

WINE BAR SELECTIONS



SPARKLING	<i>2oz Taste</i>	<i>5oz Glass</i>	<i>375ml Carafe</i>	<i>Bottle</i>
NV Domain Spiropoulos Rose Brut, Peloponnese, Greece.....	\$7.25	\$12.25	NA	\$36.00
N.V. Louis Roederer Brut Premier, Champagne, France.....	\$9.25	\$16.50	NA	\$51.00
NV RWC Brut Blanc de Blancs 'Le Mesnil,' Champagne, France.....	\$10.75	\$19.25	NA	\$61.00
ROSÉ	<i>2oz Taste</i>	<i>5oz Glass</i>	<i>375ml Carafe</i>	<i>Bottle</i>
2018 Sperino Rosa del Rose Nebbiolo, Piedmont, Italy.....	\$6.75	\$11.50	\$22.75	\$33.00
2018 Scribe Rose of Pinot Noir, Sonoma County, California.....	\$8.75	\$15.25	\$30.25	\$47.00
WHITE WINES	<i>2oz Taste</i>	<i>5oz Glass</i>	<i>375ml Carafe</i>	<i>Bottle</i>
2017 Laura Aschero Pigato, Riviera Liguria di Ponente, Italy.....	\$7.50	\$13.00	\$25.75	\$39.00
2017 Becker Family Pinot Blanc, Pfalz, Germany.....	\$6.25	\$10.50	\$20.75	\$30.00
2018 Ghost Block Sauvignon Blanc, Napa Valley, California.....	\$6.75	\$11.25	\$22.25	\$32.00
2018 Gramercy Cellars Viognier, Columbia Valley, Washington.....	\$6.50	\$11.00	\$21.75	\$31.50
*2017 Marc Portaz Apremont, Savoie, France.....	\$6.00	\$9.75	\$19.25	\$27.00
*2018 Hendry Albarino, Napa Valley, California	\$6.50	\$11.00	\$21.75	\$31.00
2018 Koerner Vermentino "Rolle" Clare Valley, Australia.....	\$8.50	\$15.00	\$29.75	\$46.00
2018 Clos Figueras Font de la Figuera Blanco, Priorat, Spain.....	\$9.00	\$15.75	\$31.25	\$49.00
2014 Bader Mimeur St Aubin 1er Cru En Remilly, Burgundy, FR.....	\$10.50	\$18.75	\$37.25	\$60.00
2013 Saxon Brown Durell Chardonnay, Sonoma Coast, California..	\$9.25	\$16.50	\$32.75	\$51.00
RED WINES	<i>2oz Taste</i>	<i>5oz Glass</i>	<i>375ml Carafe</i>	<i>Bottle</i>
2017 Durin Rossese Riviera Ligure di Ponente, Liguria, Italy.....	\$6.25	\$10.25	\$20.25	\$29.00
2019 Domaine Dupeuble Beaujolais Nouveau, France.....	\$6.00	\$9.75	\$19.25	\$26.50
2016 Tessier Winery Pinot Noir, Santa Cruz Mountains, CA.....	\$8.75	\$15.25	\$30.25	\$47.00
2015 Aldo Conterno Langhe Rosso, Piedmont, Italy.....	\$7.50	\$13.00	\$25.75	\$39.00
*2017 J. Finn Cabernet Sauvignon, Mendocino, California.....	\$6.50	\$11.00	\$21.75	\$31.00
*2016 Piaugier Gigondas, Rhone Valley, France.....	\$6.50	\$11.00	\$21.75	\$31.00
**2015 Gather Tempranillo, Amador County, California.....	\$8.75	\$15.25	\$30.25	\$47.00
**2017 Avid Petit Verdot, Stags Leap, Napa Valley, California.....	\$8.50	\$14.75	\$29.25	\$45.00
**2016 Mark Ryan Bordeaux Blend, Columbia Valley, Washington..	\$9.00	\$15.75	\$31.25	\$49.00
2015 Oddero Barbera Nizza 'Vinchio d'Asti,' Piedmont, Italy.....	\$7.25	\$12.50	\$24.75	\$37.00
2009 Vina Ardanza, La Rioja Alta Reserva, Rioja, Spain.....	\$8.25	\$14.25	\$28.25	\$43.00
2016 Andrew Will Cabernet Franc, Columbia Valley, WA.....	\$8.25	\$14.50	\$28.75	\$44.00
2017 Ridge Zinfandel "Geyserville", Sonoma County, California.....	\$9.75	\$17.25	\$34.25	\$54.00
CORAVIN CELLAR SELECTIONS	<i>2oz Taste</i>	<i>5oz Glass</i>	<i>375ml Carafe</i>	<i>Bottle</i>
2017 Knoll Riesling Ried Schutt, Smaragd, Wachau, Austria.....	\$15.50	\$28.75	NA	\$96.00
2017 Quintodecimo Greco di Tufo DOCG, Campania, Italy.....	\$11.50	\$21.00	NA	\$69.00
2016 Marc Colin St. Aubin 1er Cru 'Montceau,' Burgundy, France..	\$13.50	\$24.75	NA	\$82.50
2016 Denis Mortet Gevrey-Chambertin, Burgundy, France.....	\$15.50	\$28.75	NA	\$96.00
2016 Sonoma Barrel Auction Pinot Noir, Russian River Vly, CA.....	\$15.75	\$29.50	NA	\$100.00
2014 Jean-Louis Chave Hermitage, Rhone Valley, France.....	\$41.00	\$80.00	NA	\$300.00
2012 Paolo Bea "Pagliaro" Sagrantino di Montefalco, Umbria, IT.....	\$17.75	\$33.50	NA	\$113.50
2016 Marston Family Vineyard Petite Sirah, Napa Valley, CA.....	\$15.75	\$29.50	NA	\$100.00
2006 Holdvolgy Aszu 6 Puttonyos Tokaji, Tokaj, Hungary (375ml)...	\$41.00	\$80.00	NA	\$150.00
SWEET STUFF	<i>2oz Taste</i>	<i>5oz Glass</i>	<i>375ml Carafe</i>	<i>Bottle</i>
2017 Braida Brachetto d'Acqui DOCG, Piemonte, Italy.....	\$7.00	\$12.00	NA	\$35.00
2016 A. Rich Gewurztraminer, Columbia Gorge, WA (375ml).....	\$11.00	\$19.75	NA	\$34.00
FLIGHTS				
Sparkling Wine Flight - three 2 oz. tastes of sparkling wine.....	(non-member) \$26.50		(member) \$24.50	
*Wine Club Flight - four 2 oz. tastes marked with an *.....	(non-member) \$24.00		(member) \$19.00	
**Red Cellar Trio Club Flight - three 2 oz. tastes marked with an **	(non-member) \$26.00		(member) \$21.00	
CAVIAR SELECTIONS				
Plaza Golden Osetra Caviar....	1 oz. \$85.00	2 oz. \$160.00	Plaza Royale.....	1 oz. \$55.00 2 oz. \$95.00
Plaza Osetra Caviar.....	1 oz. \$65.00	2 oz. \$125.00	Plaza Classic.....	1 oz. \$45.00 2 oz. \$90.00
Plaza Sterlet Caviar.....	1 oz. \$60.00	2 oz. \$110.00	Trout Roe.....	1 oz. \$12.00 2 oz. \$23.00





