

205 OAK STREET
SAN FRANCISCO, CA 94102



RT BISTRO

SAN FRANCISCO

CHEF DE CUISINE
BILL WANG

"GO TO THE MARKET. SEE WHAT'S GOOD & COOK IT."

BITES

OYSTERS ON THE ½, PURPLE SHISO MIGNONETTE	4.50 EA
MARINATED OLIVES PRESERVED MEYER LEMON, CELERY	8
SHRIMP & EGGPLANT LOUIE CUCUMBER, MAKRUT LIME	16
AGED BEEF DUMPLING FRENCH ONION VINAIGRETTE	5.25 EA
BLACK TRUFFLE SMOKED JIDORI HEN EGG POTATO, CRÈME FRAICHE	23 EA
SALMON COLLAR STONE FRUIT-HABANERO JAM, LIME	17
BREAD & BUTTER RT SOURDOUGH, WILD FENNEL HOUSE CULTURED BUTTER	7



APPETIZERS

SWEET POTATO TEMPURA SAFFRON AIOLI, CANDIED WALNUT	17
SUMMER SQUASH TOASTED ALMOND, ROASTED GARLIC FERMENTED CHILI VINAIGRETTE GRANA PADANO	17
WHITE STURGEON CAVIAR DRIED PORCINI DOUGHNUTS DOUGLAS FIR RANCH CHIVE	40
KANPACHI CRUDO TAIWANESE 5 FLAVOR SAUCE STRAWBERRY	21
BLUEFIN TUNA TARTARE SESAME AIOLI, TURNIP FRIED WONTON CHIPS	18
CALI "CROQUE" RT SOURDOUGH, DATE BUTTER DRAGON TONGUE BEANS CALIFORNIA CHEDDAR, CONFIT LEMON	17

SALAD

RT BISTRO SALAD SHERRY VINAIGRETTE CARROTS, HERBS	22
CUCUMBER "CAESAR" NEW ZEALAND SPINACH WILD FENNEL LEVAIN CHIPS GRANA PADANO	21

FLOUR & WATER

CLAM POT PIE LAP CHEONG, NEW POTATO, LEEK	26
ONE LAYER LASAGNA CORN, SHISHITO, CORN-MISO BECHAMEL POINT REYES TOMARASHI	27
BAKED RIGATONI & CHEESE MOREL MUSHROOM, FISCALINI CHEDDAR GREEN GARLIC, BREADCRUMBS	29

ENTREE

BLUEFIN TUNA SUNGOLD TOMATO SAUCE CHERRY TOMATO, BASIL	37
BRAISED PORK CHEEK YELLOW PEACH SOFRITO POMME PURÉE	28
DUCK CONFIT PLUM SWEET 'N' SOUR HONEY, KOSHIIKARI RICE	40
DRY AGED NY STRIP GREEN BEAN CHIMICHURRI FRIED ONION	49
RT BISTRO BURGER DILL PICKLED ONION, CALIFORNIA CHEDDAR BISTRO SAUCE, TRIPLE COOKED FRIES	30

TAKE HOME OUR FAVORITES

UMAMI POWDER	8
RT CHILI CRUNCH	9
WILD FENNEL LEVAIN	9
HOUSE CULTURED BUTTER	7
SIGNED RT COOKBOOK	35



CONSUMPTION OF RAW OR UNDERCOOKED FOOD COULD INCREASE THE RISK OF FOOD BORNE ILLNESS
*45% SURCHARGE WILL BE APPLIED TO ALL SALES DUE TO THE RISING OPERATIONAL COSTS

WWW.RT-BISTRO.COM