

25 LUSK

TASTE OF
THRONES
**FEAST OF THE
DRAGON**



The “Art of Flavor” Experience
in Collaboration with Executive Chef Matthew Dolan

You are going to want pictures of this! #tasteofthrones

“Fire & Blood” Suggested Wine Pairings 45

FOR THE TABLE

*Northerner rustic breads & pretzels, Rat Catcher’s cheddar fondue,
goat butter from the Reach, Winterfell heirloom tomato & cucumber salad*

First Course

AEGON’S DREAM

*coconut and spice chilled noodle salad
oakwood roasted summer squash, ginger, yuzu*

SEA SNAKE’S CATCH OF THE DAY

*fresh local catch | burning aromatics
tempura artichokes, dal lentils, sherry shiso sauce*

THE CRAB FEEDER

*dungeness crab salad, octopus sausage, grilled summer peppers
served on organic red quinoa Bloodstone sand*

“Fire & Blood” Wine Pairing

Chardonnay, House of the Dragon Wines, California 2022

Second Course

AN EYE FOR AN EYE

*mini cauliflower crème brulée, salted lychee,
forest mushroom escabeche, tomato water, basil*

RHAENYRA’S KILL

*all parts of the pig pressed under brick, chicharrónes,
star anise game reduction, roasted cherry emulsion*

FIRE & BLOOD: DRAGON MEAT

*black angus beef roast served on a Valyrian steel sword
toasted black peppercorn sauce, grilled bread*

“Fire & Blood” Wine Pairing

Cabernet Sauvignon, House of the Dragon Wines, California 2019

Third Course

DREAMFYRE’S LEGACY

smoking dragon egg with dessert kebabs, bite-size caramel brownies and our pastry kitchen’s daily

“Fire & Blood” Wine Pairing

Moscato d’ Asti, Vietti, Italy 2022

Please note that certain ingredients are subject to change based on market availability

25 LUSK

TASTE OF
THRONES
**SPIRITS OF THE
DRAGON**



Cocktail Menu

Featuring over-the-top “House of the Dragon”- inspired craft cocktails
by award-winning mixologist Elmer Mejicanos

Get your cameras out! You are going to want pictures of this! **#tasteofthrones**

DRAGON EGG SHOTS 13

SERVED IN DRAGON EGGSHELL

Choose Your Dragon

ZYRAX: vodka, lemon juice, lychee cordial

CARAXES: rum, mango puree, lemon, afiero aperitif, perol,
orange liqueur, angostura bitters

MELEYS: tequila, lemon, pineapple juice

VHAGAR'S FURY 50

LARGE FORMAT COMMUNAL COCKTAIL

vodka, prosecco, elderflower tonic, passion fruit puree,
simple syrup, lemon

*served in a dragon punch bowl with medieval dragon goblets
(serves 2 guests)*

BALERION BREATH 18

vodka, fiero aperitif, liquor 43, lime, peach puree, simple syrup
dracarys (“dragonfire”) served in a dragon claw

BLOOD OF THE DRAGON 18

gin, prosecco, pomegranate juice, cranberry juice, lemon,
strawberry puree, orange bitters, simple syrup,
served in a medieval dragon goblet

RHAENRYA'S PLAN B 18

tequila, elderflower, bianco vermouth, lemon juice, jasmine
syrup, *served in a Grand Maeste- prepared medicinal bottle*

THE MAD KING 18

rum, cream de cacao, mr black, cold brew extract, angostura
bitters, *served in a gold chalice*
(only 10 available. first-come, first-serve)

AEGON'S SPIRIT 22

bourbon, banana, benedictine, sweet vermouth, absinth mist
served in aegon's skull
(only 10 available. first-come, first-serve)

NOW THEY SEE YOU AS YOU ARE 18

vodka, cucumber juice, bitter lemon soda, bianco vermouth,
simple syrup, *mint & blood garnish*

THE PRINCE THAT WAS PROMISED 18

NON-ALCOHOLIC

M&R floreale n/a aperitif, n/a prosecco, pomegranate juice, orange & berries garnish, served in a horn tankard

LARGE HORN TANKARDS FOR SALE 50

Take home a medieval memory from your night!

Note

6% Charge Added for San Francisco Employer Mandates
Cocktail menu items subject to change at any time.

DISCLAIMER: Taste of Thrones and Feast of the Dragon are not affiliated in any way with HBO's “Game of Thrones” or “House of the Dragon” TV shows or George R.R. Martin's “A Song of Ice and Fire” novels. We are inspired by a love for these great works of entertainment to create an interactive celebration for fans to assemble, meet one another and share their passion for the show through food, beverage and discussion. All content is intended merely for entertainment, criticism, and informational purposes. It is not intended as a substitute, addition, nor is any affiliated with the creators. This Fair Use of material is for creative expression and parody whilst promoting the creator's fan base in a resemblance during regular venue operating hours.