

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** pancetta, saffron-tomato broth, sourdough crostini 25
- DEVILED EGGS** panko-fried, bacon, pickled fresno chillies 16

Bread Service

San Francisco Sourdough

5

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

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 54
- 8 oz. **STEAK AU POIVRE** 60
- 14 oz. **NEW YORK STRIP STEAK** simply grilled -or- blackened 55
- 16-18 oz. **RIBEYE STEAK** simply grilled -or- blackened 85
- 12 oz. **DUROC TOMAHAWK PORK CHOP** roasted plums, cardamom-pork jus 42

"THE GOMEZ" *limited availability

10oz **PRIME RIB** served alongside Izzy's own potatoes & creamed spinach 58

- HOUSEMADE SAUCES** 4 (or three for 10)
- au poivre | chimichurri | horseradish cream | housemade steak sauce

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make it Surf & Turf!

(add half lobster tail 5oz)

18 each

ENTREES

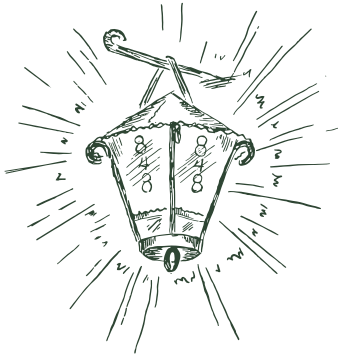
- CRISPY SKIN SALMON** sweet corn purée, bell pepper coulis, jalapeno-basil oil 36
- HAND-CUT FETTUCCINI** porcini & king trumpet mushrooms, charred tomato-white wine sauce, basil, grana padano 29
- 8 oz. **MARINATED SKIRT STEAK & FRIES** signature marinade, hand-cut french fries 41
- IZZY'S SMASH BURGER** american wagyu, cheddar, caramelized onions, pickles, special sauce, fries 26
- PRIME RIB SANDWICH** melted onions, horseradish cream, sesame bun, au jus 29
- MARY'S CHICKEN BREAST** tarragon-mustard jus 35

SIGNATURE SIDES 9

- Izzy's own potatoes | creamed spinach | hand-cut french fries | loaded baked potato | mac & cheese
- sauteed broccoli | 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
- ICE CREAM SUNDAE** vanilla ice cream, hot fudge sauce, passion fruit coulis, chocolate brownie bites, marshmallow & waffle cone
- 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

MAYOR'S SIP 16

ketel one vodka, apricot liqueur, calvados, italicus di bergamotto, fernet branca,

IZZY'S OLD FASHIONED 16

michter's bourbon, bitters, sugar

RED HOOK MANHATTAN 17

michter's bourbon & rye, sweet italian vermouth, luxardo, bitters

SUNDAY'S BEST 16

roku gin, elderflower liqueur, lemon, egg whites, bitters

M'FREN MAI TAI 17

izzy's rum blend, orange liquer, orgeat, turmeric, passion fruit, lime, bitters

PARDON M'FREN 16

los vecinos mezcal, appleton jamaican rum, campari, italicus di bergamotto, orgeat, strawberry syrup

IZZY'S SPICY MARGARITA 16

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

SPEAKEASY SUNSET 16

el tequileno tequila blanco, aperol, passion fruit, lime juice, fire bitters, ginger beer

CAPER CAPO 17

farmer's gin, tio pepe sherry, carpano, falernum, olive brine, pickled bitters

HIGHLAND HUSTLE 17

monkey shoulder, antica, lemon, port, egg white

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

2022 Fleur de Mer Rosé , Provence, France	12/45
2023 Minuty M Rosé , Provence, France	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 Bernardus Pinot Noir , Monterey County	16/60
2020 Chateau La Chapelle Aux Miones Bordeaux Saint Emillion, France	18/70
2022 Hourglass HG III Bordeaux Blend , Napa Valley	21/80
2017 Brunello di Montalcino Tre Contrade, Tuscani, Italy	18/70
2018 Barbaresco Dezzani "Stardé" DOCG, Langhe Italy	19/75
2021 Heitz Cellar Cabernet Sauvignon , Napa Valley	36/155
2022 Post & Beam Cabernet Sauvignon , Napa Valley	25/90
2018 Ink Grade "Andosol" Zinfandel-Cab , Napa Valley	20/80
2019 Syrah Descendants Liegeois Dupond "Les Gosses", Red Mountain , Washington State	16 / 65

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
RED SEAL ALE, 5.4% 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