

THE HISTORY OF IZZY'S

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 tradition and alluring, illustrious lore. 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 alike to dine with its history every day. *Here, stories are created and memories relived.*

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CLASSIC COCKTAILS 16

LEGACY MARTINI

botanist gin -or- wheatley vodka,
vermouth, twist & olives

THE IZZY'S GIBSON

your choice of gin -or- vodka, dry vermouth, pickled onion

BACON-WASHED OLD FASHIONED

bacon-washed bourbon, maple, walnut bitters

KITTY DUVALL

rye whiskey, le verger french terroir liqueur,
carpano classico vermouth, orange bitters

FLAMING SAZERAC

sazerac rye, demerara, psychaud's &
angostura bitters, absinthe mist

NEGRONI SOUR

gin, campari, carpano classico vermouth,
lemon, egg, orange bitters

minty ESPRESSO MARTINI

pernod, fernet branca menta, coffee liqueur,
espresso, bitters

SEASONAL COCKTAILS 16

SYDNEY SPRITZ

sparkling wine, pisco, passion fruit, lime,
angostura bitters

WINTER COSMO

vodka, cointreau, rosemary, pomegranate, lime

BLUEBERRY GOLDRUSH

bourbon, lemon, blueberry, honey

POINT BLANK

mezcal, blanco tequila, white creme de cacao,
genepy des alpes, orange bitters

WINE

SPARKLING

Sumarroca Cava Reserva Penedès 2022	18
Iron Horse 'Wedding Cuvée' 2019 Rosé	23
J. Lassalle Cachet Or Brut NV	28

ROSÉ

Grenache Chateau Vannières Cotes de Provence Rosé 2023	15
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WHITE

Sauvignon Blanc Sautereau Sancerre 2023	20
Chardonnay Vincent Girardin Vieilles Vignes Rully 2017	20
Chardonnay Sandhi Sta. Rita Hills 2022	18
Vermentino Reeve Sonoma County 2023	18
Riesling Schloss Vollrads QBA Rheingau 2021	16

RED

Pinot Noir Alma Fria "Plural Vineyard" Sonoma Coast 2023	21
Pinot Noir Frederic Magnien Bourgogne Rouge 2022	21
Grenache Blend Edmond Latour Vacqueyras 2022	17
Barbera d'Alba La Ca Nova 2022	19
Red Blend Quinta de Ventozelo Reserva 2020	15
Cabernet Blend Aperture 2021 Sonoma County	24
Cabernet Blend Verso Haut-Batailley 2018 Pauillac	26

CORAVIN POURS

<i>Billecart-Salmon Rosé Champagne NV</i>	50
<i>Far Niente Chardonnay 2021</i>	35
<i>Mascot Cabernet Sauvignon 2020</i>	96
<i>Chateau d'Yquem 2016</i>	120

BEER

DRAUGHT 9

STANDARD DEVIANT HAZY IPA	
ALMANAC WEST COAST PALE ALE	
ORIGINAL PATTERN CALIFORNIA IPA	
MOTHER EARTH BREWING TIERRA MADRE LAGER	
ALAGASH WHITE	
GUINNESS	

BOTTLED

GOLDEN STATE CIDER	9
BEST DAY BREWING KÖLSCH (N/A)	8
BEST DAY BREWING IPA (N/A)	8

ZERO PROOF COCKTAILS 14

NEWGRONI

seedlip 42, giffard aperitif, amass riverine

A LIAR...

ritual NA gin, cucumber, ginger, elderflower tonic, lime

...AND A CHEAT

fre sparkling brut, pomegranate, lemon

TO SHARE

CHIPS & DIP smoked salmon rillettes with housemade potato chips 15
add siberian sturgeon caviar... half ounce +60 one ounce +114

PRAWN COCKTAIL jumbo prawns & cocktail sauce 24

KAMPACHI CRUDO wasabi vinaigrette, avocado coulis, persian cucumber 23

SMOKED VEAL TARTARE walnut salsa, bagna cauda, confit egg yolk 25

DRUNKEN PRAWNS cajun spice, lager, puffed grits 24

OYSTERS ROCKEFELLER shared cultures miso, chorizo, piquillo pepper 25

SALADS TO START

CLASSIC CAESAR little gem lettuces, boquerones, parmesan 16

a perfect **WEDGE** pt. reyes blue cheese, bacon, sun-dried tomatoes, crispy shallots 16

HOUSE SALAD star route farms baby lettuces, calamansi vinaigrette, H.O.P. 15

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 -or- au poivre 52

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

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

10 oz. **PORK CHOP** simply grilled, roasted brussels sprouts, caramelized apple jus 35

8 oz. **GRILLED SKIRT STEAK** signature marinade, french fries 38

Surf & Turf

*add a jumbo Skull Island
Tiger Prawn 12/ea*

"THE GOMEZ"

10oz **PRIME RIB** served alongside Izzy's own potatoes & creamed spinach 52

HOUSEMADE SAUCES 4

au poivre | bordelaise | horseradish cream | chimichurri

ENTREES

ORA KING SALMON piperade, piquillo pepper coulis 38

ALASKAN HALIBUT sourdough crust with the flavors of clam chowder 45

PRIME RIB RAVIOLI housemade stuffed pasta, ricotta, porcini mushrooms 32

IZZY'S BURGER double smash burger, caramelized shallots, charcoal bun, fries 26

CHICKEN PICCATA lemon-caper vinaigrette, wild arugula 32

SIGNATURE SIDES 9

Izzy's own potatoes | creamed spinach | french fries

broccoli di ciccio | star route honey-glazed carrots | roasted mushrooms

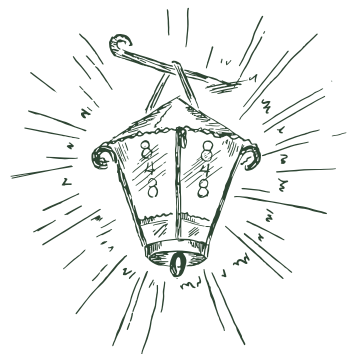
HOUSEMADE DESSERTS 14

GLAZED CRULLERS made to order *(please allow 20 minutes)*

NEW YORK CHEESECAKE strawberry compote

KEY LIME PIE red currant coulis

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.