





FOOD SELECTIONS



CHEESES

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

- Cabra al Gofio– Mitica, Canary Islands, Spain  - Brillat Savarin – Fromagerie Delin, France 
- Testun al Barolo – Beppino Occelli, Italy   - Ewereka – Central Coast Creamery, Paso Robles, CA 

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.

Fresh Burrata with Stonehouse Olive Oil.....\$13.75
 A portion of Di Stefano 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.

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 Wild Boar Salami, Pork Saucisson Sec and Duck Salami 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
- Castelvetroano 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

WINE BAR SELECTIONS



SPARKLING

	<i>2oz Taste</i>	<i>5oz Glass</i>	<i>375ml Carafe</i>	<i>Bottle</i>
2014 Cherchi 'Filighe' Vermentino di Sardegna, Sardinia, Italy.....	\$7.00	\$12.00	NA	\$35.00
NV Besserat de Bellefon, Grande Tradition Brut, Champagne.....	\$9.50	\$16.75	NA	\$52.00
NV Dallancourt Blanc de Blancs Brut, Champagne, France.....	\$11.25	\$20.25	NA	\$65.00

ROSÉ

	<i>2oz Taste</i>	<i>5oz Glass</i>	<i>375ml Carafe</i>	<i>Bottle</i>
2018 Azul y Garanza Garnacha Rose, Navarra, Spain.....	\$6.00	\$10.00	\$19.75	\$28.00
2018 Domaine de Noire Chinon Rose, France.....	\$7.00	\$11.75	\$23.25	\$34.00
2018 Chateau Pradeaux Bandol Rose, Provence, France.....	\$8.50	\$14.75	\$29.25	\$45.00

WHITE WINES

	<i>2oz Taste</i>	<i>5oz Glass</i>	<i>375ml Carafe</i>	<i>Bottle</i>
2017 Txomin Etxaniz Txakoli, Getariako Txakolina, Spain.....	\$7.00	\$11.75	\$23.25	\$34.00
2017 Librandi Efeso Mantonic, Calabria, Italy.....	\$7.25	\$12.50	\$24.75	\$37.00
2018 Bailly-Reverdy Sancerre, Chavignol, Loire Valley, France.....	\$7.25	\$12.25	\$24.25	\$36.00
*2017 Chateau Labelle 'Clos Cazalet Carpe Diem,' Tursan, FR.....	\$6.00	\$10.00	\$19.75	\$28.00
*2017 Famille Rauen Riesling Kabinett, Mosel, Germany.....	\$6.25	\$10.50	\$20.75	\$30.00
2017 Kuenhof Gruner Veltiner, Alto Adige, Italy.....	\$8.25	\$14.50	\$28.75	\$44.00
2018 Jolie Laide Pinot Gris, Sonoma County, California (Orange)....	\$8.00	\$13.75	\$27.25	\$41.00
2016 Marc Colin Chardonnay, Bourgogne Blanc, Burgundy, FR.....	\$8.25	\$14.25	\$28.25	\$43.50
2017 The Withers Chardonnay, Sonoma Coast, California.....	\$9.25	\$16.50	\$32.75	\$51.50

RED WINES

	<i>2oz Taste</i>	<i>5oz Glass</i>	<i>375ml Carafe</i>	<i>Bottle</i>
2018 Ochota Barrels 'Green Room' Grenache- Syrah, South AU.....	\$9.00	\$15.75	\$31.25	\$49.00
2017 Hanzell "Sebella" Pinot Noir, Sonoma Valley, California.....	\$8.75	\$15.50	\$30.75	\$48.00
2017 Tessier Winery Cabernet Franc, Russian River Valley, CA.....	\$8.75	\$15.25	\$30.25	\$47.00
2013 Eclectic Charbono, Suisun Valley, California.....	\$6.25	\$10.25	\$20.25	\$29.00
2015 Paolo Scavino Barolo, Piedmont, Italy.....	\$9.25	\$16.25	\$32.25	\$50.50
*2017 Ca Nova Vespolina, Colline Novaresi DOC, Piedmont, Italy..	\$6.00	\$10.00	\$19.75	\$28.00
*2015 Rose & Son Sangiovese Blend, Santa Barbara, California.....	\$6.25	\$10.50	\$20.75	\$30.00
**2016 Giornata Aglianico, French Camp Vyd, Paso Robles, CA.....	\$8.00	\$13.75	\$27.25	\$41.00
**2017 San Filippo Rosso di Montalcino, Tuscany, Italy.....	\$8.00	\$14.00	\$27.75	\$42.00
**2016 Kukeri Cabernet Sauvignon, Rutherford, Napa Valley, CA...	\$10.25	\$18.50	\$36.75	\$59.00
2012 Celler Pardas "Collita Roja" Penedes, Spain.....	\$9.00	\$15.75	\$31.25	\$49.00
2015 Domaine Maby Lirac Grenache Blend, Rhone, France.....	\$6.50	\$11.00	\$21.75	\$31.00
2017 Brown Estate Zinfandel, Napa Valley, 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>
2016 Brundlmayer Riesling, Zobinger Heiligenstein Kamptal, AT.....	\$16.00	\$29.75	NA	\$100.00
2015 Bernard Gripa Saint-Joseph Berceau Blanc, Rhone Valley, FR..	\$12.25	\$22.25	NA	\$72.50
2017 Pernot Puligny-Montrachet Folatieres 1er Cru, Burgundy, FR..	\$18.25	\$34.75	NA	\$117.00
2016 Lafon Volnay 1er Cru, Santenots-du-Milieu, Burgundy, FR.....	\$30.00	\$58.00	NA	\$202.00
2016 Sonoma Barrel Auction Pinot Noir, Russian River Vly, CA.....	\$13.50	\$25.00	NA	\$82.00
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
2015 Melka Mekerra Cabernet Blend, Knights Valley, California.....	\$18.75	\$32.25	NA	\$120.00
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 Gilli Malvasia di Castelnuovo Don Bosco, Piedmont, IT.....	\$6.00	\$9.75	NA	\$27.00
2014 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) \$23.50
Rose Flight - three 2 oz. tastes of still rose- ask about our club.....	(non-member) \$20.50	(member) \$17.50
*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*