

YANKEE PIER[®]

SAN FRANCISCO



All Day Breakfast

MEAT LOVERS SCRAMBLE

Farm fresh eggs with bacon, ham, sausage and cheddar cheese served with home fries and choice of toast 18.95

YANKEE BREAKFAST

Farm fresh eggs any style. Choice of applewood smoked bacon or sausage with home fries and choice of toast 17.95

SMOKED SALMON BAGEL

Wild salmon lox, red onion, capers, tomatoes, whipped cream cheese on toasted bagel 19.95

NORCAL SCRAMBLE (V)

Farm fresh scrambled eggs with tomatoes, avocado, salsa verde, cumin sour cream served with home fries and choice of toast 18.95
Add Dungeness Crab 23.00

YANKEE BREAKFAST SANDWICH

With farm fresh scrambled eggs, applewood smoked bacon & cheddar cheese on a brioche bun served with home fries 16.95

CRISPY TOFU SCRAMBLE

Egg whites, fresh spinach, mushrooms, scallions and crisp tofu. Served with home fries 18.95



Starters

SAN FRANCISCO CLAM CHOWDER

Cup 9.95 | Bowl 12.95

PIER CHICKEN WINGS

Tossed in classic buffalo sauce and served with blue cheese dressing and celery 16.95

CALAMARI

Crispy flash fried squid served with sweet chili and tartar sauces 18.95

DUNGENESS CRAB COCKTAIL

Dungeness crabmeat, house made dijon dressing, avocado 29.95

SHRIMP COCKTAIL

Poached wild jumbo shrimp, cocktail sauce, avocado. 19.95

Salads

YANKEE SALAD (GF) (V)

Romaine & radicchio lettuces, Fuji apples, candied walnuts, blue cheese and lemon basil vinaigrette Half 9.95 | Full 14.95

CLASSIC CAESAR (V)

Romaine, parmesan, croutons and Caesar dressing Half 8.95 | Full 13.95

CRAB LOUIS SALAD (V)

Dungeness crabmeat, fresh butter lettuce, hard boiled egg, avocado and tomato. Served with louie dressing 34.95

ADD TO ANY SALAD

- Chicken 10.00 • Dungeness Crab 23.00
- Grilled Jumbo Shrimp 12.00 • Salmon Filet 15.00

From the Bar

MIMOSA 13.50 | BLOODY MARY 14.00

LONG ISLAND ICED TEA 15.50

Yankee Pier Specialties

Served with Salt & Vinegar Chips. Substitute Caesar or Yankee Side Salad 3.00

DUNGENESS CRAB ROLL

Dungeness crab mixed with lemon-dill aioli, served with butter lettuce on a brioche roll 32.95

MAINE LOBSTER ROLL

Maine lobster mixed with lemon-dill aioli, served with butter lettuce on a brioche roll 34.95

CRISPY CHICKEN SANDWICH

Tempura fried chicken breast, house made sweet dill relish, roasted garlic aioli, lettuce and tomato on toasted brioche bun. 18.95
Add cheese, avocado, mushrooms or bacon 3.00 ea
Want it grilled? Ask your server!

Burgers

Served with French Fries. Substitute Caesar or Yankee Side Salad 3.00

YANKEE PIER BURGER 19.95

Add cheese, avocado, mushrooms or bacon 3.00 ea

BEYOND BURGER[®] (V)

Vegan burger with lettuce, tomatoes and vegan aioli 18.95
Add cheese, avocado, mushrooms or bacon 3.00 ea

Entrees

Add Caesar or Yankee Salad 5.00

SHRIMP AND CHIPS

Fried jumbo shrimp with fries, coleslaw, tartar and cocktail sauces 22.95

FISH TACOS

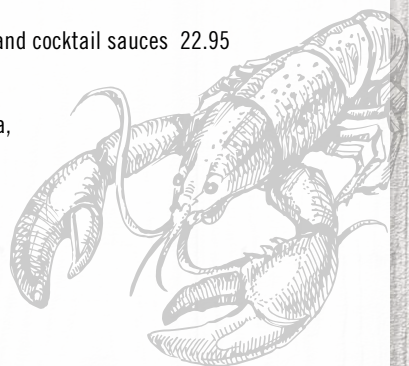
Grilled Pacific cod, corn tortillas, tomatillo salsa, cumin sour cream and cole slaw 19.95

FISH 'N CHIPS

Served with fries and coleslaw 19.95

GRILLED FISH

Steelhead salmon filet, roasted root vegetables, sugar snap peas, lemon gremolata 29.95



