

3.29.23



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 Castelvetroano 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**
- Wild Forrest Mushroom Pâté** | w/ pork & chicken, crostini **15**

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

- Monger's Board** | chosen by our hardworking mongers! Three cheeses cut daily **24***
- Assortment Board** | a rotating selection of two artisanal cheeses and two meats **27***
- Worker's Board** | mt. tam brie, prairie breeze cheddar, rosemary ham, turkey, veggies, fruits **19**
- Butcher's Board** | three cuts of meats from our deli case - including paté! **28***

SALADS

- Mediterranean** | romaine, persian cucumber, tomatoes, goat feta, kalamata olives, red onion, house vinaigrette **14**
- Kale Caesar** | kale/romaine mix, couscous, toasted pine nuts, parmesan, 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, oli 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, CHIVES

- Tsar Nicoulai Reserve 1 oz.** Californian White Sturgeon **90**
- Tsar Nicoulai Reserve 2 oz.** Californian White Sturgeon **180**

- Tsar Nicoulai Golden Osetra 1 oz.** Russian Sturgeon **120**
- Tsar Nicoulai Golden Osetra 2 oz.** Russian Sturgeon **236**

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**



Wine Bar Selections

SPARKLING

	2 oz	6 oz	Bottle
+ NV Domaine du Sorbief Cremant du Jura FR	8	14	41
+ 2020 Guerra Albano Ribolla Gialla Brut Friuli, IT	11	19	59
+ NV Francis Orban Extra Brut Champagne, FR	12	22	70

ROSÉ/ORANGE

	2 oz	6 oz	Carafe	Bottle
2021 Ippolito1845 Gaglioppo 'Mabilia' Ciro DOC, Calabria, IT	7	12	26	33
2021 Simcic Pinot Grigio Brda, SI (ramato)**	8	13	29	37
2021 Private Property Pinot Noir Santa Lucia Highlands, Monterey County, CA	8	13	28	36

WHITE

	2 oz	6 oz	Carafe	Bottle
2022 La Marea Albariño Kristy Vineyard Monterey County, CA	8	14	30	39
* 2020 Mauritson Sauvignon Blanc Dry Creek Valley, Sonoma County, CA	9	15	33	43
* 2021 Fondo Antico Grillo Parlante Sicilia DOC, IT	8	13	29	37
2018 Quinta do Pinto Fernão Pires, Viosinho 'Estate Collection' IG Lisboa, PT	8	14	30	39
2020 Groebe Riesling Trocken Rheinhessen, DE	9	15	34	44
2020 Arnot-Roberts Chardonnay Watson Ranch, Napa Valley, CA	11	19	45	59

RED

	2 oz	6 oz	Carafe	Bottle
>>> 2019 Racines Pinot Noir Santa Rita Hills, CA	13	22	56	73
2021 Kolfok Blaufrankisch 'Intra!' The Wild Red, AT	8	14	31	40
* 2021 Bodegas Mas Que Vinos Tempranillo, Garnacha '5/4' Tierra de Castilla, ES	7	12	26	33
2019 Luis Seabra Touriga Franca, Tinta Amareia 'Xisto Ilimitado' Douro, PT	9	15	35	45
>>> 2018 Bodegas Breca Garnacha 'Brega' Calatayud DO, ES	12	21	50	65
2021 Ryme Sagrantino Siletto Cienaga Valley, CA	9	17	39	50
* 2020 Board Track Racer Cabernet, Merlot, Malbec 'The Vincent' Columbia Valley, WA	8	13	29	37

NON-ALCOHOLIC

	2 oz	6 oz	Bottle
N.V. Leitz Riesling 'Eins Zwei Zero' Non-Alcoholic Rheingau, DE	7	12	32
NON #5 Lemon Marmalade and Hibiscus AU	9	15	45

CORAVIN CELLAR SELECTIONS

	2 oz	6 oz	Bottle
2018 Collier Chenin Blanc Saumur Champigny Blanc, Loire Valley, FR	15	27	86
2020 Domaine Genot-Boulanger Chassagne-Montrachet 1er Cru 'Les Vergers', FR	23	44	150
2019 Andre Perret Viognier 'Chery' Condrieu Rhone Valley, FR	22	41	138
2020 Williams Selyem Pinot Noir Lewis MacGregor Estate Vineyard, RRV, CA	25	48	162
2018 Nicholas Catena Zapata Malbec Mendoza, AR	19	35	115
# 2019 Pride Mountain Vineyards Cabernet Franc Sonoma/Napa, CA	17	31	102
# 2019 Chappellet 'Signature' Cabernet Sauvignon Napa Valley, CA	19	35	117
# 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 +29
- * **Mission Bay Wine Club Flight** - Four 2 oz. pours marked with a * 27
- # **Luxe Cabs Flight** - Three 2 oz pours of our Coravin Selection Cabernets marked with a # 55
- >>> **Red Trio Flight** - Three 2 oz.pours of our Red Cellar Trio Club selections marked with a >>>29

** Ramato is a wine, traditionally made with Pinot Grigio from Friuli-Venezia Giulia in Italy, that's somewhere between rosé and orange wine. The name "ramato" comes from the word "rame," which basically translates to "copper" in Italian

SOMETHING SWEET

	2 oz	6 oz	Bottle
2021 Vietti Moscato d'Asti DOCG, Piedmont, Italy	6	10	31
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
\$15 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
A 20% gratuity will be added to parties of 10 or more