

THE
SLANTED
DOOR

407

October 22, 2012

raw bar

—

half dozen oysters: kusshi (bc), fanny bay (bc), drake's bay (ca), steamboat (wa), chelsea gem (wa)	18
hawaiian tombo tuna, crispy shallot, lime, thai basil	17
chilled wild louisiana gulf shrimp, spicy cocktail sauce, thai basil aioli	12

rolls

—

crispy imperial rolls, gulf shrimp, pork shoulder, glass noodle, roasted peanut	12
crispy vegetarian imperial rolls, taro root, cabbage, glass noodle, roasted peanut	12
slanted door spring rolls, gulf shrimp, pork, mint, peanut sauce	12
vegetarian spring rolls, tofu, shiitake, cabbage, mint, peanut sauce	11
lap cheong sausage rolls, jicama, carrot, thai basil, spicy hoisin sauce	13

appetizers

—

barbecued willis ranch pork spareribs, scallion, cilantro, honey-hoisin sauce	17
daikon rice cakes, shiitake mushroom, shallot, sweet chili soy	14
wood oven roasted manila clams, lemongrass, ginger, kaffir lime, thai basil	20
mesquite grilled becker lane pork belly, red leaf lettuce, shiso, lemongrass, spicy gingered tamarind sauce~	18
grilled sausage stuffed squid, spicy cherry tomato marmalade, thai basil	18

soup

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branzino and early girl tomato, ginger and cilantro	6
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salads

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grapefruit and jicama, red cabbage, pickled carrot, candied pecan	12
green papaya, pickled carrot, rau ram, crispy shallot, roasted peanut	12

meat

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grilled prather ranch ribeye steak, garlic soy sauce, roasted cippolini onion, wild mushroom	38
grilled grass-fed anderson ranch lamb rack, crispy sunchoke, tamarind sauce	45
mesquite grilled range brothers berkshire pork chop, grilled fig, cilantro, chili-lime dipping sauce	34
grass-fed estancia shaking beef, cubed filet mignon, watercress, red onion, lime sauce	36

poultry & game

—

stir fried organic chicken, ginkgo nut, raisin, walnut, cashew, chinese date	20
organic chicken claypot, caramel sauce, thai chili, fresh ginger~	19
crispy dinner bell farm stuffed chicken legs, glass noodle, pickled vegetable, lemongrass, chili	28

seafood

—

crispy whole branzino, tamarind, ginger, crispy leek, thai basil	42
pan-seared day boat scallops, braised frisée, chili-lime butter sauce, rau ram	28
wood oven roasted arctic char, jicama, grapefruit, cucumber-lime dipping sauce	28
cellophane noodles, green onion, dungeness crab, sesame	21
stir fried wild gulf shrimp, dinner bell farm shishito pepper, chili, ginger	22
caramelized wild gulf shrimp, garlic, yellow onion, caramel chili sauce	22
spicy monterey squid, pineapple, sweet red pepper, jalapeño, thai basil	18

vegetables

—

hodo soy beanery yuba 'noodles', green bean, roasted chili, nameko mushroom	16
hodo soy beanery organic tofu, braised tofu, sweet roasted chili sauce, lemongrass	15
star route farm baby spinach, garlic, caramelized shallot	11
chue farm baby bok choy, baby shiitake, garlic	11
catalan farm spicy broccoli, braised tofu, beech mushroom	11
chue farm japanese eggplant, coconut milk, roasted chili paste	11
allstar organic summer squash, cherry tomato, rice wine	11
dirty girl farm spicy haricots vert, beech mushroom, roasted chili	11

rice

—

jasmine rice, per person	2
massa organics' brown rice, per person	3
-	
autographed copy of 'vietnamese home cooking' by charles phan take home now or have us ship as a gift	35

EXECUTIVE CHEF: CHARLES PHAN CHEF DE CUISINE: JUSTINE KELLY

Tableware made by Heath Ceramics - Sausalito, CA

Please note: There will be a 3% surcharge added to your bill for San Francisco employer mandates.
A 20% gratuity may be added for parties of 6 or more.

