



Soups

Portobello Mushroom Bisque

Love in a Bowl

7~

Tomato Bisque

White Truffle Grilled Cheese Toast Sticks

10~

Salads

Asian Pear & Candied Pecan Salad

*Watercress & Sweet Gem Lettuce,
Strawberry Vinaigrette Dressing*

9~

Baby Iceberg "Wedge Salad"

*Point Reyes Blue Cheese, Fat Boy Ranch, Tomato,
Smoked Bacon, Kitchen's Herb & Chili Oil*

10~

Candied Red & Gold Organic Beet Salad

*Winter Greens, Goat Cheese Crisp
Lemon Dressing*

10~

Ahi Tuna Chopped Salad

*Butter Lettuce Leaves, Gingered Cashew, Cucumber,
Carrot, Mint, Cilantro, Sesame, Soy, & Chili Sambal*

12~

Social Plates

Peach & Bourbon Barbeque Ribs

Napa Cabbage Slaw

12~

Bacon Wrapped Mini Meatloaf

Whipped Potato & Gravy

8~

Sweet Gem Lettuce Steak Wraps

Truffle Marinated Mushrooms, Horseradish Cream

Green Onion & Shaved Reggiano

12~

Shrimp & Smoked Gouda Cheese Brulé

Focaccia Crostini

12~

Portobello Mushroom Fries

Fat Boy Ranch Dipping Sauce

10~

Fresh Dungeness Crab Wontons

Orange Mango Reduction with Chili

14~

Sesame Shrimp

Sweet Chili Garlic Sauce

12~

Daily Slider

Four Little Homemade Rolls

Ask Us What We're Up to Today

12~

Smoked Sea Salt Crusted Carpaccio

Steak Tar Tar Garnish

Chopped Egg, Red Onion Caper Berries

Spicy Mustard & Crostini

8~

Crispy Shallot Rings

Ancho Chili Aioli

6~

Entrees

Baked Mac & Cheese

*David's Old World Ham & Pulled Ham Hock
Tillamook Cheddar & Four Cheese Cream Sauce
Served with Green Beans & Bacon*

19~

Hanger Steak & Eggs

*American Fried Potatoes,
Peeled Asparagus, Chipotle Hollandaise
Soft Poached Egg Yolks with Smoked Salt*

24~

Braised Boneless Beef Short Rib "Pot Roast"

*Roasted Rainbow Carrots, Yukon Gold Potatoes, Shallot & Garlic
Finished with Fresh Herbs & Peeled Baby Roma Tomatoes
Pan Demi Gloss Gravy*

19~

Vegetarian Strudel

*Asparagus, Portobello Mushroom Duxelle,
Tomato, Four Cheeses & Herbs Wrapped in Crisp Phyllo
With Roasted Tomato Sauce*

17~

Corn Meal Crusted Hawaiian Butter Fish

*Cauliflower & Whipped Potato Puree
Brussels Sprout Leaves & Caramelized Red Onion Salad*

21~

Pan Seared Loch Duart Salmon

*Spinach, Tomato & Bacon
Lemon Beurre Blanc*

20~

*At Sauce we use the finest local purveyors and the freshest ingredients.
Chef Ben Paula is happy to accommodate any request you may have.*

*A 4% "Healthy San Francisco" surcharge will be added to all checks.
18% gratuity may be added to parties of 6 or more.*