

Fog City

1300 Battery St 94111-1104 · +14159822000 · Updated: Jan 14, 2026

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STARTER OR SHARE 13

Chilled Raw Oysters On Half Shell

Mignonette & Cocktail Sauce

Seared Ahi Tuna

\$20.00

Asian Slaw

Prawn Cocktail

\$15.00

House Made Sauce, Lemon

Oysters Rockefeller

\$17.00

Royal Miyagi Oysters

Steamed P.E.I. Mussels

\$19.00

Garlic Bread

Sourdough Breadsticks 5pc

\$10.00

Pecorino, Tomato

Brussels Sprouts

\$15.00

Ponzu, Asian Pear, Almonds

Deviled Eggs 4pc

\$12.00

Grain Mustard, Crispy Quinoa, Bacon

Truffle Fries

\$13.00

Parmesan, Fried Parsley

Crispy Onion Strings

\$13.00

House Made Ketchup

Truffle Mac & Cheese

\$15.00

Bacon, Breadcrumbs

Housemade Meatballs

\$16.00

Tomato Sugo, Parmesan, Grilled Toast

Burrata & Prosciutto

\$18.00

Wild Arugula, Toast

SALADS 5

Green Goddess

Baby Romaine, Avocado, Orange, Red Onion, Marcona Almonds

AVAILABLE OPTIONS

\$16.00

Avocado: \$2.75

Salmon: \$12.00

5 Grilled Prawns: \$14.00

Grilled Chicken: \$8.00

Fried Chicken: \$8.00

Little Gem Caesar

Parmesan Cheese Crisps

AVAILABLE OPTIONS

\$15.00

Avocado: \$2.75

Salmon: \$12.00

Grilled Chicken: \$8.00

Fried Chicken: \$8.00

Kale

Toasted Breadcrumbs, Shaved Fennel, Goat Cheese, Mint

AVAILABLE OPTIONS

\$15.00

Avocado: \$2.75

Salmon: \$12.00

5 Grilled Prawns: \$14.00

Grilled Chicken: \$8.00

Fried Chicken: \$8.00

Wood Grilled Chicken

Apple, Celery, Point Reyes Blue Cheese, Marcona Almonds

AVAILABLE OPTIONS

\$21.00

Avocado: \$2.75

Wood Grilled Skirt Steak

Avocado, Ember Charred Red Onion, Cucumber, Pecorino

AVAILABLE OPTIONS

\$27.00

Avocado: \$2.75

5 Grilled Prawns: \$14.00

BURGERS & SANDWICHES 5

Three Fish Tacos

Double Corn Tortilla, Chipotle Slaw, Spiced Salmon, Avocado-Cilantro Salsa, Red Onion, Cilantro, Lime

AVAILABLE OPTIONS

\$19.00

Avocado: \$2.75

Salmon Sandwich

Avocado, Bacon, Spicy Aioli, Arugula Salad

\$23.00

'Kickin' Fried Chicken

Chipotle Slaw, Heirloom Tomato, Red Onion, Fries

AVAILABLE OPTIONS

\$21.00

Avocado: \$2.75

Cheese: \$2.00

Bacon: \$2.50

BBQ Pulled Pork

Cole Slaw, Garlic Fries

\$21.00

Cheeseburger and Fries

Sharp Cheddar, Lettuce, Red Onion, Garlic Aioli (House Pickles come on the Side)

AVAILABLE OPTIONS

\$21.00

Avocado: \$2.75

Bacon: \$2.50

WOOD FIRE PIZZA ⁶

Margherita

\$18.00

"The Classic"

Foraged Mushroom

\$20.00

Fontina, Caramelized Onion, Roasted Garlic

Pesto Chicken

\$20.00

Ember Charred Red Onions, Roasted Garlic

Carbonara

\$20.00

Pecorino, Bacon, Farm Egg, Scallions, Black Pepper

Hobbs' Pepperoni

\$19.00

Mozzarella, Fresh Basil

Fennel Sausage

\$19.00

Gorgonzola, Scallions, Red Onion, Fennel Pollen

HOME PIZZA MAKING KITS 12-14" PIZZA ⁵

Kit - Margherita

\$10.00

One sourdough ball, tomato Sauce, fresh mozzarella, fresh basil

Kit - Foraged Mushroom

\$11.00

One sourdough ball, fontina, fresh mozzarella, caramelized onion, roasted garlic, thyme, parsley (White Pizza)

Kit - Hobbs' Pepperoni

\$11.00

One sourdough ball, tomato sauce, fresh mozzarella, pepperoni, fresh basil

Kit - Fennel Sausage

\$11.00

One sourdough ball, gorgonzola, fresh mozzarella, scallions, red onion, fennel sausage, fennel pollen (White Pizza)

