



LAZY BEAR

SAN FRANCISCO

AUGUST 30, 2025



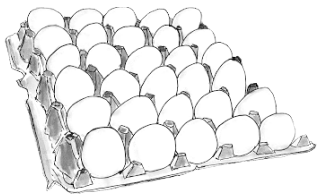
FORAGER'S TISANE

Infusion of Wild Blossoms, Herbs,
and Conifers, Honey



WHIPPED SCRAMBLED EGGS

Bacon, Maple, Hot Sauce



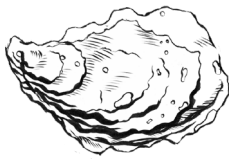
SHIGOKU OYSTERS

RAW

Pluot Mignonette, Flowering Coriander

BROILED

Green Garlic Glacage, Society Garlic



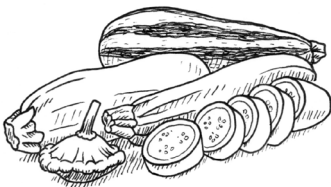
CHILLED CIOPPINO

Cherry Tomato, Half Moon Bay Squid, Spot Prawn
Smoked Mussel, Sourdough, Tomato Vine



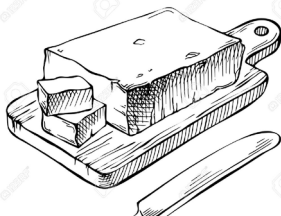
MT. LASSEN TROUT

Gold Bar Squash, Zucchini, New Bay Seasoning



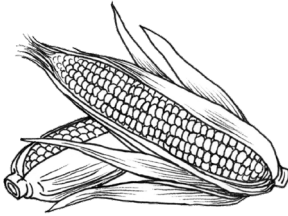
LAZY BEAR CULTURED BUTTER

Brown Butter Milk Bread



BRENTWOOD CORN

Fiscalini Cheddar, Huitlacoche, Australian Winter Truffle



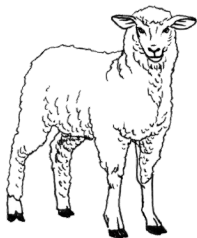
FOGLINE CHICKEN

Carrot, Chanterelle, Swiss Chard, Marsala



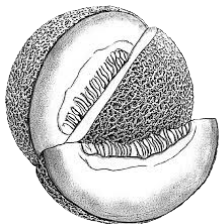
GRILLED LAMB RIBEYE

Smoky Tomato, Jimmy Nardello Pepper, Wild Fennel



SUMMER MELONS

Lemon Balm, Lemon Verbena, Piel de Sapo,
Ambrosia Melon, Ocelot Watermelon



FIGS BRÛLÉE

Black Mission Fig, Candy Stripe Fig, Fig Leaf



THANKS,

From all of us, Austin, Brant, Barry, Carolyn, Casey, Catie, Chase, Chloe, Claudia, Colleen, Daniel, David, Dolores, Edmundo, Genoa, Gracie, Jacob, James, Jaxon, Joe, Kris, Liz, Luis, Luke, Lynn, Mathew, Naomi, Oscar, Philip, Polly, Ryan, Sahaira, Sal, Samuel, Shahin, Skyler, Steven, Tabatha, Thoger, Thomas, Tommy, Tyler, Veronica, Victor, Victoria R., Victoria K., Vivian, and Vlaho.

LAZY BEAR EVENTS

Don't want the party to end? Our fine dining experience is available for private celebrations and corporate events.

For events a little left of field, say hello to events@lazybearsf.com.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, even if they are delicious.



