



THINGS YOU JUST WANT ON A BAR MENU

DAILY SELECTION OF HOUSE-CURED MEATS

Your server will describe today's selections.

Small Platter | 22

Large Platter | 36

Choices may include:

Porchetta • Rillettes • Epic Salami • Country Pâté • Bacon

Oxtail Terrine • Duck Prosciutto • Bresaola • Trotter Terrine

Hog Head Cheese • Spicy Lamb & Prune Sausage

RAW

Beef Tartare

15 per person

Traditional Garnish

Tonight's oysters...

250 each

selection of the best the sea has to offer

with Ver Jus Mignonette & Hot Horseradish Cocktail Sauce

DAILY CRUDO

15 per fish

Today's Crudo

Minimally Manipulated Raw Seafood of the Day

EPIC WOOD OVEN PIZZA PIES

15 each

"10 inches of magnificence" Afternoon delight

3 pm – 6pm ONLY No Exceptions

Andouille Sausage with Tomato Confit

Onion Marmalade, Fontina & Mozzarella

Wild Mushroom & Potato with Mozzarella & Raclette

House Cured Smoked Salmon with Asparagus

& Meyer Lemon Crème Fraîche

MORE LIKE SNACKS TO SHARE

EPIC Marinated Olive Salad

8

add Boquerones Spanish White Anchovies

add 3

Marinated in White Wine Vinegar & Sea Salt

A Bowl of Warm & Really Good Bar Nuts

5

EPIC Mac & Cheese

8

Crispy Fried Potato Curls & Skins

6

Steak Fries Parmesan, Fried Sage

6

Six Crispy Fried Risotto Balls

10

Stuffed with Shrimp

Four Dungeness Crab Cakes

11

Tomato Relish, Béarnaise and Basil Salad

SALAD

Local Mesclun Greens

9

Baby Tomatoes and Walnut Vinaigrette

MORE LIKE ENTREES

Slow Roasted Rotisserie Of the Day

18

PORK • CHICKEN • LAMB • BEEF

Spicy Cabbage & Radish Slaw

Lamb Riblettes

13

Sea Island Red Peas & Cavelo Nero

Ultimate ½ Pound Roasthouse Burger

20

Ground Daily with the Trimmings & Accoutrements

*4% service charge is added for San Francisco Employer Mandates
including Healthy San Francisco to all food and beverages.
An 18% gratuity will be added to table of 6 or more*

EPIC BAR

THE CLASSICS 10

Corpse Reviver

Nolet's Gin, Combier, Lillet, Lemon
& St. George Absinthe

La Floridita Daiquiri

Brugal Ron Añejo, Maraschino Liqueur & Lime Juice

Bees Knees

No. 3 London Dry Gin & Rosemary Apricot Infused Honey

Sazerac

Bulleit Rye, Herbsaint, Peychaud's Bitters
& a Sugar Cube

The French 75

Plymouth Gin, Lemon Juice & Cava

EPIC ORIGINALS 12

Cucumber Sake Gimlet

Muddled Cucumber, Skyy Vodka, Sake & Fresh Lime

Absinthe Minded

Bulleit Bourbon, Punt e Mes Liqueur, Benedictine
& a dash of St. George Spirits Absinthe Vert

Agave Nino

Espolon Reposado Tequila, Domaine de Canton
Agave Syrup, Lemon & Grüner Veltliner

The InCider

Makers Mark, Housemade Spiced Apple Cider
Lemon Bitters & Old Fashioned Bitters

South Beach

Skyy Blood Orange, St. Germain Freshly Squeezed
Orange Juice, Mint & Splash of Soda

Van Gough Summer

Herbsaint, & Fresh Lime

Stone Fruit Cooler

White Peach Purée, Hanger One
& Bundaberg Ginger Beer

The Long Goodbye

Charbay Green Tea Vodka, Baked Apple Bitters
Cinnamon & Lemon

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EPIC BAR



THE 3 B's!

BURGER — BEER — BROWNIE

The Ultimate 1/2 Pound Roasthouse Burger

- ground daily with all the trimmings •
- an ice cold draft beer & a homemade chocolate brownie

\$20

ALCOHOL FREE REFRESHMENTS

MULLIGAN

Ginger Lemonade with Rooibos Tea

5

GOLD RUSH

Meyer Lemon Lemonade, Seltzer & Crushed Ice

6

BEER

AMSTEL LIGHT (Holland), 3.5% ABV	5
ANCHOR STEAM (San Francisco), 4.9% ABV	6
BUDWEISER (St. Louis), 5% ABV	5
NAPA SMITH PILSNER (NAPA), 5% ABV	6
DUVEL (Belgium), 8.5% ABV	8
FRANZISKANER HEFE-WEISSE (Germany), 5% ABV	7
HITACHINO WHITE ALE (Japan), 5% ABV	12
LAGUNITAS IPA (Petaluma), 6.2% ABV	6
LA FIN DU MONDE (Quebec), 9% ABV	6
ACE APPLE CIDER (Sonoma), 5% ABV	5
CLAUSTHALER N.A. (Germany)	5

& ON TAP 5

SPEAKEASY BIG DADDY IPA (San Francisco), 65.% ABV
BREKLE'S BROWN ALE (San Francisco), 6% ABV
TRUMER PILS (Berkeley), 4.8% ABV

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EPIC BAR



H O L Y C O W !

HAPPY HOUR

AVAILABLE MONDAY THROUGH FRIDAY IN THE QUIVER BAR
FROM 3:00 PM UNTIL 6:30PM

SNACKS

STEAK FRIES

Parmesan, Fried Sage

3

TWO CRISPY FRIED RISOTTO BALLS

Stuffed with Shrimp

3

ONE DUNGENESS CRAB CAKE

Tomato Relish, Béarnaise and Basil Salad

3

CRISPY FRIED POTATO CURLS & SKINS

Parmesan, Truffle Oil, Thyme, Rosemary & Sage

3

A BOWL OF EPIC MARINATED OLIVE SALAD

3

add BOQUERONES SPANISH WHITE ANCHOVIES

1

Marinated in White Wine Vinegar and Sea Salt

COCKTAILS

“DARK & STORMY”

Brugal Añejo Rum, Ginger Beer & Lime

5

“GRAPEFRUIT CAIPIRINHA”

Pink Grapefruit, Leblon Cachaça

5

COCKTAILS

made with **Russian Standard Vodka**

5

MARTINIS

made with **Russian Standard Vodka**

7

WINE

SPARKLING, WHITE & RED

Sommeliers' Selection

5

BEER

Daily Selected Bottled Beer

3

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EPIC BAR