

Lillie Coit's



NEVER EARLY, SOMETIMES LATER.

Tuesday

we're having a wonderful time

1,268 days

kitchen never closed before 1 a.m.

4 p.m. – 2 a.m.

bar last call 1:30 a.m.

1707 POWELL STREET · NORTH BEACH · SAN FRANCISCO

OYSTERS SIX · BAKER'S

raw, with mignonette and lemon. tonight's shells:

Skookum ♦	28 · 56
Skookum Inlet, WA	
Miyagi	29 · 58
Pt Reyes, CA	
Totten	28 · 56
Totten Inlet, WA	
Broiled Oysters	30 · 60
escargot butter	
Fried Oysters	26
aioli	SIX
“HTF”	36
soft egg, fried oyster, duck prosciutto	THREE

NIGHTLY OYSTER JUBILEE

FROM 10 P.M. TO 1 A.M.

Buy six, get six more free.

house select Washingtons

CAVIAR BY THE OUNCE

Siberian Hybrid	55
farmed, China	
Royal White Sturgeon	79
farmed, California	
Caviar Sandwich ♦	38
white bread, butter, chives. two, because one is cruel.	

TINNED FISH

served with herb salad and toasted baguette

Tuna	20
in olive oil	
Baby Sardines	19
in spicy olive oil	
Spiced Calamari	23
in ragout sauce	
Mussels	22
in pickled sauce	
Razor Clams	24
in brine	

SEAFOOD

Crudo of the Day	22
ask, it likely changed this morning.	
Shrimp Cocktail	19
poached, cocktail sauce, lemon	
Clam Frites	24
fried, aioli, lemon	

CHARCUTERIE

served with pickled onions and toasted baguette

Liberty Duck Prosciutto ♦
Humboldt Fog Goat Cheese
Molinari's Hot Coppa

CHOICE OF ONE · 13 TWO · 24 THREE · 29

The oysters are raw. So is the tartare, the crudo, and the middle of a good steak. The state asks us to tell you that raw or undercooked meat, seafood, shellfish and eggs can make you ill, especially if you have certain medical conditions. Consider yourself told.

PETITE PLATES

House Pickled Vegetables	12
Frisée aux Lardons ♦	19
<i>lardons, poached egg</i>	
True Greek Salad	15
<i>no lettuce</i>	
Escargot	18
<i>garlic butter, parsley, bread</i>	
Bone Marrow	18
ADD A THIRD PIECE · +9	TWO
ADD THE GREEN CHARTREUSE LUGE · +10	
Hot Coppa & Mortadella Melt	17
<i>gruyère, mustardy-mayo</i>	
Liberty Duck Confit Baguette	27
<i>brie, pickled shallots, frisée</i>	
Gnocchi	24
<i>seasonal vegetable</i>	
Steak Tartare	22
<i>hand-cut, capers, shallot, toast</i>	

FRENCH OMELETTE

French Omelette	19
<i>three local free-range organic eggs, cultured French butter</i>	
+ gruyère cheese	22
+ 10 g caviar & crème fraîche	38
+ 8 oz bavette ♦	48
+ 12 oz New York	63
+ 32 oz Booth Steak, and a House Cheeky	136

CAST IRON

BAVETTE STEAK FRITES ♦ 32

8 oz. herb or anchovy butter, crinkle-cut fries.

ADD THE CHARRED BROCCOLINI · +12

New York Steak Frites	47
<i>12 oz. herb or anchovy butter, crinkle-cut fries</i>	
Pork Chop	34
<i>12 oz bone-in, poblano vinaigrette, shishitos, shallots</i>	
Booth Steak	117
<i>32 oz bone-in tomahawk, herb or anchovy butter</i>	
LIMITED TO TWO AN EVENING	

SIDES

Crinkle-Cut Fries	10
<i>aioli</i>	
Charred Broccolini	12
<i>tonnato</i>	
Duck Fat Potatoes	12
<i>salsa verde</i>	
Carrots Persillade	12

DESSERT

Ace's Ice Cream	8
<i>vanilla bean, or nectarine</i>	
ADD 1 OZ P.X. SHERRY, POURED OVER · +7	



SAN FRANCISCO
MARTINI TRAIL

by Omar Mamoon

Dirty Junipero Martini

Junipero gin, dry vermouth, olive juice

OR

Dry St. George Martini

St. George Terroir gin, dry vermouth

ADD 10 GRAMS OF CAVIAR · +19

19

COCKTAILS 18

- Mezcal Pal
- mezcal, house amaro, Campari, dry vermouth
- Coffee Chocolate Old Fashioned
- Jameson Black Barrel, HITW cold brew, Kahlúa, simple
- Pisco Punch
- Barsol pisco, pineapple gomme, lemon, bitters, cilantro, grains of paradise
- Pisco White Negroni
- Barsol pisco, Luxardo Bitter Bianco, Lillet, dry vermouth, orange bitters
- Pamplemousse French 75
- Junipero gin, E. Briottet pamplemousse, simple, lemon
- Blood Orange Gimlet
- Malfy blood orange gin, lime, simple
- Transfusion
- Hangar One vodka, grape, ginger, lime, soda
- A Monk's Tale
- yellow Chartreuse, grapefruit, Peychaud's bitters

ESPRESSO MARTINI 18

- Natale Classic ♦
- Hangar One vodka, Kahlúa, HITW cold brew, house amaro, amaretto
- Jimmy the Mint
- the classic, plus peppermint

VIN GL · BTL

- ROSÉ
- Château Sainte Marguerite, Symphonie 17 · 62
- Provence, France 2024
- WHITE
- Pieropan, Soave “Calvarino” 17 · 62
- Veneto, Italy 2024
- Peju, Sauvignon Blanc 18 · 66
- North Coast, California 2024
- RED
- Château Moulin de Ferrand 17 · 62
- Bordeaux, France 2023
- Orin Swift, 8 Years in the Desert 89
- Zinfandel, California 2023 · bottle only

BUBBLES GL · BTL

- Pol Clément, Brut 17 · 58
- Gérard Bertrand, Crémant de Limoux 18 · 64
- G.H. Mumm, Reims — Magnum 249
- Champagne, non-vintage · 1.5 L · bottle only

BIÈRE 12

- 16 oz, all from California
- Almanac, Adventure Pilsner
- Almanac, Love Hazy IPA
- Almanac, True Lager
- Sincere Cider gluten free
- Fieldwork, Grapefruit Blonde non-alcoholic

ZERO PROOF 18

- Not/A Blood Orange Gimlet
- Pentire Coastal N/A, orange juice, agave, lime
- Pineapple Collins
- Ritual N/A tequila, pineapple gomme, lemon, soda, mint