

TO SHARE

CHIPS & DIP smoked salmon rillettes with housemade potato chips 15
add Italian White Sturgeon... half ounce +60 one ounce +114

PRAWN COCKTAIL jumbo prawns & cocktail sauce 24

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

ZUCKERMAN FARMS ASPARAGUS duck egg gribiche, fried garlic 16

DRUNKEN PRAWNS cajun spice, lager, puffed grits 24

CRISPY ARTICHOKEs preserved lemon aioli, fines herbs 18

OYSTERS ROCKEFELLER shared cultures miso, chorizo, piquillo pepper 25

ROASTED BONE MARROW shallot jam, roasted garlic, horseradish gremolata 19

TRUFFLE PARMESAN FRIES house cut steak fries, grated parmesan, roasted garlic aioli 12

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 fennel, radish, pink peppercorn vinaigrette 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 products from Allen Brothers and Demkota ranch.

14 oz. **BONE IN SAKURA PORK CHOP** simply grilled -or- blackened 40

8 oz. **FILET MIGNON** simply grilled -or- blackened 62

14 oz. **NEW YORK STRIP** simply grilled -or- blackened 59

16 oz. **BONELESS RIBEYE** simply grilled -or- blackened 78

8 oz. **FLANNERY BEEF HANGER STEAK** 46

12 oz. **21 DAY DRY AGED NEW YORK STRIP** 75

14 oz. **FLANNERY BEEF 28 DAY DRY-AGED BONELESS RIBEYE** 85

"THE GOMEZ"

10 oz. **PRIME RIB** served alongside Izzy's own potatoes & creamed spinach 56

Surf & Turf
add a 8oz broiled
lobster tail
45/ea

HOUSEMADE SAUCES 4

au poivre | bordelaise | horseradish cream | chimichurri | béarnaise | all sauces 15

ENTREES

PETRALE SOLE MEUNIÈRE brown butter, shallots, capers and white wine 45

ARTICHOKEs en BARIGOULE spring vegetables, sundried tomato, vegetable consomme 28

BRAISED LAMB SHANK black rice, shelling peas, mint and green garlic jus 38

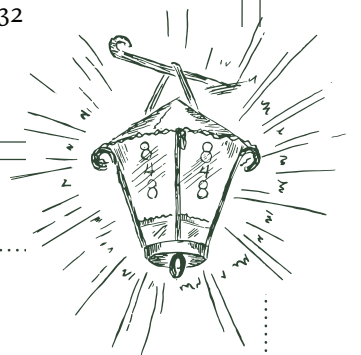
ROASTED HALF CHICKEN sour cherry panzanella, maderia thyme jus 32

NORWEGIAN SALMON piperade, piquillo pepper coulis 38

SIGNATURE SIDES 9

Izzy's own potatoes | creamed spinach | house cut steak fries

broccoli di ciccio | spring vegetables | roasted mushrooms | four cheese baked potato



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 17

LEGACY MARTINI

Uncle Val's gin -or- Belvedere organic vodka, vermouth, twist & olives

THE IZZY'S GIBSON

Plymouth gin, dry vermouth, onion brine, pickled onion

BACON-WASHED OLD FASHIONED

bacon-washed bourbon, mezcal, maple, walnut bitters

SYDNEY SPRITZ

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

FLAMED SAZERAC

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

SEASONAL COCKTAILS 18

CLEAR FOR TAKEOFF

bourbon, aperol, nonino, lemon, st. germain, clarified milk

ROSALINE

blanco tequila, lime, hibiscus, rose water, egg white

GOLDEN HOUR

vodka, grapefruit, lemon, thyme

CARAJILLO VALENCIA

reposado tequila, licor 43, espresso, orange blossom honey

WINE

SPARKLING

Sumarroca Cava Reserva Penedès, Spain 2022	18
Schramsberg "Mirabelle" Rosé Napa Valley NV	23
J. Lassalle 'Cachet Or' Brut, Champagne NV	23
<i>Ruinart Blanc de Blanc Champagne NV (from coravin)</i>	40
<i>Billecart-Salmon Rosé Champagne NV (from coravin)</i>	40
<i>Champagne Telmont, Reserve Brut NV (from coravin)</i>	30

ROSÉ

Chateau Vannieres Cotes de Provence Rosé 2024	16
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WHITE

Sauvignon Blanc Daulny Reserve Sancerre, France 2023	20
Chardonnay V. Girardin VV Rully Burgundy, France 2017	20
Chardonnay J Vineyards Russian River Valley 2022	18
<i>Chardonnay Far Niente Napa Valley 2021 (from Coravin)</i>	35
Carricante Tornatore Etna Bianco Sicily, Italy 2023	17
Albariño Pazo de Seoane Rías Baixas, Spain 2023	16

RED

Pinot Noir Three Sticks 'Price Family' Sonoma Coast 2023	21
Pinot Noir Frederic Magnien Bourgogne Rouge, Fr. 2022	21
Grenache Blend Edmond Latour Vacqueyras, Fr 2022	17
Barbera d'Asti Poggio Matteo 'Croja' Piemonte, Italy 2022	19
Tempranillo Ondarre Gran Reserva, Rioja, Spain 2019	18
Cabernet Blend Keenan 'Capstone' Spring Mt., Napa	24
Cabernet Blend Chateau Cantemerle Bordeaux 2019	26
<i>Cabernet Blend Mascot Napa Valley 2020 (from Coravin)</i>	66

BEER

DRAUGHT 9

PAULANER PILSNER

STANDARD DEVIANT HAZY IPA

ALMANAC WEST COAST PALE ALE

MOTHER EARTH BREWING TIERRA MADRE LAGER

ALLAGASH WHITE BELGIAN-STYLE WHEAT

GUINNESS

BOTTLED

GOLDEN STATE CIDER	9
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BEST DAY BREWING KÖLSCH (N/A)	9
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BEST DAY BREWING IPA (N/A)	9
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ZERO PROOF COCKTAILS 16

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