

# Gigis

## SEAFOOD TOWERS

PETIT TOWER	65
½ dozen oysters, shrimp cocktail, hamachi crudo	
GIGI'S TOWER	115
Dozen oysters, shrimp cocktail, hamachi crudo, mussel escabeche	
GRAND TOWER	180
Dozen oysters, shrimp cocktail, hamachi crudo, mussel escabeche, regiis ova ossetra caviar	

## ACCOMPANIMENTS

FRITES 10	PETIT SALAD 12	GRILLED BROCCOLINI 14
aioli	fines herbes, dijon	chili, lime, garlic

## RAW BAR

OYSTERS	24/ 48
mignonette, lemon, hot sauce	
CAVIAR TOAST	65
regiis ova ossetra, brioche, crème fraiche	
SHRIMP COCKTAIL	24
cocktail sauce	
HAMACHI CRUDO	23
meyer lemon, white soy, chive	
MUSSEL ESCABECHE	19
grilled bread, garlic mayo	
<b>HORS D'OEUVRES</b>	
FRESH BAGUETTE	8
cultured butter <i>add caviar +24</i>	
ZUCHINNI FRITTER	15
vegan lemon piquillo aioli	
CHICKEN LIVER MOUSSE	21
candied hazelnuts, pickled rhubarb, arugula	

## APPETIZERS

LITTLE GEM SALAD	19
almonds, feta, fines herbes, dijon	
CARROT AND GINGER SOUP	17
coconut milk, flowering cilantro	
SUMMER SQUASH	21
haricots verts, endive, pistou	
STEAK TARTARE	26
gribiche, pickled mustard seeds, baguette	
<b>ENTRÉES</b>	
CHEESEBURGER	28
cheddar, pickles, onion, lettuce, frites	
STEELHEAD TROUT	38
celery root purée, brown butter, capers, citrus tarragon	
HALF ROASTED CHICKEN	42
summer potatoes, romano beans, smoked oil vinaigrette	
MOREL MUSHROOM AND PEAS	36
handmade cavatelli, sweet herbs, parmigiano reggiano	
STEAK FRITES AU POIVRE	65
Brandt Ranch Prime NY Strip, au poivre	
DRY AGED 24 oz RIBEYE	175
frites, petit salad, bordelaise	



## **COCKTAILS 18**

### **AZTEC REVENGE**

tequila, tepache, piloncillo,  
bell pepper, lime

### **THE WILMOT**

botanist gin, dry vermouth,  
pickled ramp

### **OAXACAN OLD FASHIONED**

mezcal, reposado tequila,  
molé bitters, chili tincture

### **SESAME STREET**

sipsmith gin, pineapple, basil, lime,  
sesame

### **STOCKTON SPECIAL**

rye, amaro del etna, sweet vermouth,  
bitters, meyer lemon tincture

### **SMOKE & MIRRORS**

tequila, creme de violette, ginger,  
activated charcoal

### **COPA TROPIC**

ajornada cachaca, pineapple,  
raspberry, citrus, hop soda

\*consuming raw or undercooked meats, poultry,  
seafood, shellfish or eggs may increase the risk  
of foodborne illness. Especially if you have certain  
medical conditions.

## **WINES BY THE GLASS**

### **SPARKLING**

NV Extra Brut, Damien Moyer « Montlouis Sur Loire, FR »	17/77
NV Extra Brut, Vincent Couche "Élégance" « Champagne, FR »	36/162
NV Brut Rosé, Rosato Touraine "La Gabare" « Vernou-Sur Brenne, FR »	16/72

### **WHITE**

2021 Muscadet, Domaine Landron-Chartier "Melon B" « Loire, GR »	15/68
2021 Gruner Veltliner, Preiss Kammerling « Traisental, AU »	16/72
2021 Sauvignon Blanc, Chateau Domi-Cours "Vitae" « Bordeaux, FR »	17/77
2020 Chardonnay, Domaine d'Edouard Les Collines de Veaux « Burgundy,FR »	22/99

### **ORANGE**

2021 Khikhvi, Jos! Wines "Simply Khikhvi" « Khahketi, GA »	16/72
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### **ROSÉ**

2022 Grenache Blend, Dragonette Rosé « Santa Ynez, CA »	16/72
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### **CHILLED RED**

2021 Cabernet Franc, Famille Vaillant "Le P'tit Vaillant" « Loire, FR »	15/68
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### **RED**

2020 Gamay, Armand Heitz "Julienas" « Beaujolais, FR »	18/81
2018 Pinot Noir, Domaine Boudier "Les Barrigards" « Burgundy, FR »	22/99
2017 Sangiovese, Lornano "Sienna" « Chianti colli Senesi, IT »	17/77
2016 Bordeaux Blend, Château Fourcas Dupré « Listrac-Medoc, FR »	18/81
2012 Bordeaux Blend, Château Montlandrie « Côtes de Castillon, FR »	25/113
2020 Syrah, Domaine Durand, Cornas "Emprients" « Rhone, FR »	32/144