



..... PRIDE MENU

**AMUSE BOUCHE
PLATE**

Deviled Eggs, Caviar-Avocado Latke,
Tuna Tartare

FIRST COURSE

Bradley's Caesar Salad
whole leaf romaine, parmesan croutons

~ or ~

Summer Corn Soup
shrimp fritters, chive oil

MAIN COURSE

Grilled NY Steak
mashed potatoes, button mushrooms,
sautéed spinach, peppercorn sauce

~ or ~

Pan-Seared Alaskan Halibut
summer bean medley, lemon verbena emulsion

DESSERT

Chocolate Toffee Almond Crunch Cake
vanilla ice cream

~ or ~

Meyer Lemon Cheesecake
raspberry sorbet, berries,
graham cracker crust

\$98 per person excludes beverages, taxes, 20% gratuity

..... COCKTAILS

\$18 each

Cactus Flower Margarita
Grilled Jalapeño infused Espolón
Reposado Tequila, Prickly Pear, Fresh Lime,
Piment D'Espelette-Sea Salt Rim

The Harvey Milk Shake
House-Made Vanilla Ice Cream,
Stoli Vanilla Vodka, White Creme de
Cacao, Raspberry, Whipped Cream

Espress-Yo-Self! Martini
Mr. Espresso Espresso. Tito's Vodka,
Dark Creme de Cacao,
Mr. Black Coffee Liqueur

Godzilla, "He's Big In Japan"
Hendricks Gin, Green Chartreuse, Kiwi,
Fresh Lemon, Cucumber Syrup

RESERVE A TABLE

Sizzle is a benefit for LYRIC – a San Francisco LGBTQ+ youth organization.
Make a donation [here](#).