cocktails

—

the dorchester befeater gin, lime, maraschino, organic grapefruit 11

whiskey cocktail buffalo trace bourbon, angostura and orange bitters, gum syrup, orange peel; served on a hand cut cube 11

gin fix martin miller westbourne gin, manzanilla sherry, lemon, fresh pressed pineapple juice, wild flower honey; served on crushed ice 11

royal "pimm's" cup our house "pimm's" which is a blend of gin, vermouth, and amari topped with ginger ale and sparkling wine 11

hotel nacional banks rum, lime, house apricot brandy, small hand foods pineapple gum, bitters served up 11

agricole rhum punch la favorite rhum agricole ambre, lime, cane syrup, with dashes of angostura and allspice dram, dusted with nutmeg; on rocks 11

singapore sling befeater gin, benedictine, cherry heering, cointreau, fresh pressed pineapple juice, angostura bitters and lime juice; served tall 11

mai tai appleton's v/x rum, lime juice, cointreau, orgeat, cane syrup; on rocks 11

moscow mule hangar one vodka, ginger juice, lime, soda 11

piña colada appleton's v/x and smith & cross jamaican rum, house coconut cream, fresh pressed pineapple juice, pineapple gum, and lime 11

french 75 dudognon reserve cognac and prosecco, lemon; on rocks 11

alfonso prosecco, dubonnet, and an angostura bitters soaked sugar cube 11

el presidente banks rum, dolin blanc and dry vermouths, orange curaçao, grenadine 11

ginger limeade hangar one kaffir lime vodka, ginger, lime; on rocks 11

beer

—

trumer brauerei pils crisp austrian-style lager (12oz) 6

ayinger jahrhundert bier rich bavarian lager (500ml) 9

drake's 1500 dry-hopped pale ale (12oz) 6

reutberger kloster dunkel nutty dark lager (500ml) 12

erdinger pikantus dark bavarian wheat beer (500ml) 10

erdinger weißbier unfiltered wheat beer (500ml) 9

castelain blonde biere de garde french flanders blonde ale (11.2oz) 12

hennepin pale saison style ale (12oz) 8

gageler an herbal organic ale with bog myrtle (330ml) 10

arend tripel golden, balanced belgian ale (330ml) 10

westoek xx spicy belgium tripel (330ml) 10

affligem dubbel dark belgian abbey ale (750ml) 24

affligem tripel creamy, strong belgian abbey ale (750ml) 24

brasserie lebbe l'amalthée artisan organic brew, sw france (750ml) 23

erdinger nonalcoholic unfiltered wheat beer (12oz) 5

bordelet apple cider crisp elegant cider from normandy (750ml) 24

bière de miel organic belgian bottle-conditioned honey ale (750ml) 27

bordelet pear cider biodynamically farmed 300-year-old trees, loire (750ml) 46

is a modern Vietnamese restaurant that showcases the abundance of produce as well as ecologically farmed meat, game and poultry found at farms around the San Francisco Bay Area.

The Phan family opened the original Slanted Door in 1995 on Valencia Street with a vision to blend Vietnamese cooking technique with local ingredients.

The Slanted Door—a collaborative effort led by executive chef Charles Phan—is proud of its relationship with its loyal patrons, staff and local producers.

water & soda

—

tý nant still spring water, wales (750ml) 8

badoit lightly sparkling water, france (750ml) 8

juice

—

organic hand-pressed orange juice 5

organic hand-pressed grapefruit juice 5

organic pineapple juice 5

organic tomato juice 4

cranberry juice 5

virgin mary made with organic tomato juice 5

iced tea lychee-infused 4

organic lemonade freshly squeezed 4

organic apple juice 4

pineapple spritzer, fresh pressed pineapple, ginger, lime, soda, mint 6

tea

—

little melon seed "lu an "guapian" (green) 6

thousand days red jasmine (display) 7

phoenix bird "yu lan xiang" (oolong) 6

source mountain "ben shan" (oolong) 6

small leaf (pu-erh) 6

hong kong milk tea (black) 6

fresh mint 7

herbal blend 6

wild yellow chrysanthemum (herbal) 6

dragon well "long jing" (green) 6



THE
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dessert

lemon meringue tart

* champalou 'tries de vendanges' vouvray moelleux 2009 , france

8

white chocolate torte caramelized pineapple, cocoa-almond streusel

* gutierrez colosia moscatel soleado, spain

10

black mission fig turnover sour cream ice cream, figs & strawberries

* l'abée rous 'cuvée joseph nadal' dry banyuls grand cru 1998, france

9

strawberry bread pudding

* wenzel 'saz' ruster ausbruch 2001, austria

8

coconut-lime sorbet

7

key lime cotton candy

5

* dessert wine suggestions

PASTRY CHEF: CHUCKY DUGO
carry-in dessert charge: \$5.00 per person

dessert wine

bottle glass

drautz-able wine sauvignon blanc auslese edelsuss 2011, germany	58	12
wenzel wine noble selection gelber muskateller 2006, austria	60	12
champalou wine 'tries de vendanges' vouvray moelleux 2009, france	86	16
wenzel wine 'saz' ruster ausbruch 2001, austria	75	15
heiss wine traminer eiswein 2002, austria	70	14
gutierrez wine colosia moscatel soleado, spain	45	9
le salette wine recioto della valpolicella classico 1997, italy	80	
vinedos ithaca wine 'penelope' garnaxta peluda 2006, spain	59	
rare wine co. wine historic series new york malmsey madeira, portugal		12
quinta do infantado wine vintage character port nv, portugal		8.5
quinta de la rosa wine lbv port 2007	64	8
l'abée rous wine 'cuvée joseph nadal' dry banyuls grand cru 1998, france		10

