

WINE BAR SELECTIONS



SPARKLING

	2 oz	5 oz glass	Carafe	Bottle
MV Naidu Brut Rose, North Coast, California	\$10.25	\$17.25	NA	\$55.00
NV Pierre Peters Brut, Blanc de Blancs, Grand Cru, Champagne, France	\$15.00	\$26.75	NA	\$89.00

ROSÉ/ ORANGE

	2 oz	5 oz glass	Carafe	Bottle
2023 Domaine du Dragon 'Grande Cuvee' Rose, Cotes de Provence, FR	\$7.75	\$12.25	\$31.75	\$37.50
2022 Sperino Rosa del Rose, Piedmont, Italy	\$8.00	\$13.00	\$33.75	\$40.50
2022 Jolie Laide Trousseau Gris, Russian River Valley, California	\$9.75	\$16.25	\$42.00	\$51.50

WHITE WINES

	2 oz	5 oz glass	Carafe	Bottle
2019 Plaimont Gros Manseng Blend, Saint Mont AOC, France	\$7.50	\$12.00	\$31.00	\$37.00
2022 Petit Bourgeois Sauvignon Blanc, Loire Valley, France	\$6.75	\$10.25	\$26.50	\$31.00
2022 Flor de Vetus 'Segovia' Verdejo, Rueda DO, Spain	\$7.50	\$12.00	\$31.00	\$37.00
2022 Simon di Brazzan Friulano, Friuli DOC, Italy	\$8.00	\$12.75	\$33.00	\$39.00
2021 Desire Lines Wine Co. Chenin Blanc, Santa Barbara, California	\$8.00	\$12.75	\$33.00	\$39.00
2022 Moreau-Naudet Petite Chablis, Burgundy, France	\$12.25	\$21.50	\$55.75	\$70.00

RED WINES

	2 oz	5 oz glass	Carafe	Bottle
2022 Failla Pinot Noir, Sonoma Coast, California	\$10.00	\$17.00	\$44.00	\$55.00
2020 Ronchi Barbaresco, Piemonte, Italy	\$9.50	\$15.75	\$40.75	\$50.00
2020 Nita Priorat DOQ, Catalonia, Spain	\$8.00	\$12.75	\$33.00	\$39.00
2019 Peterson 'Zero Manipulation', Tollini Vineyard, Mendocino, CA	\$6.75	\$10.25	\$26.50	\$31.00
2021 Christelle Betton 'Caprice' Crozes-Hermitage, Rhone Valley, FR	\$10.25	\$17.25	\$44.75	\$55.00
2019 Once & Future 'Teldeschi Vineyard' Zinfandel, Dry Creek, CA	\$11.50	\$20.00	\$51.75	\$65.00
2022 Sandlands Red Table Wine, Lodi, California	\$9.50	\$16.00	\$41.50	\$51.00
2022 Gail Cabernet Sauvignon "Doris" Sonoma Valley, California	\$8.75	\$14.25	\$37.00	\$45.00

FLIGHTS

Wine Club Flight - four 2 oz. tastes marked with an W	\$29.00
Red Trio Flight - three 2 oz. tastes marked with an R	\$30.00

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
2021 Groebe Riesling GG, Westhofen Kirchspiel, Rheinhessen, Germany	\$16.75	\$30.50	NA	\$101.00
2020 Dagueneau Blanc de Fume, Pouilly Fume, Loire Valley, France	\$20.50	\$37.75	NA	\$125.00
2020 Aldo Conterno Langhe Chardonnay 'Il Bussaidor', Piedmont, Italy	\$16.00	\$29.00	NA	\$82.00
2021 Thierry & Pascale Matrot Meursault, Burgundy, France	\$20.25	\$37.25	NA	\$125.00
2021 Domaine Michel Gros Vosne-Romanee, Burgundy, France	\$24.75	\$46.50	NA	\$157.00
2022 Williams Selyem Pinot Noir, Anderson Valley, California	\$19.50	\$36.00	NA	\$120.00
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 Rose 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>giant crunchy salted corn</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>	14
Baba Ganoush: <i>Eggplant Spread, Served with Pita Chips</i>	14
Acme Epi: <i>Served with Stonehouse House Blend Olive Oil</i>	4
Torres Potato Chips: <i>Choice of Black Truffle, Jamon , 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 sliced mixed 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>Pork with 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