

Gigis

SEAFOOD TOWERS

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

ACCOMPANIMENTS

FRITES 10	PETIT SALAD 12	ROMANO BEANS 14
aioli	fines herbes, dijon	mint chermoula, pistachio

RAW BAR

OYSTERS	24/ 48
mignonette, lemon, hot sauce	
CAVIAR TOAST	65
regiis ova ossetra, brioche, crème fraiche	
CAVIAR SERVICE	175
30g regiis ova ossetra	
SHRIMP COCKTAIL	24
cocktail sauce	
HAMACHI CRUDO	23
meyer lemon, white soy, chive	
HOUSE SMOKED SALMON	20
chive cream cheese, caperberry, pumpernickel toast	
HORS D'OEUVRES	
FRESH BAGUETTE	8
cultured butter <i>add caviar +24</i>	
CORN FRITTER	15
calabrian chili aioli	
CHICKEN LIVER MOUSSE	21
candied hazelnuts, pickled rhubarb, arugula	

APPETIZERS

LITTLE GEM SALAD	19
almonds, feta, fines herbes, dijon	
TOMATO AND TORN BREAD SALAD	20
cucumber, peach, chili oil, herbs	
SUMMER SQUASH	21
haricots verts, endive, pistou	
STEAK TARTARE	26
gribiche, pickled mustard seeds, baguette	
ENTRÉES	
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	
CAVATELLI	39
chanterelle mushroom, curly spinach, sorrel, parmesan	
STEAK FRITES AU POIVRE	65
Brandt Ranch Prime NY Strip, au poivre	
DRY AGED 24 oz RIBEYE	175
frites, petit salad, bordelaise	



COCKTAILS 18

BUTTERFLY MARGARITA
tequila, butterfly pea flower,
chili tincture, lime

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

ZERO PROOF

GIFFARD APERITIF SPRITZ 14

*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 Brut, Stephane Coquille "Carte d'Or" 1er Cru « Champagne, FR »	32/144
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, Weingut Donabaum, Federspiel « Wachau, 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
--	-------

ROSÉ

2022 Grenache Blend, Dragonette Rosé « Santa Ynez, CA »	16/72
---	-------

CHILLED RED

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

RED

2021 Gamay, Dupré-Goujon, Cotes de Brouilly "Démarrante" « Beaujolais, FR »	18/81
2017 Pinot Noir, Merlin, Bourgogne « Burgundy, FR »	19/85
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