Extra Toppings

Fresh Local Ingredients

AVAILABLE OPTIONS

Tomato Sauce:	\$4.00
Roasted Garlic:	\$2.00
Red Onion - Raw:	\$2.00
Caramelized Onion:	\$2.00
Arugula:	\$2.00
Roasted Mushrooms:	\$4.00
Any Cheese:	\$2.00
Pepperoni:	\$4.00
Fennel Sausage:	\$4.00
Bacon:	\$2.00
Prosciutto:	\$6.00
Sourdough Ball:	\$5.00

START OR SHARE 13

Chilled Oysters on the Half Shell

Mignonette & Cocktail Sauce

Oysters Rockefeller

\$17.00

Royal Miyagi Oysters

Seared Ahi Tuna

\$20.00

Asian Slaw

Prawn Cocktail

\$15.00

House Made Sauce, Lemon

Steamed P.E.I. Mussels

\$19.00

Garlic Bread

Brussels Sprouts

\$15.00

Ponzu, Asian Pear, Almonds

Sourdough Breadsticks

\$10.00

Pecorino, Tomato Sugo

Deviled Eggs

\$12.00

Grain Mustard, Crispy Quinoa, Bacon

Truffle Mac & Cheese

\$15.00

Bacon, Breadcrumbs

Truffle Fries

\$13.00

Parmesan, Fried Parsley

Crispy Onion Strings

\$13.00

House Made Ketchup

Housemade Meatballs

\$16.00

Tomato Sugo, Pecorino, Grilled Toast

Burrata & Prosciutto

\$18.00

Wilds Arugula, Toast

SOUP & SALADS 5

Daily Soup

Green Goddess

Baby Romaine, Avocado, Orange, Red Onion, Marcona Almonds

AVAILABLE OPTIONS

\$16.00

Avocado: \$2.75

Soft Boiled Egg: \$2.00

Salmon: \$12.00

5 Grilled Prawns: \$14.00

Grilled Chicken: \$8.00

Fried Chicken: \$8.00

Little Gem Caesar

Rustic Garlic Croutons

AVAILABLE OPTIONS

\$15.00

Avocado: \$2.75

Soft Boiled Egg: \$2.00

Salmon: \$12.00

5 Grilled Prawns: \$14.00

Grilled Chicken: \$8.00

Fried Chicken: \$8.00

Kale

Toasted Breadcrumbs, Shaved Fennel, Goat Cheese, Mint

AVAILABLE OPTIONS

\$15.00

Avocado: \$2.75

Soft Boiled Egg: \$2.00

Salmon: \$12.00

5 Grilled Prawns: \$14.00

Grilled Chicken: \$8.00

Fried Chicken: \$8.00

Wood Grilled Chicken

Apple, celery, Point Reyes Blue Cheese, Marcona Almonds

AVAILABLE OPTIONS

\$21.00

Avocado: \$2.75

Soft Boiled Egg: \$2.00

WOOD FIRE PIZZAS 6

Margherita

"The Classic"

\$18.00

Foraged Mushroom

Fontina, Caramelized Onion, Roasted Garlic

\$20.00

Carbonara

Pecorino, Bacon, Farm Egg, Scallions, Black Pepper

\$20.00

Pesto Chicken	\$20.00
Ember Charred Red Onions, Roasted Garlic	
Hobbs' Pepperoni	\$19.00
Mozzarella, Fresh Basil	
Fennel Sausage	\$19.00
Gorgonzola, Scallions, Red Onion, Fennel Pollen	

LARGE PLATES 10

Bouillabaisse	\$29.00
Tomato, Saffron, Mussels, Salmon, Prawns, Petrale Sole, Calamari, Garlic Toast	
Pan Roasted Petrale Sole	\$31.00
Broccolini, Almonds, Capers, Lemon Zest, Tartar Sauce	
Wood Grilled Salmon	\$31.00
Spiced Rub, Butternut Squash, Oyster Mushrooms, Pomegranate	
Fruitti Di Mare	\$29.00
Handmade Spaghetti, Prawns, Mussels, Calamari, Saffron, San Marzano Tomato	
FC Fried Chicken	\$26.00
Yukon Gold Mashed Potatoes, Cole Slaw	
Braised Lamb Shank	\$38.00
House Polenta, Roasted Carrots, Gremolata	
BBQ Baby Back Ribs	\$32.00
French Fries, Cole Slaw	
Smoked Beef Brisket	\$30.00
House Polenta, Horseradish Cream	
Wood Grilled Skirt Steak	\$31.00
Garlic-Ginger Marinade, Fried Herbs, Chimichurri, French Fries	
Cheeseburger & Fries	\$21.00
Sharp Cheddar, Pickles, Garlic Aioli	