*Feel free to select your own bottle from the retail store and pay \$9 corkage to drink in the bar.
A 3% service charge will be added to your bill for San Francisco employer mandates*



CHEESES

Fresh Truffle Burrata with Stonehouse Olive Oil.....\$17.00
A portion of Black Truffle Burrata, a sweet, creamy and mildly flavored cow milk cheese wrapped inside fresh Mozzarella. Accompanied by Stonehouse Olive Oil from the Ferry Building and fresh Acme Epi baguette.

Oxbow Cheese Flight for November Wine Club Wine.....\$14.00
Cheese especially paired by the Oxbow Cheese Merchant in Napa for each of the November wine club wines. One portion of each cheese described below served with fresh Acme Epi baguette.

- Comté Rivoire-Jacquemin, St. James Cheese Co  - Skyhill Farms Feta, Napa Valley 
- Gran Queso Reserve, Roth Käse, Wisconsin  - Garrotxa, Can Pejol, Spain 

Spanish Manchego with Olives & Marinated Mushrooms..... \$16.25
A wedge of raw sheep milk Manchego, aged for a minimum of 3 months, from Parra Jimenez in La Mancha, Spain. Served with a side of marinated mushrooms and olives and fresh Acme Epi baguette.

Fromagerie Guilloteau Saint Angel.....\$13.25
A wedge of French triple cream cow's milk cheese. It's rich, sweet and decadent, finishing with the elegance of a satiny-buttery mouth feel. Served with McQuade's Celtic Chutney and fresh Acme Epi baguette. Ask about to go options.

Cowgirl Creamery Mt. Tam Cheese.....\$16.75 ½ round | \$26.75 whole round
A round of locally made, smooth yet slightly firm, triple-cream cheese made with organic cow's milk from Straus Family Dairy in Marin County. Buttery with a mellow, earthy flavor reminiscent of white mushrooms. Served with McQuade's Celtic Chutney and fresh Acme Epi baguette.

Coupole Goat Cheese, Websterville, Vermont.....\$11.75 ½ round | \$19.75 whole round
A round of Coupole is dense and creamy with a paste that is clean and citrusy, which contrasts with the stronger flavor of the rind. Served with a side of marinated mushrooms and olives and fresh Acme Epi baguette.

Special Cheese Combo Plate.....\$25.75
A half round of Mt. Tam from Cowgirl and a half round of Coupole goat cheese, served with marinated olives and mushrooms, McQuade's Celtic Chutney and fresh Acme Epi baguette.

MEATS

Rustic Country Pâté.....\$14.75
Served with cornichons, marinated olives, mushrooms and fresh Acme Epi baguette. Mustard available on request.

Fabrique Délices French Charcuterie Plate.....\$13.50
A plate of sliced Pork Chorizo, Pork Saucisson Sec and Wild Boar Salumi from the French owned charcuterie producer, Fabrique Délices. Served with a side of cornichons. Bread not included.

San Giacomo Salumi Plate.....\$18.75
An assortment of thinly sliced Red Wine Salami, Coppa, Fennel Salami and Mortadella with Pistachios. Served with whole grain mustard and a traditional olive mix, plus fresh Acme Epi baguette.

Salumi & Cowgirl Cheese Combo.....\$33.75
A half round of Mt. Tam from Cowgirl and an Salumi Plate, plus fresh Acme Epi baguette and McQuade's Celtic Chutney.

Now serving fresh caviar and trout roe! See the back of this menu for selections and prices.

NUTS, OLIVES, SPREADS & SIDES

- Roasted Mixed Nuts..... \$7.75
- Marinated Olives & Mushrooms..... \$6.75
- Castelvetrano Olives Bright, fresh and very green olives from Sicily and/or Puglia, Italy..... \$7.75
- Marin Gourmet Fire Roasted Eggplant and Garlic Spread served with Acme Epi Baguette.....\$10.25
- Marin Gourmet Lemon Hummus served with Acme Epi Baguette.....\$8.00
- Acme Epi Baguette or Crackers.....\$3.50
- McQuade's Celtic Chutney (2oz).....\$4.25