raw bar

half dozen oysters: kushi (bc), fanny bay (bc), drake's bay (ca), steamboat (wa), chelsea gem (wa)

hawaiian tombo tuna, crispy shallot, lime, thai basil

chilled wild louisiana gulf shrimp, spicy cocktail sauce, thai basil aioli

delicious rolls

- crispy imperial rolls, gulf shrimp, pork shoulder, glass noodle, roasted peanut
- crispy vegetarian imperial rolls, taro root, cabbage, glass noodle, roasted peanut
- slanted door spring rolls, gulf shrimp, pork, mint, peanut sauce

vegetarian spring rolls, tofu, shiitake, cabbage, mint, peanut sauce

lap cheong sausage rolls, jicama, carrot, thai basil, spicy hoisin sauce

appetizers

- barbecued willis ranch pork spareribs, scallion, cilantro, honey-hoisin sauce
- daikon rice cakes, shiitake mushroom, shallot, sweet chili soy

wood oven roasted manila clams, lemongrass, ginger, kaffir lime, thai basil

mesquite grilled becker lane pork belly, red leaf lettuce, shiso, lemongrass, spicy gingered tamarind sauce-
grilled sausage stuffed squid, spicy cherry tomato marmalade, thai basil

soup

- branzino and early girl tomato, ginger and cilantro

salads

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

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 46
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, gingko 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 frisee, 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, jalapeno, 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
cocktails

**the dorchester** beefeater gin, lime, maraschino, organic grapefruit
**whiskey cocktail** buffalo trace bourbon, angostura and orange bitters, gum syrup, orange peel; served on a hand cut cube
**gin fix** martin miller westbourne gin, manzanilla sherry, lemon, fresh pressed pineapple juice, wild flower honey; served on crushed ice
**royal "pimm's" cup** our house "pimm's" which is a blend of gin, vermouth, and amari topped with ginger ale and sparkling wine
**hotel nacional** banks rum, lime, house apricot brandy, small hand foods pineapple gum, bitters served up
**agricole rhum punch** la favorite rhum agricole ambre, lime, cane syrup, with dashes of angostura and allspice dram, dusted with nutmeg; on rocks
**singapore sling** beefeater gin, benedictine, cherry heering, cointreau, fresh pressed pineapple juice, angostura bitters and lime juice; served tall
**mai tai** appleton's vx rum, lime juice, cointreau, orgeat, cane syrup; on rocks
**moscow mule** hangar one vodka, ginger juice, lime, soda
**piña colada** appleton's vx and smith & cross jamaican rum, house coconut cream, fresh pressed pineapple juice, pineapple gum, and lime
**french 75** dudognon reserve cognac and prosecco, lemon; on rocks
**alfonso** prosecco, dubonnet, and an angostura bitters soaked sugar cube
**el presidente** banks rum, dolin blanc and dry vermouths, orange curaçao, grenadine
**ginger limeade** hangar one kaffir lime vodka, ginger, lime; on rocks

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
**castelainblonde biere de garde** french flanders blonde ale (11.2oz) 12
**hennepin** pale saison style ale (12oz) 8
**gageeler** an herbal organic ale with bog myrtle (330ml) 10
**arend tripl** golden, balanced belgian ale (330ml) 10
**westoek xx** spicy belgium tripl (330ml) 10
**affligem dubbel** dark belgian abbey ale (750ml) 24
**affligem tripl** creamy, strong belgian abbey ale (750ml) 24
**brasserie lebbe l'amathée** 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