eau de vie

reisetbauer ginger	18
reisetbauer carrot	18
reisetbauer apricot	18
reisetbauer rowenberry	30
reisetbauer raspberry	30

armagnac

château briat hors d'âge	10
château briat 1988	30

calvados

camut 6 year old	11
camut 12 year old	14
camut 18 year old	17
lemorton reserve	10
camut réserve semaineville	25
lemorton 1984	20

brandy

germain-robin	9
lustau solera grand reserva 1940	10
nivole grappa di moscato d' asti	15

cognac

dudognon réserve	12
hine triomphe	45
navarre veille reserve	35

apertif/digestif

campari	7
dubonnet rouge	7
carpano antica	7
punt e mes	7
fernet branca	8
amaro nonino	11
lillet blanc & rouge	8
pernod	8
cynar	7
ricard anise	7
st. george absinthe verte	12
chartreuse vep, yellow	21
chartreuse vep, green	21

sherry/dry madiera

el maestro s. 15 yr oloroso	8
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tea

—

little melon seed "lu an "guapian" (green) organic, blue-green leaves, full-bodied, aromatic, naturally sweet	6
thousand days red jasmine (display) hand-sewn jasmine-scented green tea with a red clover flower	7
phoenix bird "yu lan xiang" (oolong) magnoia blossom fragment, naturally sweet	6
source mountain "ben shan" (oolong) grown in fujian province; full floral aroma	6
small leaf (pu-erh) rich and earthy	6
hong kong milk tea (black) special blend served with condensed milk	6
fresh mint leaf-made with spearmint	7
herbal blend rose buds, chrysanthemum, lichen and fresh ginger	6
wild yellow chrysanthemum (herbal) whole dried flowers	6
dragon well "long jing" (green) competition grade; sweet yet nutty flavors	6

coffee

—

french press	6
espresso	3.5
cappuccino/latte with organic straus family creamery milk	4/5
vietnamese coffee hot or iced	4
iced latte espresso, chinese cinnamon-infused syrup, organic straus family milk, shaken	5



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www.slanteddoor.com

STARTERS

- House-marinated olives 4
Little Gems, heirloom apples & walnuts 7
Last of the season heirloom tomatoes, croutons & nduja vinaigrette 12
Chicory greens, bagna cauda & Musette pecorino 12
Cured local King salmon, shaved vegetables & lemon vinaigrette 15
Albacore crudo, tonnato sauce & smoked quail egg 16
Sweetbreads, Roman fermented chicories & pistachios 17
Boccalone Ibérico di bellota lardo, Kadota figs, hazelnuts & rose thyme 16
Boccalone salumi platter: Piglet 14/Sow 23/Boar 38

PASTAS & GRAINS

- Handkerchief pasta & rustic pork ragù 16/10
Chef's special with sizzled duck egg, add 4
Spaghettini, Sardinian cured tuna heart, egg yolk & parsley 17/11
Mostaccioli, sausage, shellfish & brassicas 17/11
Nettle cavatelli, braised goat & Kabocha squash 17/11
Strozzapreti, Brussels sprouts, pancetta, Parmesan & rosemary 17/11
Chanterelle & acorn squash farrotto, cipollini & greens 17/11

ENTREES

- Grilled pomegranate-marinated Cornish game hen, Treviso & onions 26
An "apology letter": Scallops, sea urchin, cauliflower & lardo 31
Pork belly, heirloom apples, turnips, roasted shallots & lacinato kale 27
Lamb in "Five Shades of Hay" 27

SIDES

- Duck fat-roasted cauliflowers, chilli & mint 6
Braised & grilled greens, garlic & anchovy 5
Plate of Frantoio Olivestri DOP extra virgin olive oil 3

Leg of Beast or Whole Pig Dining (advance booking required; please inquire)

Complimentary house-filtered still or sparkling Hetch Hetchy water

A service charge of 5% added to each check enables us to share the rewards of service with our kitchen employees; please feel free to adjust your gratuity.
* A gratuity of 15% will be added for groups of six or more persons. Corkage fee: 25 per 750ml.

