

FOOD....everyday 11:00am - 6:30pm

Start

Spanish Cocktail Nut Mix almonds, fava beans, chickpeas and quicos	\$4
Warm Marinated Olives mixed italian olives, EVOO, rosemary, lemon, garlic	\$6
Hummus House made hummus, cherry tomatoes, EVOO, pinenuts herb focaccia	\$10
Meredith Dairy Marinated Cheese australian goat & sheep cheese in garlic infused EVOO & peppercorns sweet acme baguette	\$8
*Monger's Choice saint angel, truffle noir gouda, goat cheddar	\$18
*Assortment Board saint angel, truffle noir gouda fino salami, jamon serrano	\$24
*Comes with acme bread, dried fruit, mixed spanish nuts, olives, croatian fig jam	

Salads

Kale Caesar Salad	\$14
couscous, toasted pine nuts, parmesan, cherry tomato, housemade croutons	
Burrata 'Caprese'	\$15
arugula, cherry tomato, kale -basil pesto, roasted red peppers, EVOO	
Chopped Salad	\$16
tomato, pickled red onion, avocado, chick pea, bacon, turkey, egg, balsamic vinaigrette	

Sandwich & Panini... *comes with side salad*

Mission Bay Grilled Cheese	\$11
side of onion jam acme pan di mie	
*cup of tomato soup... \$5.00	
Ultimate Grilled Veggie Panini	\$13
eggplant, zucchini, red onion, sundried tomato, parmesan, honey aioli herb focaccia	
Classic Parisian Panini	\$13
french ham, gruyere, butter, cornichon sweet acme baguette	
Hot Pastrami Panini	\$15
sauerkraut, pepperoncini, havarti, roasted red pepper aioli acme new york rye	
Turkey Avocado	\$14
tomato, lettuce, avocado, cheddar, mayo, mustard sweet acme baguette	
B.L.A.T	\$16
journeyman meats bacon, lettuce, tomato, avocado, mayo herb focaccia	
Prosciutto, Apple & Brie	\$16
loma alta brie, la querica prosciutto, apple, arugula, sun dried tomato, fig jam sweet acme baguette	

Add-ons acme bread....\$2.00 rustic bakery crackers...\$3.00 sliced prosciutto.... \$8.00

N/A Beverages

San Pellegrino (750ml)	\$5
Acqua Panna (500ml)	\$3
Lagunitas Hop Sparkling Water	\$2.50
Boylan Sodas : Cane Cola, Diet Cola, Cream Soda, Root Beer	\$2.50
Izze Sparkling Soda: Blackberry, Pomegranate	\$2.50
GT's Kombucha: Assorted flavors,	\$5

WINE

SPARKLING

	2oz	5oz	375ml Carafe	Bottle
^2018 Domaine Coteaux des Margots Crémant de Bourgogne, FR	\$7.50	\$12.75	NA	\$38
^NV Champagne Colin “Blanche de Castille” Blanc de Blanc, FR	\$10.75	\$19.50	NA	\$62
^NV Champagne Delamotte Brut, Champagne, FR	\$10.75	\$19.25	NA	\$61

ROSÉ

	2oz	5oz	375ml Carafe	Bottle
2020 Ameztoi “Rubentis” Rosado, Getariako Txakolina, ES	\$7.25	\$12.25	\$20.75	\$35.50

WHITE

	2oz	5oz	375ml Carafe	Bottle
*2019 Pikasi Pinela, Vipava Valley, SI	\$6.75	\$11.25	\$19	\$32
2018 Domaine des Forges Sauvignon Blanc, Loire Valley, FR	\$6	\$10	\$17	\$28
*2019 Garciarevalo “Finca Tresolmos” Verdejo, Rueda, ES	\$6.75	\$11.25	\$19	\$32
2019 Kinerio “Alice” Grenache Blanc, Paso Robles, CA	\$7.25	\$12.25	\$21	\$36
2019 Ca’Lojera Lugana, Lombardy, IT	\$6.50	\$11	\$18.75	\$31.5
2016 The Wonderland Project Chardonnay, Sonoma, CA	\$7.25	\$12.5	\$21.5	\$37

RED

	2oz	5oz	375ml Carafe	Bottle
*2017 Mohua Pinot Noir, Central Otago, NZ	\$6.75	\$11.25	\$20	\$32
2018 Domaine Michel Ecard Savigny-Les-Beaune VV, Burgundy FR	\$8.50	\$14.75	\$25.5	\$45
*2016 Corino Langhe Nebbiolo, Piedmont, IT	\$6.75	\$11.25	\$20	\$32
2018 Never Neverland Red Blend, Santa Barbara County, CA	\$6	\$10	\$17	\$28
2018 Grand Montmirail “Les Deux Juliette” Gigondas, Rhone, FR	\$7.5	\$13	\$22.5	\$39
2018 Cristo di Campobello Rosso, Sicily, IT	\$6.50	\$11	\$18.5	\$31
2018 Ridge Geyserville Zinfandel, Sonoma County, CA	\$10	\$18	\$31.5	\$37
2018 San Lorenzo “Rock Garden” Red, Alexander Valley, CA	\$10.5	\$18.75	\$33	\$60

CORAVIN CELLAR SELECTIONS

	2oz	5oz	375ml Carafe	Bottle
2018 Gilbert Picq Vosgros Premier Cru Chablis, Burgundy, FR	\$11.25	\$20.5	NA	\$66
2019 Peter Michael “L’Après Midi” Sauvignon Blanc, Sonoma, CA	\$13.25	\$24.25	NA	\$79.5
2016 Calera Pinot Noir, Ryan Vineyard, Mt. Harlan CA	\$12.75	\$23.5	NA	\$77
2015 The Mascot Red, Napa Valley, CA	\$23.25	\$44.25	NA	\$152
2012 Paolo Bea “Pagliaro” Montefalco Sagrantino, Lazio, IT	\$19.25	\$36.25	NA	\$123

FLIGHTS

^Sparkling Club Flight - three 2oz. pours of bubbles marked with an ^				\$29
*Mission Bay Wine Club Flight - four 2oz. pours of wines marked with an *				\$27

SWEET STUFF

	2oz	5oz	375ml Carafe	Bottle
2019 Vietti Moscato d’Asti, Piedmont, IT	\$6.25	\$10.50	NA	\$30

Feel free to select your own bottle from the retail shelves and pay \$12 corkage to drink in the bar.

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

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