

ANZU LOUNGE FARE

5:30pm - 10pm

RAW BAR

MAGURO POKE 14

Wakame Salad, Crispy Garlic,
Sesame-Soy Dressing

SASHIMI SAMPLER 22

Hamachi, Ponzu Sauce & Jalapeños
Maguro, Soy-Passion Fruit Sauce
Sake, Coconut Curry
Suzuki, Momiji Oroshi Ponzu

HAMACHI CRUDO 14

Grapefruit Segment, Baby Fennel,
Fleur De Sel, Extra Virgin Olive Oil,
Micro Basil

SMALL PLATES

BABY WEDGE 9

Baby Iceberg Lettuce,
Point Reyes Blue Cheese Dressing

CAESAR SALAD 9

Kabosu Caesar Dressing,
Sliced Speck, Lotus Chips

WASABI PRAWNS 14

Tempura Fried Shrimp, Wasabi Aioli,
Tobiko Caviar

FRIED CALAMARI 9

Five Spiced Salt, Aioli Dipping Sauce

CHICKEN EGG ROLL 12

Pickled Cucumber Salad
Vietnamese Dipping Sauce

GRILLED FLAT BREADS

12

MARGHARITA

Roasted Tomato, Buffalo Mozzarella,
Asiago Cheese, Balsamic Glaze

THAI

Smoked Chicken, Roasted Garlic Puree,
Mango, Thai Basil,
Sesame Seed & Peanut Dressing

Parties of 6 or more automatic 18% gratuity

01.21.12

BIG PLATES

FURIKAKE KING SALMON 18

Salmon Poke Steamed Rice, Daikon Salad,
Nori Kirame, Fried Shiitake Mushroom Chips

MAC 'N' CHEESE 12

Large Elbow Pasta, Truffle Cream Sauce,
Parmesan Cheese

MARY'S FARM CHICKEN POT PIE 16

Carrots, Onions, Garlic, Tarragon, Puff Pastry

NIMAN RANCH BEEF MEATLOAF 18

Steamed Seasonal Vegetables, Spinach,
Cornichons, Yukon Mashed Potatoes,
Mushroom Pan Gravy

FLAT IRON STEAK 'N' FRITES 20

Maitre D'hôtel Butter

WHITE CHEDDAR CHEESE BURGER 16

Applewood Smoked Bacon,
Tomato Jam, French Fries

DESSERT

8

GIANDUJA CHOCOLATE MOUSSE CAKE

Fresh Strawberries, Crème Anglaise

MINI ICE CREAM CONES

Chocolate, Vanilla Ice Cream,
Raspberry, Mango Sorbet
Chopped Peanuts, Sprinkles, Chocolate Shavings

WARM RUM RAISIN-PECAN BREAD PUDDING

Cranberry Marmalade, Warm Caramel Sauce

LOCAL ARTISAN CHEESE PLATE 12

San Andrea, Redwood Hills Crottin, Point Reyes Blue,
Fruit Compote, Candied Nut,
Apples, Pears, Crackers

Parties of 6 or more automatic 18% gratuity

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BUBBLES

DOMAINE CHANDON BRUT NV CA	12
RUFFINO PROSECCO valdobbiadene Italy	10
HANA HOU HOU SHU Sparkling Sake	15
VEUVE CLICQUOT BRUT NV Reims, France	20
GOSSET BRUT EXCELLENCE, Ay, France	16

WHITE

TORRE DI LUNA Pinot Grigio, Trentino, Italy	10
AU BON CLIMAT Pinot Blanc, CA	12
WOOLLASTON Sauvignon Blanc, NZ	12
EDNA VALLEY Chardonnay, San Luis Obispo	10
ROBERT MONDAVI Chardonnay, Napa, CA	11
DOMAINE CHANDON Chardonnay, Carneros,	14
TANGENT Riesling, Edna Valley, CA	12
COMMANDERIE DE LA BARGEMONE, Rose, France	10

RED

BENTON LANE Pinot Noir Willamete Valley, OR	14
CADET d'OC Pinot Noir, Pays d'Oc France	9
CHALONE Pinot Noir Monterey County, CA	10
FILUS Malbec, Mendoza, Argentina	10
CAIN CUVÉE NV7, Napa Valley, CA	14
OBERON CABERNET, Napa Valley, CA	14
B.R. COHN "SILVER LABEL" Cabernet, Sonoma	16
RAVENSWOOD "OLD VINE" Zinfandel, Sonoma	11

BEER

21 st ADMENDMENT IPA San Francisco	6.5
ANCHOR STEAM DRAFT San Francisco	6.5
SAPPORO DRAFT Japan	6.5
AMSTEL LIGHT Netherlands	6
ASAHI Japan	6
HEINEKEN Netherlands	6
KIRIN Japan	6
SAPPORO 21 oz Japan	9
STELLA ARTOIS Belgium	6
CLAUSTHALER NON-ALCOHOLIC Germany	5

ANZU NON-ACOHOLIC SPECIALTIES

6.5

RASPBERRY, MINT LEMONADE

MANGO, STRAWBERRY LEMONADE

DRY SODA

ALL NATURAL CARBONATED SODA

CUCUMBER

LAVENDER

LEMONGRASS

BLOOD ORANGE

Parties of 6 or more automatic 18% gratuity

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ANZU SIGNATURE COCKTAILS

12

RASPBERRY PRESS

Hangar One Raspberry, Lemons,
Sugar, Raspberry Puree

PARADISE BLUE

Sake, Hypnotic, Blue Caracao,
Freshly Squeezed Lemon & Orange Juice

SAKE 75

Distillery 209 Gin, Hana Hou Hou Shou Sparkling Sake,
Simple Syrup, Freshly Squeezed Lemon Juice

RAINING PURPLE SAKE

Sake, Smirnoff Vodka, Tuaca, Chambord,
Freshly Squeezed Lemon Juice

CUCUMBER SAKE MARTINI

Distillery No. 209 Gin, Sake, Simple Syrup
Cucumber, Fresh Lime Juice

CHAMPAGNE COCKTAIL

Angostura Bitters, Sugar,
Domaine Chandon Sparkling

MOSCOW MULE

Smirnoff Vodka, Ginger Beer,
Freshly Squeezed Lime Juice

NIKKO FLIP

Bulleit Rye, Freshly Squeezed Orange Juice,
Angostura Bitters, Egg Whites, Simple Syrup

RUM OLD FASHION

Goslings Black Rum, Amaro, Orange Bitters, Sugar

SPEYSIDE

Macallan 12, Tuaca, Frangelico,
Brandied Cherry Juice, Orange Bitters

ANZU MARTINI

You're Choice Of The Classic Vodka Or Gin,
Garnished The Way You Like It, Served Table Side

Parties of 6 or more automatic 18% gratuity

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