FLIGHTS

Mystery Flight

Taste three well-made Italian wines

16

Foot of the Mountain

Barbera d'Alba 2009, Matteo Correggia
Dogliani Maioli 2009, Anna Maria Abbona
Barbaresco Montefico 2006, Carlo Giacosa

20

Exploring Italy

Valdobbiadene Prosecco Superiore Extra Dry N.V., Drusian
Verdicchio dei Castelli di Jesi Classico Superiore 2009, Bucci
Cannonau di Sardegna Sonazzos 2008, Gostolai
Brunello di Montalcino 2006, Castiglion del Bosco

25

BEER

Pilsner Urquell	5
Almanac Citrus Extra Pale Ale	7
Anchor Steam Beer	5
Karl Strauss Tower 10 IPA	5
Almanac Spring 2012 Fennel Biere de Mars (10 oz/750 ml)	10/20
Anchor Porter	5
Liefman's Cuvee Brut Cherry Ale (5oz/10 oz/750 ml)	6/11/21

VERMOUTH & SHERRY

Martini & Rossi Bianco or Rosso	7
Punt e Mes	7
Carpano Antica Formula	10
Dry Amontillado Los Arcos N.V., Lustau	9

SOFT DRINKS

Lavender Lemonade	3.5
Aranciata, Limonata, Sanbittèr	3
Fentiman's Curiosity Cola	4.5
Fentiman's Dandelion & Burdock Soda	4.5

SPARKLING

	Region	Glass	2.5 oz
Valdobbiadene Prosecco Superiore Extra Dry N.V., Drusian	Veneto	9	5
Il Ciarliero 2010, Fattoria Colmone della Marca (Vernaccia Nera)	Marche	9	5

WHITE & ROSÉ

	Region	Glass	2.5 oz	1/2 I
Delicate & Crisp Roero Arneis Camestri 2011, Marco Porello	Piedmont	9	5	30
Inzolia 2011, Cantine Barbera	Sicily	9	5	30
Dry & Aromatic Costa della Sesia Rosato Majoli 2011, Tenute Sella (Nebbiolo)	Piedmont	10	5.5	33
Pignoletto Superiore 2011, Vigneto San Vito	Emilia Romagna	9	5	30
Cinque Terre 2011, Cooperativa Cinque Terre (Bosco, Vermentino, Albarola)	Liguria	10.5	5.5	35

Complex & Rich

Verdicchio dei Castelli di Jesi Classico Superiore 2009, Bucci	Marche	11	6	38
Fiorfiore 2010, Roccafiore (Grechetto)	Umbria	10.5	5.5	35

RED

	Region	Glass	2.5 oz	1/2 I
Light to Medium Bodied Schiava 2011, Weingut Niklas	Alto Adige	9	5	30
Barbera d'Alba 2009, Matteo Correggia	Piedmont	9	5	30
Cannonau di Sardegna Sonazzos 2008, Gostolai	Sardinia	9	5	30

Medium to Full Bodied

Cisterna d'Asti Santa Lucrezia 2009, Fratelli Povero (Croatina)	Piedmont	10.5	5.5	36
Dogliani Maioli 2009, Anna Maria Abbona (Dolcetto)	Piedmont	10.5	5.5	36
Etna Rosso 2002, Azienda Vinicola Calabretta (Nerello Mascalese, Nerello Cappuccio)	Sicily	11.5	6	39

Rich & Full Bodied

Barbaresco Montefico 2006, Carlo Giacosa (Nebbiolo)	Piedmont	18.5	9.5	67
Brunello di Montalcino 2006, Castiglion del Bosco (Sangiovese Grosso)	Tuscany	18	9.5	65
Grifola 2007, Poderi San Lazzaro (Montepulciano)	Marche	16	8.5	59

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We accept Visa, MasterCard & American Express. We do not accept personal checks. A gratuity of 15% will be added for groups of six or more.

Corkage fee: 25 per 750ml.

DESSERTS & CHEESE

Medjool date cake, yogurt mousseline
& gingered pears 7.5

Cinnamon panna cotta & poached apples 7

Goat cheese mousse, walnut cake & grape sorbetto 8.5

Dark chocolate crema, Meyer lemon, salted shortbread
& olive oil sorbetto 9

Prickly pear-rosé float & pistachio macaroon 8

DESSERT WINES

Moscato d'Asti Sori Del Re 2011, Degiorgis 9

Brachetto Birbét 2011, Cascina Ca' Rossa 9

Arzimo Recioto di Soave 2009, La Cappuccina 13

Vin Santo 2007, Badia di Morrona 12

Primitivo di Manduria Dolce Naturale Nonna 2007, Bosco 9

Dessert Wine Mystery Flight 16