



# Wine Bar

GOTTA RUN?  
TAKE ANY BOTTLE TO-GO FOR \$20 OFF THE BOTTLE PRICE

## SPARKLING

	2 oz	5 oz	Bottle
NV <b>Jean Vesselle</b>   'Oeil de Perdrix'   Blanc de Noir   Champagne, FR	14	25.5	82
NV <b>Jose Dhondt</b>   Blanc de blanc   Champagne, FR	13	23	74
2020 <b>Gebruder Simon</b>   Sekt Riesling   Brut   Mosel, DE	9	16	49
NV <b>Momenpop Spritz</b>   Blood Orange Spritz   Draft   Napa, California		12	

## ROSÉ/ORANGE

	2 oz	5 oz	Carafe	Bottle
2022 <b>Les Hauts du Vallon</b>   Grenache, Mourvedre, Cinsault   Provence, FR	9	15.5	35	45.5
2021 <b>Maturana</b>   'Naranjo'   <u>Torrontés</u>   Valle Maule, CL ( <b>ORANGE</b> )	9	16.5	38.5	50
2022 <b>Izadi</b>   Garnacha   'Larrosa' Rose   Rioja DOC, ES	8	13	29.5	38

## WHITE

	2 oz	5 oz	Carafe	Bottle
2021 <b>Columna</b>   Albarino   'Granito'   Rias Biexas, ES	8	14.5	33	42.5
2022 <b>Vaughn Duffy</b>   Sauvignon Blanc   Russian River Valley, CA	9	15	35	45
2021 <b>Curatolo Arini</b>   Catarratto   'Paccamora'   Terre Siciliane IGT, IT	8	13	29.5	38
2022 <b>Wittman</b>   Riesling Trocken   Rheinhessen, DE	9	16	37	48
2021 <b>Oenops Wines</b>   Malagousia, Assyrtiko, Vidiano   'Apla'   Drama, GRC	8	14.5	32.5	42
2021 <b>Nigl</b>   Gruner Veltliner   'Freiheit'   Kremstal, AT	8	13	29	37.5
2021 <b>Storrs</b>   Chardonnay   Santa Cruz, CA	9	15	35	45

## RED

	2 oz	5 oz	Carafe	Bottle
2022 <b>Broadley</b>   Pinot Noir   Willamette Valley, OR	8	14.5	32.5	42
2021 <b>Las Jaras</b>   'Glou Glou'   Red blend   Mendocino County, CA ( <b>chilled natural</b> )	10	17	40	52
2020 <b>Chateau de Lascaux</b>   Grenache, Syrah, Mourvedre   'Garrigue'   Languedoc AOC, FR	8	14	31	40
2020 <b>Poggio Bonelli</b>   Chianti Classico   Tuscany, IT	8.5	15	33.5	43.5
2021 <b>La Capranera</b>   Aglianico   Campania, IT	8	14	31	40
2019 <b>UNTI</b>   Syrah   Dry Creek Valley, Sonoma County, CA	11	19	46	60
2020 <b>Whitehall Lane</b>   Cabernet Sauvignon   "Rassi"   Sonoma Valley, CA	9	16.5	38.5	50
2019 <b>Vineyard 29</b>   Cabernet Sauvignon   'Cru'   Napa, CA	14	26	65.5	85

## SOMETHING SWEET

	2 oz	5 oz	Bottle
2021 <b>Vietti</b>   Moscato d'Asti DOCG   Piemonte, Italy (half bottle)	6	10	24
2018 <b>Chateau Laribotte</b>   Sauternes   Bordeaux, France (half bottle)	6		27
<b>Niepoort</b>   20 Year Tawny Port   Douro, Portugal	16		97
NV <b>Campbell's</b>   Rutherglen Muscat (half bottle)	8		38
<b>El Maestro Sierra</b>   Pedro Ximenez   Sherry, Jerez, Spain (half bottle)	8		43

## CORAVIN CELLAR SELECTIONS

	2 oz	5 oz	Bottle
2021 <b>Kistler</b>   Chardonnay   Sonoma Mountain, CA	17	31	100
2018 <b>Domaine de Bellene</b>   Savigny-Les-Beaune   Vieilles Vignes   Burgundy, FR	16	30	100
2019 <b>Red Stitch</b>   Pinot Noir   Rosella's Vineyard   Sonoma Coast, CA	14	26	83
2018 <b>Nicolas Catena Zapata</b>   Malbec   Mendoza, AR	19	36	120
2018 <b>Silver Oak</b>   Cabernet Sauvignon   Alexander Valley, CA	18	33.5	110.75
2018 <b>Podere Sapaio</b>   'Sapaio'   Bolgheri Rosso   Tuscany, IT	22	42	140
2016 <b>Villa Calcinaia</b>   'Contessa Luisa'   Chianti Classico   Tuscany, IT	21	41	136
2021 <b>Robert Biale</b>   Zinfandel   'RW Moore Vineyard'   Napa Valley, CA	15	25	87
2016 <b>Checkerboard</b>   'Aurora'   Napa Valley, CA	50	98	345
2018 <b>Gaja</b>   Barbaresco   Piemonte, IT	45	88	309

CHOOSE ANY BOTTLE FROM THE RETAIL SHELVES FOR  
\$20 CORKAGE FOR WINE/\$3 FOR BEER/\$1 FOR NON-ALCOHOLIC BEVERAGES

A 3% service charge will be added to your bill for San Francisco employer mandates. A 20% gratuity will be added to parties of 8 or more.



## SMALL PLATES

**Marcona Almonds** | 7

**Warm Whole Castelvetroano Olives** | marinated in EVOO, garlic, lemon, thyme, rosemary 8

**Hummus** | house made hummus, cherry tomatoes, EVOO, pine nuts, crudite 12 (add pita +3)

**Meredith Dairy Marinated Cheese** | australian goat & sheep cheese in garlic infused EVOO, baguette 11

**Pork Rillettes** | Olympia Provisions prok rillettes, onion jam, mustard, cornichons, baguette 15

## TINNED FISH SERVED WITH CROSTINI AND LEMON

**Octopus** | salsa verde 14

**Bonito** | romesco 14

**Spicy Sardines** | gremolata 14

## CHEESE & CHARCUTERIE SERVED WITH BAGUETTE, DRIED FRUIT, CORNICHONS

**Fog Lights** | Cypress Grove ash-ripened goat's milk | CA 9

**Mt. Tam** | Triple cream cow's milk | CA 9

**Manchego** | Aged sheep's milk | ES 9

**Finocchiona** | Fennel salami | CA 9

**Lombo** | Dry-cured pork loin | CA 10

**Bresaola** | Dry-cured beef | CA 9

## FLATBREADS

**Mushroom** | Hen of the woods & crimini mushrooms, Bellwether Farms ricotta, Pt. Reyes Toma | **Sm 11 Lg 17**

**Italian Sausage** | Sweet Italian Sausage, Belfiore mozzarella, tomato, pesto, chili flakes | **Sm 11 Lg 17**

**Mediterranean** | Harissa tomato sauce, Kalamata olives, Skyhill Farm feta, arugula, Sumac | **Sm 11 Lg 17**

**Detroit** | Widmer's Brick Cheese, marinara sauce, pepperoni | **Sm 11 Lg 17**

## SWEETS

**Chocolate Pot de Creme** | whipped cream, cacao nibs, sea salt | 10

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