix (Rosé), Méditerranée, Provence, France 2020  16
Sauvignon Blanc, Nimble, Dry Creek Valley, California 2018  22
Château Moulin-à-Vent Angler, Beaujolais, France 2016  22

Full wine and beverage lists are available

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.
HAPPY HOUR

{5PM - 6:30PM}

Bar & Patio

WINE

Saison Winery Brousseau, Chardonnay, Monterey, California 2020 9

Saison Winery Regan, Pinot Noir, Santa Cruz Mountains, California 2020 9

Saison Winery Roadies, Syrah Rosé, Monterey, California 2018 (375ml Can) 15

Pierre Sparr, Crémant Rosé, Alsace, France NV 10

Sorgente Extra Dry, Prosecco, Friuli-Venezia Giulia, Italy NV 10

COCKTAILS 12

Black Manhattan        Shiso Sour        Boulevardier

Suntory Martini       California Dream      Paper Plane

BITES

Embered Oysters 14

Parker House Rolls 12

add Caviar 50 per ounce

Fried Northern Smelt 14

Hot Fried Bass Collar 14

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Dinner

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 Chili Butter  38
Fried Northern Smelt with Dill Crème Fraîche  15

Vegetables
Blistered Long Beans, Pistachio Bagna Càuda  18
Angler Potato & Sauce from Sonoma Cheeses  19
Slowly Grilled Hen of Woods Mushroom  19
Koshihikari Seaweed Rice & Trout Roe  25
+ Fort Bragg Sea Urchin  30

Bread
Parkerhouse Rolls & Cultured Seaweed Butter  16

Fish & Meat
Mt Lassen Trout with Charred Scallion Preserve  46
Striped Bass Filet with Mala Chili  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
15 oz Gold Label Wagyu Ribeye  140

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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