

# 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 products from Allen Brothers, Demkota and Masami ranch.*

8 oz. **FILET MIGNON** simply grilled -or- blackened -or- au poivre 52

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

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

12 oz. **IBERICO PORK CHOPS** asparagus, charred ramps, pimenton 45

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

*Surf & Turf*

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

### "THE GOMEZ"

100z **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, 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

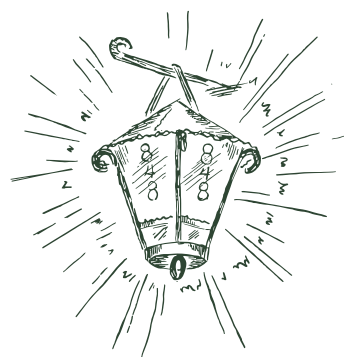
## HOUSEMADE DESSERTS 16

**GLAZED CRULLERS** made to order *(please allow 10 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.

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.*

★ ★ ★ ★

CLASSIC COCKTAILS 16

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

KITTY DUVALL

rye whiskey, Le Verger french terroir liqueur, Carpano Classico vermouth, orange bitters

FLAMED SAZERAC

Sazerac rye, Demerara, Peychaud’s & Angostura bitters, absinthe mist

*minty* ESPRESSO MARTINI

Pernod, Fernet Branca menta, coffee liqueur, espresso, bitters

SEASONAL COCKTAILS 16

SYDNEY SPRITZ

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

THE FLIRT

Ketel One vodka, strawberry infused Aperol, Dry Vermouth, lemon, Demerara, egg white, dehydrated strawberry

SPRING FLING

Roku gin, Cappelletti, grapefruit, lime, Demerara

BOOTLEGGER

mezcal, liqueure Strega, dry vermouth, lillet, luxardo, maraschino, peychaud's bitters

WINE

SPARKLING

|                                                          |           |
|----------------------------------------------------------|-----------|
| Sumarroca Cava Reserva Penedès, Spain 2022               | 18        |
| Iron Horse 'Wedding Cuvée' Rosé, Sonoma 2019             | 23        |
| J. Lassalle ‘Cachet Or’ Brut, Champagne NV               | 28        |
| <i>Billecart-Salmon Rosé Champagne NV (from coravin)</i> | <i>50</i> |

ROSÉ

|                                                         |    |
|---------------------------------------------------------|----|
| Chateau Saint Pierre ‘Eden’ Cotes de Provence Rosé 2023 | 16 |
|---------------------------------------------------------|----|

WHITE

|                                                             |           |
|-------------------------------------------------------------|-----------|
| Sauvignon Blanc Sautereau Sancerre, France 2023             | 20        |
| Chardonnay V. Girardin VV Rully Burgundy, France 2017       | 20        |
| Chardonnay Sandhi Sta. Rita Hills 2022                      | 18        |
| <i>Chardonay Far Niente Napa Valley 2021 (from Coravin)</i> | <i>35</i> |
| Vermentino Reeve Sonoma County 2023                         | 18        |
| Riesling Leitz Feinherb Rheingau, Germany 2023              | 16        |

RED

|                                                              |           |
|--------------------------------------------------------------|-----------|
| Pinot Noir Alma Fria "Plural Vineyard" Sonoma Coast 2023     | 21        |
| Pinot Noir Frederic Magnien Bourgogne Rouge, Fr. 2022        | 21        |
| Grenache Blend Edmond Latour Vacqueyras, Fr 2022             | 17        |
| Barbera d'Alba La Ca Nova, Italy 2022                        | 19        |
| Red Blend Quinta de Ventozelo Reserva, Portugal 2020         | 15        |
| Cabernet Blend Aperture Sonoma County 2021                   | 24        |
| Cabernet Blend Esprit de Saint-Pierre St-Julien, Fr 2016     | 26        |
| <i>Cabernet Sauv. Mascot Napa Valley 2020 (from Coravin)</i> | <i>96</i> |

BEER

DRAUGHT 9

WEIHENSTEPHANER PILSNER  
STANDARD DEVIANT HAZY IPA  
ALMANAC WEST COAST PALE ALE  
MOTHER EARTH BREWING TIERRA MADRE LAGER  
ALAGASH WHITE  
GUINNESS

BOTTLED

|                               |   |
|-------------------------------|---|
| GOLDEN STATE CIDER            | 9 |
| SINCERE HIBISCUS 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