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

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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.
dessert

lemon meringue tart
  * champalou 'tries de vendanges' vouvray moelleux 2009, france

white chocolate torte caramelized pineapple, cocoa-almond streusel
  * gutierrez colosia moscatel soleado, spain

black mission fig turnover sour cream ice cream, figs & strawberries
  * l'abée rous 'cuvée joseph nadal' dry banyuls grand cru 1998, france

strawberry bread pudding
  * wenzel 'saz' ruster ausbruch 2001, austria

cococonut-lime sorbet

key lime cotton candy

* dessert wine suggestions

PAstry CHEf: Chucky Dugo

carry-in dessert charge: $5.00 per person
<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Description</th>
<th>Bottle</th>
<th>Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Dessert Wine</strong></td>
<td>-</td>
<td></td>
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</tr>
<tr>
<td>drautz-able wine</td>
<td>Sauvignon blanc auslese edelsuss 2011, Germany</td>
<td>58</td>
<td>12</td>
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<tr>
<td>wenzel wine</td>
<td>Noble selection gelber muskateller 2006, Austria</td>
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<td>12</td>
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<tr>
<td>champalou wine</td>
<td>'tries de vendanges' vouvray moelleux 2009, France</td>
<td>86</td>
<td>16</td>
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<tr>
<td>wenzel wine</td>
<td>'saz' ruster ausbruch 2001, Austria</td>
<td>75</td>
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<tr>
<td>heiss wine</td>
<td>Traminer eiswein 2002, Austria</td>
<td>70</td>
<td>14</td>
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<tr>
<td>gutierrez wine</td>
<td>Colosia moscatel soleado, Spain</td>
<td>45</td>
<td>9</td>
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<tr>
<td>le salette wine</td>
<td>Recioto della valpolicella classico 1997, Italy</td>
<td>80</td>
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<tr>
<td>vinedos ithaca wine</td>
<td>'penelope' garnaxta peluda 2006, Spain</td>
<td>59</td>
<td></td>
</tr>
<tr>
<td>rare wine co. wine</td>
<td>Historic series new york malmsey madeira, Portugal</td>
<td></td>
<td>12</td>
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<tr>
<td>quinta do infantado wine</td>
<td>Vintage character port nv, Portugal</td>
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<td>8.5</td>
</tr>
<tr>
<td>quinta de la rosa wine</td>
<td>fbv port 2007</td>
<td>64</td>
<td>8</td>
</tr>
<tr>
<td>l'abée rous wine</td>
<td>'cuvée joseph nadal' dry banyuls grand cru 1998, France</td>
<td></td>
<td>10</td>
</tr>
</tbody>
</table>

| **Eau de Vie**    |                                                                             |        |       |
| reisethauer ginger |                                                              | 18     |       |
| reisethauer carrot  |                                                              | 18     |       |
| reisethauer apricot     |                                                          | 18     |       |
| reisethauer rowenberry  |                                                          | 30     |       |
| reisethauer 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 semainville |                                                    | 25     |       |
| lemorton 1984       |                                                        | 20     |       |

| **Brandy**         |                                                                             |        |       |
| germain-robin      |                                                        | 9      |       |
| lustau solera grand reserva |                                        | 10     |       |
| 1940               |                                                        |        |       |
| 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     |       |

