

WINE BAR SELECTIONS



SPARKLING

	2 oz	5 oz glass	Carafe	Bottle
2021 Cast Blanc de Noirs, Napa Valley, California	\$9.50	\$16.00	NA	\$51.00
N.V. Pierre Gerbais "Grains de Celles" Extra Brut, Champagne, France	\$12.75	\$22.25	NA	\$72.00

ROSÉ

	2 oz	5 oz glass	Carafe	Bottle
2023 Donna Laura 'Ali' Rosato, Italy	\$7.25	\$11.50	\$29.75	\$35.00
2023 Chateau La Coste Rose Cotes de Provence Rose, France	\$7.25	\$11.50	\$29.75	\$35.00

WHITE WINES

	2 oz	5 oz glass	Carafe	Bottle
2022 Petra Unger 'Q' Gruner Veltliner, Kremstal DAC, Austria	\$6.75	\$10.25	\$26.50	\$31.00
2022 Duckhorn Sauvignon Blanc, North Coast California	\$8.50	\$14.00	\$36.25	\$43.50
2022 Semeli 'Feast' Moschofilero, Peloponnese, Greece	\$6.75	\$10.25	\$26.50	\$31.00
2020 Olivier Morin 'Constance' Chitry Blanc, Bourgogne, France	\$8.00	\$12.75	\$33.00	\$39.00
2020 Domaine Mosny 'Les Gravieres', Montlouis-sur-Loire, France	\$8.25	\$13.25	\$34.25	\$41.50
2022 Meyer-Fonne Gentil White Wine, Alsace, France	\$7.50	\$12.00	\$31.00	\$37.00
2019 St Innocent Chardonnay 'Freedom Hill,' Willamette Valley, OR	\$9.50	\$16.00	\$41.50	\$51.00

RED WINES

	2 oz	5 oz glass	Carafe	Bottle
2022 Paul Durdilly et Fils Les Grandes Coasses, Beaujolais, France	\$6.75	\$10.25	\$26.50	\$31.00
2018 Joseph Swan "Cuvee de Trois" Pinot Noir, Russian River, CA	\$10.50	\$17.75	\$46.00	\$57.00
2020 Chateau de Janicon Rouge, Graves AOC, Bordeaux, France	\$7.00	\$11.00	\$28.50	\$33.00
2022 Diego Conterno Dolcetto d'Alba, Piedmont, Italy	\$7.50	\$12.00	\$31.00	\$37.00
2021 FPWM 'A Red Less Traveled,' Syrah Blend, Santa Clara, California	\$10.00	\$16.75	\$43.50	\$53.00
2018 Switchback Ridge Merlot, Napa Valley, California	\$13.25	\$23.25	\$60.25	\$77.00
2020 Bouza Tannat, Canelones, Uruguay	\$8.00	\$12.75	\$33.00	\$39.00
2021 Kukeri Cabernet Sauvignon, Napa Valley, California	\$10.25	\$17.25	\$44.75	\$55.00

FLIGHTS

Wine Club Flight - four 2 oz. tastes marked with an 	\$29.00
Red Trio Flight - three 2 oz. tastes marked with an 	\$32.00

CORAVIN SELECTIONS

	2 oz	5 oz glass	Carafe	Bottle
2021 Chateau d' Esclans "Les Clans" Rose, Provence, France	\$21.50	\$40.00	NA	\$134.00
2022 Keller Riesling Trocken, RR, Rheinhessen, Germany	\$17.00	\$31.00	NA	\$103.00
2019 Dagueneau Blanc de Fume, Pouilly Fume, Loire Valley, France	\$19.00	\$35.00	NA	\$117.00
2020 Aldo Conterno Langhe Chardonnay 'Il Bussaidor', Piedmont, Italy	\$16.00	\$29.00	NA	\$82.00
2020 Domaine Jean-Marc et Thomas Bouley Meursault, Burgundy, France	\$22.75	\$42.50	NA	\$143.00
2020 Buisson-Charles Pommard en Mareau, Burgundy, France	\$20.75	\$38.25	NA	\$128.00
2021 Sea Smoke Pinot Noir 'Ten' Santa Barbara County, California	\$21.75	\$40.25	NA	\$135.00
2015 Giuseppe Quintarelli Rosso Ca del Merlo, Veneto, Italy	\$20.50	\$38.00	NA	\$127.00
2019 Auguste Clape Cornas, Rhone Valley, France	\$32.50	\$61.75	NA	\$210.00
2019 Pichon Longueville, Comtesse de Lalande, Pauillac, Bordeaux, FR	\$39.75	\$76.25	NA	\$260.00
2017 Royal Tokaj Co. Tokaji Aszu 5 Puttonyos, Tokaj, Hungary (500ml)	\$16.75	\$30.50	NA	\$84.00

NON ALCOHOLIC WINE- ask for other NA options

NV Leitz Eins Zwei Zero Sparkling Riesling Alcohol Free, Germany	\$7.50	\$12.00	NA	\$37.00
NV Weingut Leitz Zero Pinot Noir Alcohol Free, Baden, Germany	\$7.25	\$11.25	\$29.00	\$35.00

*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>Choice of plain or chocolate covered.....</i>	5
Marcona Almonds: <i>Incredible almonds from Spain.....</i>	8
Castelvetrano Olives: <i>Bright, fresh green olives from Italy.....</i>	9
Lemon Hummus: <i>Served with Pita Chips.....</i>	13
Baba Ganoush: <i>Eggplant Spread, Served with Pita Chips.....</i>	13
Acme Epi: <i>Served with Stonehouse House Blend Olive Oil.....</i>	4
Torres Potato Chips: <i>Choice of Black Truffle, Jamon , Cured Cheese or Sea Salt.....</i>	7
Mitica Chocolate Covered Cherries or Figs: <i>Goes great with wine.....</i>	11

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

Meredith Dairy Cheese: <i>Soft, spreadable goat & sheep's milk cheese, marinated in blended Australian Olive oil, garlic and herbs. Served with panzanella crackers</i>	12
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>	14
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>	14
Mediterranean Mezze: <i>Vegetarian Dolmas, Feta Cheese, Roasted Peppers, Served with Pita Chips.....</i>	14
Assorted Salumi Plate: <i>Thinly sliced cured meats. Served with whole grain mustard, cornichon.....</i>	17

Shareable *Served with Acme Epi Baguette*

Alexian Pate: <i>Pheasant with pistachio and fig, served with cornichons.....</i>	15
Burrata and Prosciutto: <i>A portion of local Burrata, served with Stonehouse Olive Oil and thinly sliced prosciutto.....</i>	19
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>	22
Salumi & Cheese: <i>A wedge of triple cream cow's milk cheese paired with a mixed salumi Plate, and McQuade's Celtic Chutney</i>	23

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