COCKTAILS 14

Tipsy Strawberry	\$14.00
Vodka, Fresh Strawberries, Lime, Soda, Mint	
Fog 'Dirty Dirty'	\$14.00
Vodka or Gin Martini, housemade pickles, olives	
Purple Haze	\$14.00
Gin, Yuzu-Lemongrass, Green Chartreuse, Lemon	

Silver Tongued Devil	\$14.00
Gin, Cucumber, Mint, Lemon, Honey, Blanc Vermouth	
Fog City Gin & Tonic	\$14.00
Uncle Val's Botanical Gin Infused with Peaflower, Fever Tree Tonic, Lime, Botanical Garnishes	
Classic Twist	\$14.00
Blanco Tequila, Blood Orange, Chili-Basil Syrup, Lime, Peaflower Salt Rim	
Anejo Old Fashioned	\$14.00
Epsolon Anejo, Agave, Angostura	
Mezcal Margarita	\$14.00
El Silencio Mezcal, Guava, Grapefruit, Lime	
Milk Punch	\$14.00
Bourbon, Rum, Citrus & Spices, Sugar, Clarified Milk	
Smoked Everything Everywhere	\$14.00
Bourbon, Lillet Blanc, Ginger, Peach, Whiskey Barrel Bitters, Sage Smoke	
Smoked Old Fashioned	\$14.00
Bourbon, Orange Bitters, Molasses 'Smoked Tableside'	
FC Sangria	\$13.00
Red or White - Asian Pear, Apple, Orange	
FC Moscow Mule on Tap	\$14.00
Ketel One Vodka, Ginger Beer, Lime	
FC Espresso Martini	\$14.00
Vanilla Vodka, Espresso, Bailey's Cold Foam	

ZERO PROOF ⁵

Lemon Rickey	\$6.00
Cucumber, Mint, Lemon, Seltzer, Cane Sugar	
In the Orchard	\$6.00
Apple, Lemon, Maple, Ginger Beer	
The Spaceman 2	\$6.00
Dragon Fruit, Hibiscus, Green Tea, Cranberry, Gingerale	
Coca-Cola Hecho en Mexico	\$6.00
Boylan's Root Beer	\$6.00

DRAFT BEERS ⁴

Fort Point KSA Kolsch	\$9.95
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Seismic Brewing 'Tremor' Lager	\$9.95
Altamont Brewing "Maui Wauai" IPA	\$9.95
SF Brewing Fog City Hazy IPA	\$9.95

BOTTLE BEERS 5

Founders All Day IPA Session	\$7.00
Deschutes Mirror Pond Pale Ale	\$8.00
Prankster Belgium Wheat Ale	\$8.00
Pliny The Elder Double IPA	\$15.00
Old Rasputin Russian Imperial Stout	\$9.00

HAPPY HOUR BITES 9

Chilled Oyster	\$2.00
Mignonette, Cocktail Sauce	
Shishito Peppers	\$7.00
Blistered, Maldon Sea Salt, Lemon	
Truffle Fries	\$8.00
Parmesan, Fried Parsley	
Kale Salad	\$7.00
Breadcrumbs, Shaved Fennel, Goat Cheese	
Onion Strings	\$8.00
Mustard Seed Ketchup	
Deviled Eggs	\$7.00
Grain Mustard, Crispy Quinoa, Bacon	
Polenta Sticks	\$10.00
House Romesco	
Fried Chicken	\$9.00
Cole Slaw	
Fish Taco	\$5.00
Salmon, Chipotle Slaw, Avocado-Cilantro Salsa	

HAPPY HOUR BEVERAGES 6

Fog City Sangria	\$9.00
Red or White	

Bartenders Cocktail	\$10.00
Come in & find out!	
Wines	\$9.00
Selection Changes Daily	
Mule on Tap	\$10.00
Ketel One Vodka, Lime, Ginger Beer	
Founders IPA	\$5.00
"All Day IPA"	
Fernet - Branca	\$8.00
'San Francisco Treat'	
KIDS MENU 7	
Grilled Cheese	\$14.00
Sourdough, Cheddar	
Housemade Spaghetti	\$15.00
Butter & Cheese * Tomato Sauce * Tomato & Cheese	
Mac n' Cheese	\$15.00
Breadcrumbs	
Margherita Pizza	\$17.00
Mozzarella, Tomato Sauce	
Chicken Tenders	\$14.00
French Fries	
Cheeseburger & Fries	\$15.00
Sesame Bun, Cheddar	
Rootbeer Float	\$9.50
Boylan's Rootbeer, Vanilla Gelato	