<p>| <strong>Sherry/Dry Madiera</strong> |                                                                 |        |       |
| el maestro s. 15 yr oloroso |                                             | 8      |       |</p>
<table>
<thead>
<tr>
<th>tea</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>little melon seed &quot;lu an &quot;guapian&quot; (green) organic, blue-green leaves, full-bodied, aromatic, naturally sweet</td>
<td>6</td>
</tr>
<tr>
<td>thousand days red jasmine (display) hand-sewn jasmine-scented green tea with a red clover flower</td>
<td>7</td>
</tr>
<tr>
<td>phoenix bird &quot;yu lan xiang&quot; (oolong) magnolia blossom fragment, naturally sweet</td>
<td>6</td>
</tr>
<tr>
<td>source mountain &quot;ben shan&quot; (oolong) grown in fujian province; full floral aroma</td>
<td>6</td>
</tr>
<tr>
<td>small leaf (pu-erh) rich and earthy</td>
<td>6</td>
</tr>
<tr>
<td>hong kong milk tea (black) special blend served with condensed milk</td>
<td>6</td>
</tr>
<tr>
<td>fresh mint leaf-made with spearmint</td>
<td>7</td>
</tr>
<tr>
<td>herbal blend rose buds, chrysanthemum, lichen and fresh ginger</td>
<td>6</td>
</tr>
<tr>
<td>wild yellow chrysanthemum (herbal) whole dried flowers</td>
<td>6</td>
</tr>
<tr>
<td>dragon well &quot;long jing&quot; (green) competition grade; sweet yet nutty flavors</td>
<td>6</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>coffee</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>french press</td>
<td>6</td>
</tr>
<tr>
<td>espresso</td>
<td>3.5</td>
</tr>
<tr>
<td>cappuccino/latte with organic straus family creamery milk</td>
<td>4/5</td>
</tr>
<tr>
<td>vietnamese coffee hot or iced</td>
<td>4</td>
</tr>
<tr>
<td>iced latte espresso, chinese cinnamon-infused syrup, organic straus family milk, shaken</td>
<td>5</td>
</tr>
</tbody>
</table>
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
Dolciani 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
Almanac Citrus Extra Pale Ale
Anchor Steam Beer
Karl Strauss Tower 10 IPA
Almanac Spring 2012 Fennel Biere de Mars
(10 oz/750 ml)
Anchor Porter
Liefman’s Cuvee Brut Cherry Ale
(50z/10 oz/750 ml)
5
7
5
5
10/20
5
6/11/21

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

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

LESS THAN A BOTTLE

SPARKLING
Valdobbiadene Prosecco Superiore Extra Dry N.V., Drusian
Il Ciarliero 2010, Fattoria Colmone della Marca (Vernaccia Nera)

WHITE & ROSÉ
Delicate & Crisp
Roero Arneis Casestra 2011, Marco Polo
Inzolia 2011, Cantine Barbera

Dry & Aromatic
Costa della Sesia Rosato Majoli 2011, Tenute Sella (Nebbiolo)
Pignoletto Superiore 2011, Vigneto San Vito
Cinque Terre 2011, Cooperativa Cinque Terre (Bosco, Vermentino, Albarola)

Complex & Rich
Verdicchio dei Castelli di Jesi Classico Superiore 2009, Bucci
Fioriho 2010, Roccafiore (Grechetto)

RED
Light to Medium Bodied
Schiava 2011, Weingut Niklas
Barbera d’Alba 2009, Matteo Correggia
Cannonau di Sardegna Sonazzos 2008, Gostolai

Medium to Full Bodied
Cisterna d’Asti Santa Lucaezia 2009, Fratelli Povero (Croatina)
Dolciani Maioli 2009, Anna Maria Abbona (Dolcetto)
Etto Rosso 2002, Azienda Vinicola Calabretta (Nerello Mascalese, Nerello Cappuccio)

Rich & Full Bodied
Barbaresco Montefico 2006, Carlo Giacosa (Nebbiolo)
Brunello di Montalcino 2006, Castiglion del Bosco (Sangiovese Grosso)
Grifola 2007, Poderi San Lazzaro (Montepulciano)

Region
Veneto
Marche
Piedmont
Sicily
Piedmont
Emilia
Romagna
Liguria
Marche
Umbria
Piedmont
Piedmont
Sardinia
Piedmont
Alo Adige

Class
9
9
9
9
11
10.5
9

Glass
5
5
30
5.5
5
30
5.5
30

Volume
0.5
0.5
3/4
0.5
1
0.5
0.5
0.5
1/2 I
1/2 I

Price

5
30
33
30
35
5
5
5
38
35

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.
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: $5 per 750ml.
1550 Church Street, San Francisco, California USA * 415-641-4500 101812
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 Birbêt 2011, Cascina Ca’ Rossa 9

Arzimo Recioto di Soave 2009, La Cappuccina 13

Vin Santo 2007, Badia di Morrora 12

Primitivo di Manduria Dolce Naturale Nonna 2007, Bosco 9

Dessert Wine Mystery Flight 16