



Our dishes are designed to be shared and brought to the table casually, for all groups, large or small – please enjoy our approach to family style cuisine!

FIRST BITES

SPICY BAKED SALMON

AVOCADO “TOAST” chili, black sesame seeds, cumin, coriander, ciabatta 16

LEMON BASIL CAESAR SALAD

thai basil pistou, garlic sourdough, lemon, parmigiana-reggiano 12

TEMPURA HAWAIIAN TUNA

spicy honey mustard, ginger vinegar, sesame oil 17

WHITE WINE STEAMED CALIFORNIA ARTICHOKE

preserved lemon aioli, fried garlic 13

SONOMA CHICKEN

SKEWERS “YAKITORI”

ginger, scallions, soy, chili, cucumber sunomono 13

LARGER PLATES

PAN ROASTED

CALIFORNIA HALIBUT

baby bok choy, carrots, spring garlic, white miso-soy broth 28

ROCK SHRIMP PASTA

WITH UNI SAUCE

coconut charcoal angel hair, purple shiso, ginger, green onion 24

SAUTÉED WILD RICE CAKES

grilled avocado purée, piquillo pepper harissa, cabbage slaw, red onion 18

MESQUITE GRILLED PRIME

BEEF NEW YORK STRIPLOIN

braised spring greens, olive oil crushed horseradish-chive potatoes, smoked shallot-vinaigrette 32

ROSEMARY ROASTED

PORK BELLY spring asparagus, rhubarb compote, sweet onion-raisin soubise 24

SIDES

TAGLIATELLE CACIO E PEPE

grana padano, black pepper, toasted pink peppercorn 6

BABY SPRING VEGETABLES

baby carrots, asparagus, thyme butter, black Molokai lava salt 6

FRIED PURPLE AND WHITE CAULIFLOWER

lemon, house curry, mint raita 7

Bread with cultured housemade butter available on request \$4

SWEETS all 10

VANILLA PANNA COTTA

wild plum granita, almond cookie

CHOCOLATE MALT BAR SEMI- FREDDO

rum toffee, caramel sauce, salted malt powder

“MILK AND COOKIES”

snickerdoodle, chocolate chip, almond, oatmeal, vanilla milk foam

Executive Chef/Owner Cameron Lewark

Chef de Cuisine Sean Schoeben

Kitchen Hours: Sun-Thurs 5pm-9pm Fri-Sat 5pm-10pm **Bar Hours** 3pm-Midnight daily **Weekend Brunch:** Sat and Sun 11am-3pm

Follow us on Instagram @heritagerestaurantbar Visit us online at www.heritagerestaurantbar.com
Ask us about using our space for your next private event or special occasion! (415)386-2200

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.