

TO SHARE

FRITTO MISTO local calamari, green beans, fennel, olives, remoulade 19

JUMBO PRAWN COCKTAIL cocktail sauce 24

TUNA TARTARE ginger-citrus vinaigrette, avocado, shiso, baguette crostini 26

DRUNKEN PRAWNS cajun spice, lager, puff pastry 25

SALT SPRING MUSSELS housemade nduja, garlic, wine, Crème Fraîche 25

FRENCH DIP SLIDERS prime rib, horseradish cream, melted onions, housemade buns 26

SALADS TO START

CLASSIC CAESAR 16

a perfect **WEDGE** pt. reyes blue cheese, bacon, crispy shallots, cherry tomatoes 16

WILD ARUGULA roasted & pickled beets, goat cheese mousse,
toasted almonds, orange-balsamic vinaigrette 17

*Bread
Service*

*San Francisco
Sourdough*

5

STEAKS & CHOPS

Izzy's believes in responsible sourcing across our menu. Our meat is always humanely raised on a vegetarian diet for exceptional quality and taste. We are proud to feature 100% Black Angus products from Creekstone Farms.

8 oz. **FILET MIGNON** simply grilled -or- blackened 53

14 oz. **NEW YORK STRIP STEAK** simply grilled -or- blackened 49

14 oz. **STEAK AU POIVRE** 55

20-22 oz. **BONE-IN RIBEYE** simply grilled -or- blackened 89

10 oz. **PORK CHOP** simply grilled, roasted apples 36

"THE GOMEZ" *limited availability

10oz **PRIME RIB** served alongside Izzy's own potatoes & creamed spinach 54

HOUSEMADE SAUCES 4 (or three for 10)

au poivre | chimichurri | horseradish cream | housemade steak sauce

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make it Surf & Turf!

(add 5oz Prawn)

10 each

ENTREES

CRISPY SKIN SALMON roasted butternut squash purée, brown butter vinaigrette 36

HAND-CUT FETTUCINI porcini & king trumpet mushrooms, charred tomato-white wine sauce,
basil, grana padano 29

8 oz. **MARINATED SKIRT STEAK & FRIES** signature marinade, hand-cut french fries 39

IZZY'S SMASH BURGER american wagyu, cheddar, caramelized onions, pickles, special sauce, fries 24

PUMPKIN SEED & PANKO CRUSTED CHICKEN duck fat-fried, smoked-onion soubise, lemon 32

SIGNATURE SIDES 9

Izzy's own potatoes | creamed spinach | hand-cut french fries | loaded baked potato | mac & cheese
charred broccoli | bourbon honey carrots | demi-glace mushrooms +2

HOUSEMADE DESSERTS 15

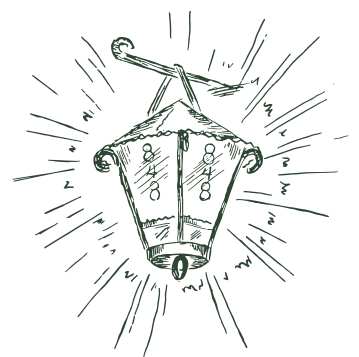
GLAZED CRULLERS made to order (please allow 20 minutes)

NEW YORK CHEESECAKE strawberry compote

KEY LIME PIE red currant coulis

STICKY TOFFEE PUDDING vanilla ice cream, spiced pecans, brown sugar sauce

CHOCOLATE DECADENCE vanilla mascarpone, blackberry-zinfandel sauce



20% SERVICE CHARGE ADDED TO PARTIES OF 6 OR MORE.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Inspired by infamous bootlegger Izzy Gomez, and founded by famed restaurateur Sam DuVall, Izzy's has been a Bay Area tradition since 1987. Gomez' original saloon in San Francisco's Barbary Coast was a rowdy spot for locals from all walks of life; where true hospitality was valued above all else. Woven into the cultural fabric of the city, it was a place of alluring, illustrious lore and tradition. The Izzy's of today retains that same spirit; serving craveable food and drinks in a lively atmosphere. A convivial and dependable anchor for its community, Izzy's welcomes all into its legacy - inviting loyal guests and new folks to dine with its history every day. *Here, stories are created and memories relived.*

