

2.8.23



Bistro Menu



SMALL PLATES

- Toasted Baguette & Butter** | salted or unsalted butter **6**
- Marcona Almonds** | almonds, olive oil, sea salt **6**
- Meredith Dairy Marinated Cheese** | australian goat & sheep cheese in garlic infused EVOO, baguette **14**
- Warm Whole Castelvetro Olives** | marinated in EVOO, garlic, lemon, thyme, rosemary **8**
- Tomato Soup** | topped w/ parmesan, w/ sweet baguette **7**
- Hummus** | house made hummus, cherry tomatoes, EVOO, pine nuts, herb focaccia **12**
- Smoked Burrata & Sliced Bresaola** | crostini **23**

CHEESE AND CHARCUTERIE *SERVED WITH BAGUETTE, DRIED FRUIT, MARCONA ALMONDS, CORNICHONS, JAM

- Monger's Board** | fontina val d'aosta, lamb chopper, skyhill farm chevre **24***
- Assortment Board** | Humboldt Fog, comtè 18 months, journeyman lombo coppa, olli genoa salami **27***
- Worker's Board** | mt. tam brie, prairie breeze cheddar, rosemary ham, turkey, veggies, fruits **19**

SALADS

- Mediterranean** | romaine, persian cucumber, tomatoes, goat feta, kalamata olives, red onion, house vinaigrette **14**
- Kale Caesar** | couscous, toasted pine nuts, parmesan, roasted red peppers, croutons **14**
- Burrata 'Caprese'** | arugula, cherry tomato, kale-basil pesto, roasted red peppers, EVOO **15**
- Chopped** | tomato, pickled red onion, avocado, chickpeas, bacon, turkey, egg, balsamic vinaigrette **16**
- Add-Ons** baguette **2** | egg **2** | avocado **2** | prosciutto **8**

SANDWICHES SERVED WITH SIDE SALAD

- Mission Bay Italian** | mortadella, olli sopressata, mozzarella, mufaletta, pesto, tomato, herbed focaccia **15**
- Triple Cheddar Grilled Cheese** | sliced sourdough **12**
- Grilled Veggie Panini** | eggplant, zucchini, red onion, sun-dried tomato, parmesan, honey aioli, herb focaccia **15**
- Classic Parisian Panini** | french ham, gruyere, butter, cornichons, sweet baguette **14**
- Hot Pastrami Panini** | sauerkraut, pepperoncini, havarti, red pepper aioli, new york light rye **16**
- B.L.A.T.** | journeyman barrel bacon, lettuce, tomato, avocado, mayo, herb focaccia **16**
- Prosciutto, Apple & Brie** | brie, prosciutto, apple, arugula, sun-dried tomato, fig jam, sweet baguette **16**
- Turkey Avocado** | tomato, lettuce, avocado, cheddar, mayo, mustard, sweet baguette **15**
- Italian Sausage** | sauteed sweet peppers & onions, sweet roll **17**
- Smoked Bratwurst** | sauteed onion, sauerkraut, mustard, sweet roll **17**

CAVIAR SERVED WITH SEA SALT TORRES POTATO CHIPS, CREME FRAICHE

- Plaza Caviar Osetra Gold 1 oz.** Russian Sturgeon **128**
- Plaza Caviar Osetra Gold 2 oz.** Russian Sturgeon **246**

- Plaza Caviar Osetra 1 oz.** Russian Sturgeon **106**
- Plaza Caviar Osetra 2 oz.** Russian Sturgeon **202**

- Plaza Caviar Royale 1 oz.** Californian Sturgeon **82**
- Plaza Caviar Royale 2 oz.** Californian Sturgeon **146**

- Plaza Caviar Classic 1 oz.** Californian Sturgeon **78**
- Plaza Caviar Classic 2 oz.** Californian Sturgeon **146**

HAPPY HOUR - 10% OFF ALL FOOD, EVERY DAY 2-5 PM

A 3% service charge will be added to your bill for San Francisco employer mandates
A 20% gratuity will be added to parties of 10 or more



FEATURED FLIGHT - 'LOVE AND CHEMISTRY'

Two flights of five wines - one sparkling rose, one still, three reds and two cheeses to match - 89

Wine Bar Selections

SPARKLING

	2 oz	6 oz	Bottle
+ 2021 Cantine Borga Prosecco Rose Brut Veneto, IT	6	11	28
+ NV Le Marchesine 'Nitens' Brut, Franciacorta DOCG, Lombardia, IT	8	14	40
+ NV Billecart-Salmon Brut Nature Champagne, FR	13	24	79

