

WINE BAR SELECTIONS



**SPARKLING**

|   | 2 oz    | 5 oz glass | Carafe | Bottle  |
|---|---------|------------|--------|---------|
| 2024 Kobal Wines, Bajta Pet Nat Rose, Podravje, Slovenia              | \$9.25  | \$15.25    | NA     | \$41.00 |
| 2022 Marco Carpineti 'Kius' Brut Bianco Spumante Bianco, Lazio, Italy | \$10.50 | \$17.75    | NA     | \$50.00 |
| NV Jaunaux-Robin Extra Brut, Champagne, France                        | \$14.75 | \$25.50    | NA     | \$80.00 |

**ROSÉ/ CHILLED RED**

|   | 2 oz   | 5 oz glass | Carafe  | Bottle  |
|---|--------|------------|---------|---------|
| 2024 Vaughn Duffy Rose of Pinot Noir, Sonoma County, California       | \$7.50 | \$12.00    | \$31.00 | \$37.00 |
| 2024 Rio Madre Rose, Rioja DOCa, Spain                                | \$6.75 | \$10.25    | \$26.50 | \$31.00 |
| 2022 Battle of Bosworth Puritan Shiraz, McLaren Vale, Australia (red) | \$7.50 | \$11.75    | \$30.50 | \$36.00 |

**WHITE WINES**

|   | 2 oz    | 5 oz glass | Carafe  | Bottle  |
|---|---------|------------|---------|---------|
| 2024 Ra Ra Wine Co Melon de Bourgogne, Alexander Valley, California | \$7.25  | \$11.50    | \$29.75 | \$35.00 |
| 2024 Kukeri Sauvignon Blanc, Russian River Valley, California       | \$8.50  | \$13.75    | \$35.50 | \$43.00 |
| 2023 Do Ferreiro Albarino, Rias Baixas, Galicia, Spain              | \$9.75  | \$16.50    | \$42.75 | \$52.50 |
| 2024 Cantine Astroni Lacryma Christi del Vesuvio, Campania, Italy   | \$8.00  | \$12.75    | \$33.00 | \$39.00 |
| 2022 Evolucio Dry Furmint, Tokaj, Hungary                           | \$6.75  | \$10.25    | \$26.50 | \$31.00 |
| 2024 Paul Pernet Bourgogne Blanc, Burgundy, France                  | \$11.25 | \$19.50    | \$50.50 | \$63.00 |

**RED WINES**

|  | 2 oz    | 5 oz glass | Carafe  | Bottle  |
|--|---------|------------|---------|---------|
| 2022 FPWM Pinot Noir, Sonoma Coast, California                       | \$9.00  | \$16.00    | \$38.75 | \$47.00 |
| 2022 Emiliano Falsini 'Feudo Pignatone' Etna Rosso, Italy            | \$10.00 | \$17.00    | \$44.00 | \$54.00 |
| 2022 Bodegas Mas Que Vinos '5/4' Clarete, Tierra de Castilla, Spain  | \$7.25  | \$11.50    | \$29.75 | \$35.00 |
| 2023 FPWM Dornfelder, Santa Lucia Highlands, California              | \$8.50  | \$14.00    | \$36.25 | \$47.00 |
| 2023 Poggio Bonelli 'Villa Chigi Saracini' Chianti, Tuscany, Italy   | \$6.75  | \$10.25    | \$26.50 | \$31.00 |
| 2022 Miro Grenache Blend 'Cuvee Sasha', Mendocino County, California | \$7.25  | \$11.50    | \$29.75 | \$35.00 |
| 2022 Pride Mountain Vineyards Merlot, Napa County, California        | \$12.25 | \$21.25    | \$55.00 | \$69.00 |
| 2021 Medlock Ames Cabernet Sauvignon, Bell Mt, Alexander, California | \$12.25 | \$21.50    | \$55.75 | \$70.00 |

**FLIGHTS**

|  |         |
|--|---------|
| Sparkling Flight - three 2 oz. tastes marked with an <b>I</b>          | \$34.00 |
| Rose / Chilled Red Flight - three 2 oz. tastes marked with an <b>I</b> | \$21.00 |
| Wine Club Flight - four 2 oz. tastes marked with an <b>I</b>           | \$27.00 |
| Red Trio Flight - three 2 oz. tastes marked with an <b>I</b>           | \$29.00 |

