



**LAZY BEAR
DEN**

SAN FRANCISCO

DECEMBER 1, 2018



TRAIL MIX

BISON JERKY

Sweet and savory, marinated in house fish sauce \$9

LAZY BEAR TRAIL MIX

Dried fruits and veggies, candied nuts \$9

ROOT CRUDITÉS

With herbed garlic crème fraîche and a selection of flavored salts made from our preserves \$12

LAZY BEAR RESERVE CAVIAR

by Tsar Nicoulai, 1oz local white sturgeon caviar, cultured cream, preserved alliums, warm toast \$75

CRANBERRY BEAN MISO SOUP

1 year house miso, onion broth, fresh shelling beans \$11

THREE CHEESES

A selection of Bay Area cheese, with fixins \$15

HAM & BISCUITS

Smoked honey ham, buttermilk biscuits baked to order, pickles, honey \$15

TABLESIDE CAMPFIRE



CURED CARROTS & MAITAKES

Savory and deep, with carrot barbecue sauce \$15

SONOMA KING SALMON

Marinated in our brown rice shio koji and skewered, served with wild peppercorn salt, puffed brown rice crackers, preserved veggies, and herbs \$19

BURNT ENDS OF WAGYU RIBEYE

from Miyazaki, with smoked beet BBQ sauce and bone marrow-infused tater tots \$23

EMBER S'MORES

Grill your own s'mores, with redwood marshmallows, dark chocolate, and graham crackers \$16



THANKS,

from all of us, Alison, Andrey, Anna, Annie, Bryce, Chris, Claudia, David, Dolores, Dustin, Floyd, Gabrielle, Greg, Humberto, Hunter, Jamie, Jennie, Jonas, Kaleb, Kassie, Kelli, Kim, Makayla, Marc, Marc B., Matt, Mike, Mauro, Oscar, Pam, Ryan, Salvador, Samuel, Tai, Taylor, Tim, Timmy, Tina, Topher, Travis, William, Wilson, Yesenia

LAZY BEAR

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@lazybearsf

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, even if they are delicious.