Desserts

FUNDAY SUNDAE

Vanilla Ice Cream with chocolate and caramel sauces, whipped cream 8.95

TWO SCOOPS

Choice of vanilla, chocolate or strawberry ice cream 7.95

TODAY'S SELECTION

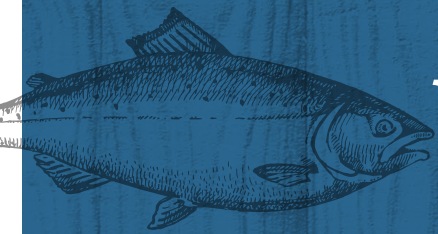
Please ask your server for today's choice of dessert! 8.95

Please inform your server of any special dietary requests

APPLICABLE SALES TAX WILL BE ADDED TO ALL FOOD AND BEVERAGES. WE ACCEPT MASTERCARD, VISA, DISCOVER CARD AND AMERICAN EXPRESS. ALL SALES ARE SUBJECT TO A 2% EMPLOYEE BENEFIT SURCHARGE. WE PROUDLY SERVE CAGE FREE EGGS & ALL-NATURAL CHICKEN.

Consuming raw or undercooked meats poultry, seafood, shellfish or eggs may increase your risk of food borne illness

(V) vegetarian (GF) gluten free



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SAN FRANCISCO



SPECIALTIES OF THE HOUSE

YANKEE RUM RUNNER

Malibu coconut rum, orange juice, pineapple juice splash of grenadine, & float of Blue Curacao 14.00

BLUE MARLIN MARGARITA

Tequila, Blue Curacao, sweet & sour, fresh lime 15.00

YANKEE MULE

Tito's vodka, ginger beer & lime juice, served over ice 14.00

CANNES CAN

Pavan, a muscat grape and orange blossom liqueur, Tito's vodka, lime juice. served over ice 14.00

Bottled Water

PELLEGRINO SPARKLING 1 LITRE 9.00

VOSS WATER 1 LITRE 6.50

Cold Beer

DRAFT 9.00

- Anchor Steam
- Coors Light
- Blue Moon
- The City IPA

BIG DRAFTS 12.00

DOMESTIC BOTTLES

- Bud, Bud Light 8.00
- Stone IPA 8.00
- Angry Orchard Hard Cider 8.00

IMPORT BOTTLES 8.00

- Corona Extra
- Guinness Stout
- New Castle Brown
- Stella Artois
- St. Pauli Girl (N/A) 7.00



Wine in Glass & Bottle

SPARKLING

GLORIA FERRER BRUT

Sonoma County | Bright apple flavors, toasty finish 14 | 56

CHANDON ROSÉ

Napa Valley | Ripe strawberry, juicy watermelon, bold from start to finish 14 | 56

CRISP & VIBRANT WHITE

COLUMBIA "TWO VINES" RIESLING

Washington State | Peach, quince, lime & clove with balanced crisp acidity 12 | 48

BRASSFIELD PINOT GRIS

Lake Serenity, CA | Hints of honeydew, gravenstein apple & apricot 12 | 48

HONIG SAUVIGNON BLANC

Napa Valley | Crisp, grapefruit & melon notes 14 | 56

THE CROSSINGS SAUVIGNON BLANC

New Zealand | Notes of gooseberry & citrus with a crisp mineral finish 12 | 48

CHARDONNAY

SYCAMORE LANE

Napa Valley | Dry & rich with light buttery notes, apple & citrus aromas 12 | 48

SONOMA-CUTRER

Russian River Valley | Bright, green apple, pear & vanilla notes 14 | 56

HESS

Monterey County | Crisp and clean with aromas of apple, pear and light tropical notes 12 | 48

ROSÉ

ELOUAN ROSÉ

Oregon | Bright acidity, berry aromas with tart apricot notes 12.50 | 48

RED

RODNEY STRONG PINOT NOIR

Russian River Valley | Aromas of red fruit, floral and earth 12 | 48

COPPOLA VOTRE SANTÉ PINOT NOIR

Napa Valley | Vibrant with notes of strawberries, cloves & violets 11 | 44

RODNEY STRONG MERLOT

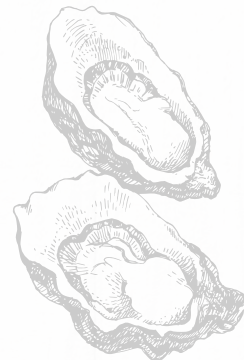
Sonoma County | Plum, blueberry, dried herbs & lingering berry finish 13 | 52

SYCAMORE LANE CABERNET SAUVIGNON

California | Aroma of fresh red cherries and sweet oak vanilla 13 | 52

BRASSFIELD ERUPTION BLEND

Lake Serenity, CA | Rich blackberry, raspberry and plum notes 12 | 48



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