**CORAVIN SELECTIONS**

|   | 2 oz    | 5 oz glass | Carafe | Bottle   |
|---|---------|------------|--------|----------|
| 2022 Benoit Ente Puligny-Montrachet, Burgundy, France                 | \$42.50 | \$82.00    | NA     | \$280.00 |
| 2023 Kongsgaard Chardonnay, Napa Valley, California                   | \$23.75 | \$44.50    | NA     | \$150.00 |
| 2018 Domaine Chante Cigale Blanc, Chateauneuf-du-Pape, France         | \$16.00 | \$28.75    | NA     | \$95.00  |
| 2024 JJ Prum Wehlener Sonnenuhr Riesling Kabinett, Mosel, Germany     | \$15.75 | \$28.25    | NA     | \$93.00  |
| 2020 Dugat-Py Vosne Romanee, Tres Vieilles Vigne, Burgundy, France    | \$33.25 | \$63.25    | NA     | \$232.00 |
| 2017 Peter Michael Pinot Noir 'Ma Danseuse' Fort Ross Seaview, CA     | \$36.75 | \$70.50    | NA     | \$240.00 |
| 2015 Casa da Passarella 'Pedras Altas' Dao, Portugal                  | \$21.75 | \$40.25    | NA     | \$135.00 |
| 2019 Tenuta dell'Ornellaia, Bolgheri Superiore, Tuscany, Italy        | \$42.50 | \$81.75    | NA     | \$279.00 |
| 2021 Realm Cellars 'The Bard' Cabernet Blend, Napa Valley, California | \$31.00 | \$59.00    | NA     | \$200.00 |
| 2023 Inniskillin Vidal Icewine, Niagara Peninsula, Canada (375ml)     | \$21.75 | \$40.25    | NA     | \$70.00  |

**NON ALCOHOLIC WINE- and other NA suggestions**

|   |        |         |         |         |
|---|--------|---------|---------|---------|
| NV Thompson & Scott 'Noughty' Sparkling Rose Alcohol Free, Germany    | \$7.75 | \$13.25 | NA      | \$38.00 |
| NV Thompson & Scott 'Noughty' Syrah Alcohol Free, South Africa        | \$8.25 | \$14.25 | \$34.25 | \$41.00 |
| St. Agrestis Phony Negroni or Amaro Falso, Brooklyn, New York (200ml) | NA     | NA      | NA      | \$10.00 |

*A 4% service charge will be added to your bill for San Francisco employer mandates  
Take home any bottle above for \$15 less than listed bottle price*

# Food Selections

## Snacks

|  |    |
|--|----|
| Quicos Corn Nuts: <i>Giant crunchy salted corn.....</i>  | 5  |
| Marcona Almonds: <i>Incredible almonds from Spain.....</i>                                     | 10 |
| Castelvetrano Olives: <i>Bright, fresh green olives from Italy.....</i>                        | 10 |
| Lemon Hummus: <i>Served with Pita Chips.....</i>   | 15 |
| Baba Ganoush: <i>Eggplant Spread, Served with Pita Chips.....</i>                              | 15 |
| Acme Epi: <i>Served with Stonehouse House Blend Olive Oil.....</i>                             | 5  |
| Artisanal Potato Chips: <i>Choice of Black Truffle, Sea Salt, Cashel Blue or Guinness.....</i> | 8  |
| Recchiuti Chocolate Sampler: <i>Jasmine Tea, Fleur de Sel, Noir, Cassis, Star Anise..</i>      | 15 |
| Recchiuti Caramel Batons: <i>Choice of Butterscotch or Banana.....</i>                         | 8  |

## Small Plates Served with Acme Epi Baguette, unless listed otherwise

|   |    |
|---|----|
| Meredith Dairy Cheese: <i>Soft, spreadable goat &amp; sheep's milk cheese, marinated in blended Australian Olive oil, garlic and herbs.....</i>                                       | 15 |
| 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 Castelvetrano olives .....</i> | 16 |
| 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>                           | 15 |
| 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>                      | 15 |
| Mediterranean Mezze: <i>Vegetarian Dolmas, Feta Cheese, Roasted Peppers, Served with Pita Chips.....</i>  | 15 |
| Assorted Salumi Plate: <i>Thinly sliced cured meats. Served with whole grain mustard, cornichons.....</i>   | 18 |

## Shareable Served with Acme Epi Baguette

|   |    |
|---|----|
| Fabrice Delice Pate: <i>Pork with fig, served with cornichons.....</i>  | 16 |
| Burrata and Prosciutto: <i>A portion of local Burrata, served with Stonehouse Olive Oil and thinly sliced prosciutto.....</i>                           | 21 |
| Special Cheese 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> | 23 |
| Salumi & Cheese: <i>A wedge of triple cream cow's milk cheese paired with a mixed salumi Plate, and McQuade's Celtic Chutney .....</i>                  | 24 |

## 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>       | 101 / 197 |
| 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>                                  | 19 / 32   |

*A 4% service charge will be added to your bill for San Francisco employer mandates*

*A 20% gratuity will be added to your bill for groups of 8 or more*