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COCKTAILS 16

LEGACY MARTINI

martin miller's westbourne strength gin
-or- stoli elit vodka, vermouth, twist & olives

IZZY'S OLD FASHIONED

Izzy's buffalo trace single barrel, bitters, sugar

FUMÉ CARRÉ

laphroaig 10, brandy, benedictine, bitters

PACIFIC SPRITZ

Izzy's aperitivo blend, gin, lemon,
grapefruit, bubbles

PRETTY RICKEY

gin, sage, cantaloupe, dry vermouth,
curaçao, serrano, soda

NUDE & INFAMOUS

mezcal, flora green liqueur, honey aperol,
lemon, salt

IZZY'S SPICY MARGARITA

serrano-infused tequila, elderflower liquer, lime,
agave, spicy rim

NOTABLE HARLOTS

vodka, vanilla, passionfruit, lime,
prosecco.

COASTAL COSMO

vodka, mari gold, hibiscus, lime, orange bitters, mint

ISADORE'S SOUR

reposado tequila, port, orange shurb, lemon

WINE

SPARKLING

- Andreola Col Del Forno **Prosecco**, Veneto, Italy 16/55
- Domaine Allimant-Laugner **Cremant D'Alsace Brut Rose**,
Alsace, France 14/50
- N.V. Jean Vesselle **Champagne**, Brut Reserve, Bouzy, France 22/85

ROSÉ

- 2023 Domaine de Figueirasse **Gris de Gris Rosé**,
Provence, France 12/45
- 2022 Capture **Rosé of Sangiovese**, Alexander Valley, CA 15/50

WHITE

- 2022 Francis Blanchet **Sauvignon Blanc** Pouilly Fumé "Calcite",
Loire Valley, France 14/50
- 2023 Duckhorn **Sauvignon Blanc**, North Coast, CA 15/54
- 2021 Domini Veneti **Soave Classico** Tremenalto, Veneto, Italy 13/48
- 2023 St. Michael-Eppan **Pinot Grigio**, Alto Adige, Italy 18/65
- 2022 Domaine Laroche **Chablis** "Saint Martin", France 22/85
- 2022 Frank Family **Chardonnay**, Napa Valley, California 20/80

RED

- 2021 Joseph Faiveley **Pinor Noir**, Burgundy, France 23/87
- 2022 Bloodroot **Pinot Noir**, Sonoma County 15/50
- 2021 Lacuna **Syrah**, California 17/60
- 2020 Chateau La Chapelle Aux Miones, **Bordeaux**
Saint Emillion, France 18/65
- 2022 Hourglass HG III, **Bordeaux Blend**, Napa Valley 21/80
- 2020 **Super Tuscan**, Tenuta Le Colonne Bolgheri Rosso 22/90
- 2018 **Barbaresco** Dezzani "Stardé" DOCG, Langhe Italy 19/75
- 2019 Heitz Cellar **Cabernet Sauvignon**, Napa Valley 35/150
- 2022 Post & Beam **Cabernet Sauvignon**, Napa Valley 25/90
- 2018 Ink Grade "Andosol" **Zinfandel-Cab**, Napa Valley 20/80

BEER

- COORS LIGHT, 4.2% ABV 6
- MODELO ESPECIAL, 4.6% ABV 7
- GUINNESS, 4.2% ABV 7
- ALLAGASH WHITE, 5.2% 7
- SINCERE CIDER - GINGER AGAVE, 5.6% AB 8
- BREWDOG HAZY AF N/A, 0.5% ABV 6

DRAUGHT 8

- TRUMER PILSNER, 4.9% ABV
- ALMANAC LOVE HAZY IPA, 6.1% ABV
- FORT POINT HOUSE LAGER, 5.2% ABV
- BOONT AMBER ALE, 5.8% ABV
- FIELDWORK WEST COAST IPA, 6.7%

Boilermaker 15
any draught served with
Izzy's buffalo trace single barrel

ZERO PROOF COCKTAILS 14

COOLER THAN MOST

bare proof zero gin, ginger,
apple cider vinegar, soda, lemon

APERITIVO TROPICALE

passionfruit, seedlip grove, bittersweet
aperitivo, lemon, saline

COASTAL

wilderton lustre, hibiscus, wilderton
bittersweet aperitivo, lime, mint