

WINE BAR SELECTIONS



SPARKLING

	<i>Taste</i>	<i>Glass</i>	<i>Carafe</i>	<i>Bottle</i>
2017 Pinon Vouvray Petillant Brut Non Dose, Loire Valley, France	\$7.75	\$13.25	NA	\$39.50
NV Bourgeois-Boulonnais Blanc de Blancs 1er Cru, Champagne, FR	\$10.25	\$18.25	NA	\$58.00

ROSÉ

	<i>Taste</i>	<i>Glass</i>	<i>Carafe</i>	<i>Bottle</i>
*2021 Groundwork Grenache Rose, Central Coast, California	\$6.00	\$10.00	\$25.75	\$28.00
2021 Clos Cibonne Tentations Rose, Cotes de Provence, France	\$7.00	\$11.75	\$30.50	\$34.00

WHITE WINES

	<i>Taste</i>	<i>Glass</i>	<i>Carafe</i>	<i>Bottle</i>
2019 Marco De Bartoli 'Vignaverde' Grillo Terre Siciliane IGT, Sicily	\$7.25	\$12.25	\$31.75	\$36.00
2020 Hendry Albarino, Napa Valley, California	\$6.75	\$11.25	\$29.00	\$32.00
2020 Domaine Sauvete Sauvignon, Touraine, Loire Valley, France	\$6.75	\$11.25	\$29.00	\$32.00
2021 Terah Wine Co. Vermentino, Clements Hills, Lodi, California	\$7.25	\$12.50	\$32.25	\$37.00
*2018 Ronchi di Giancarlo Rocca 'amphöris,' Langhe DOC, Italy	\$6.00	\$10.00	\$25.75	\$28.00
2018 Handley Chardonnay, Anderson Valley, California	\$7.50	\$12.75	\$33.00	\$38.00

RED WINES

	<i>Taste</i>	<i>Glass</i>	<i>Carafe</i>	<i>Bottle</i>
*2020 Onward Zinfandel Nouveau, Mendocino, California	\$6.75	\$11.50	\$29.75	\$33.00
2019 Jean Marc et Romain Pastou Sancerre Rouge, France	\$7.75	\$13.25	\$34.25	\$40.00
**2019 I Brand & Family Cabernet Franc, Paicines AVA, California	\$7.75	\$13.25	\$34.25	\$40.00
2019 Le Ragnaie Troncone Toscana Rosso IGT, Italy	\$7.00	\$12.00	\$31.00	\$35.00
*2020 Quinta do Gradil 1492 Tinto, Lisboa, Portugal	\$6.00	\$10.00	\$25.75	\$27.50
**2019 Betton Crozes-Hermitage 'Caprice,' Rhone Valley, France	\$9.00	\$16.00	\$41.50	\$50.00
**2017 Pepper Bridge Bordeaux Blend, Walla Walla Valley, WA	\$12.50	\$23.00	\$59.75	\$75.00

FLIGHTS

*Wine Club Flight - four 2 oz. tastes marked with an *	\$24.00
**Red Trio Flight - three 2 oz. tastes marked with an **	\$28.00

CORAVIN SELECTIONS

	<i>Taste</i>	<i>Glass</i>	<i>Carafe</i>	<i>Bottle</i>
2013 Marston Family Vineyard Albion, Napa Valley, California	\$14.50	\$27.00	NA	\$90.00
2019 Marisa Cuomo "Fiorduva" Furore Bianco, Costa di Amalfi, IT	\$15.50	\$29.00	NA	\$97.00
2020 Kistler Chardonnay, Sonoma Mountain, California	\$14.00	\$25.75	NA	\$85.00
2018 Genot-Boulangier Les Boucheres Meursault Premier Cru, France	\$26.25	\$50.50	NA	\$175.00
2019 Dugat-Py Beaune Les Beaux Fougets VV, Burgundy, France	\$19.25	\$36.25	NA	\$123.00
2017 Brovia Barolo 'Villero,' Piedmont, Italy	\$19.75	\$37.50	NA	\$128.00
2019 Lucia 'Sobranes Vineyard' Syrah, Santa Lucia Highlands, CA	\$11.75	\$21.50	NA	\$70.00
2018 Verite Cabernet Franc Blend "Le Desir" Sonoma County, CA	\$33.75	\$65.25	NA	\$NA
2006 Holdvolgy Aszu 6 Puttonyos Tokaji, Tokaj, Hungary	\$17.00	\$32.00	NA	\$108.00

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

Food Selections

Snacks

Quicos Corn Nuts: <i>giant crunchy salted corn</i>	4
Marcona Almonds: <i>Incredible almonds from Spain</i>	7
Castelvetrano Olives: <i>Bright, fresh green olives from Italy</i>	8
Acme Epi: <i>Served with Stonehouse House Blend Olive Oil</i>	4
Mitica Chocolate Covered Cherries or Figs: <i>Goes great with wine</i>	11

Small Plates Served with Acme Epi Baguette

Spanish Manchego: <i>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 green olives</i>	15
Triple Cream: <i>A wedge of triple cream cow's milk cheese from France or CA. It's rich, sweet and decadent. Served with McQuade's Celtic Chutney</i>	12
Di Stefano Burrata: <i>A portion of local Burrata, a sweet, creamy and mild cheese wrapped inside fresh Mozzarella. Accompanied by Stonehouse Olive Oil</i>	12
Assorted Salumi Plate: <i>Thinly sliced coppa, prosciutto, sopressata. Served with whole grain mustard, cornichon</i>	15

Large Plates Served with Acme Epi Baguette

Special Cheese Combo Plate: <i>A wedge of triple cream cow's milk cheese and a wedge of Manchego, served with green olives, McQuade's Celtic Chutney</i>	21
Salumi & Cheese Combo: <i>A wedge of triple cream cow's milk cheese paired with a mixed salumi Plate, and McQuade's Celtic Chutney</i>	22
Burrata and Prosciutto: <i>A portion of local Burrata, served with Stonehouse Olive Oil and thinly sliced prosciutto</i>	18
Nova Style Smoked Salmon: <i>Thinly sliced smoked salmon, Cream Cheese, Caper berries, Cucumber, Pickled Red Onion</i>	18
Mediterranean Mezze: <i>Lemon Hummus, Baba Ganoush, Vegetarian Dolmas, Feta Cheese, Green Olives, Roasted Peppers, Served with Pita Chips</i>	20

Caviar From Plaza de Caviar, served with Creme Fraiche and Crackers

Golden Osetra Caviar: <i>Large grain size with a golden hue 1oz</i>	110
Osetra Caviar: <i>Medium grain size with a two-tone, amber black color. 1oz / 2oz</i>	91 / 197
Sterlet Caviar: <i>Similar to Sevruga, a sustainable grey caviar 1oz / 2oz</i>	73 / 135
Royale Caviar: <i>American White Sturgeon of the highest grade 1oz / 2oz</i>	73 / 135
Classic Caviar: <i>A classic caviar that carries the flavors of the deep Pacific 1oz / 2oz</i>	67 / 129
Trout Roe: <i>Sustainably farmed from France 1oz / 2oz</i>	17 / 29

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