ROSÉ/ORANGE

	2 oz	6 oz	Carafe	Bottle
2021 Domaine des Grillemonts Cabernet Franc Saumur AC, Loire Valley, FR	7	12	25	33
2020 Thee and Thou Albariño Terra Alta Vineyard, Lodi, CA	7	12	27	35

WHITE

	2 oz	6 oz	Carafe	Bottle
2021 Clif Family Sauvignon Blanc 'Rte Blanc' Napa Valley, CA	8	14	31	40
* 2021 Simcic Pinot Grigio Brda, SI	7	12	26	34
* 2018 Melanie Pfister Pinot Blanc, Pinot Gris, Riesling 'Rendez-vous en Blanc' FR	7	11	23	30
2019 Tegernseerhof Riesling Durnstein, Federspiel, Wachau, AT	8	14	30	39
2020 Care Garnacha Blanca 'Nativa' Carinena DOP, ES	6	11	22	28
2018 Hendry Chardonnay Barrel Fermented Napa Valley, CA	10	17	40	51

RED

	2 oz	6 oz	Carafe	Bottle
>>> 2021 Ernest Pinot Noir Sonoma Coast, CA	9	16	36	47
>>> 2018 Dirupi Nebbiolo Valtellina Superiore DOCG Lombardy, IT	10	17	40	52
>>> 2018 Bodegas Breca Garnacha 'Brega' Calatayud DO, ES	11	20	48	62
* 2018 Gomez Cruzado Tempranillo Crianza Rioja, ES	7	12	26	34
2021 Robert Biale Zinfandel 'Stagecoach Vineyards' Napa Valley, CA	13	24	61	79
* 2020 Fondo Antico Nero d'Avola 'Nene' Sicilia DOC, IT	7	11	23	30
2020 Loomis Estate Mourvedre, Syrah 'Smoke' Napa Valley, CA	11	20	47	61

NON-ALCOHOLIC

	2 oz	6 oz	Bottle
N.V. Leitz Riesling 'Eins Zwei Zero' Non-Alcoholic Rheingau, DE	7	12	29
NON #5 Lemon Marmalade and Hibiscus AU	8	15	42

CORAVIN CELLAR SELECTIONS

	2 oz	6 oz	Bottle
2018 Collier Chenin Blanc Saumur Champigny Blanc, Loire Valley, FR	15	27	86
# 2019 Andre Perret Viognier 'Chery' Condrieu Rhone Valley, FR	22	41	138
2020 Jean-Marc Roulot Bourgogne Blanc Burgundy, FR	20	37	122
2020 Kosta Browne Chardonnay 'One Sixteen' Russian River Valley, CA	18	33	110
2020 Williams Selyem Pinot Noir Lewis MacGregor Estate Vineyard, RRV, CA	25	48	162
# 2021 Chateau Minuty '281' Rose Cotes de Provence, FR	18	34	111
2018 Nicholas Catena Zapata Malbec Mendoza, AR	25	48	163
# 2017 San Filippo Sangiovese Brunello di Montalcino Tuscany, IT	15	29	95
2019 Hourglass Cabernet Sauvignon 'Blueline Estate' Napa Valley, CA	25	49	165
2019 Baker and Hamilton Cabernet Sauvignon Oakville, Napa Valley, CA	22	41	137
2019 Sine Qua Non Syrah 'Destenta 1' CA	50	97	342

FLIGHTS

- + **Sparkling Flight** - Three 2oz pours of bubbles marked with an + **24**
- * **Mission Bay Wine Club Flight** - Four 2 oz. pours marked with a * **25**
- # **Luxe Flight** - Three 2 oz pours of our Coravin Selection wines marked with a # **53**
- >>> **Red Cellar Trio Flight** - Three 2 oz.pours of our Red Cellar Trio Club selections marked with a >>>**27**

SOMETHING SWEET

	2 oz	6 oz	Bottle
2021 Vietti Moscato d'Asti DOCG, Piedmont, Italy (half bottle)	6	10	26
El Maestro Sierra Pedro Ximenez Sherry Jerez, ES	7		
2006 Von Beulwitz Riesling Beerenauslese Goldkap, Mosel, DE	23		

HAPPY HOUR - 10% OFF ANY GLASS OF WINE, EVERY DAY 2-5 PM
CHOOSE ANY BOTTLE FROM THE RETAIL SHELVES FOR
\$12 CORKAGE FOR WINE/\$2 FOR BEER/\$1 FOR NON-ALCOHOLIC BEVERAGES
WINE MEMBERS DO NOT PAY CORKAGE

A 3% service charge will be added to your bill for San Francisco employer mandates
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