

WINE BAR SELECTIONS



SPARKLING

	<i>Taste</i>	<i>Glass</i>	<i>Carafe</i>	<i>Bottle</i>
2020 Cantine Borga, Prosecco Rose Brut, Veneto, Italy	\$6.00	\$9.75	NA	\$27.00
2017 Lichen Blanc de Noir, Anderson Valley, California	\$10.25	\$18.50	NA	\$59.00

ROSÉ

	<i>Taste</i>	<i>Glass</i>	<i>Carafe</i>	<i>Bottle</i>
2020 Ippolito 1845 'Pescanera' Rosato Calabria IGT, Italy	\$6.75	\$11.25	\$29.00	\$32.50
*2016 Fondo Antico Nero d'Avola Rose, Terre Sicilian IGT, Italy	\$7.50	\$12.75	\$33.00	\$38.00

WHITE WINES

	<i>Taste</i>	<i>Glass</i>	<i>Carafe</i>	<i>Bottle</i>
2020 Foliette Muscadet Sevre et Maine Sur Lie, Loire Valley, France	\$6.00	\$10.00	\$25.75	\$27.50
*2019 Quinta do Soito Encruzado, Dao, Portugal	\$7.00	\$11.75	\$30.50	\$34.00
2021 Delinquente Wine Company Vermentino, Riverland, Australia	\$7.00	\$11.75	\$30.50	\$34.00
2020 Bailly-Reverdy Sancerre, Chavignol, Loire Valley, France	\$8.00	\$13.75	\$35.50	\$41.50
2019 Clemens Busch Riesling Kabinett, Punderich, Mosel, Germany	\$8.00	\$14.00	\$36.25	\$42.00
2018 Lioco 'Estero' Chardonnay, Russian River Valley, California	\$8.50	\$14.75	\$38.25	\$45.00

RED WINES

	<i>Taste</i>	<i>Glass</i>	<i>Carafe</i>	<i>Bottle</i>
**2019 Jean-Marc et Thomas Bouley Bourgogne Rouge, Burgundy, FR	\$10.25	\$18.25	\$47.25	\$58.00
2019 Peay Pinot Noir, Sonoma Coast, California	\$9.75	\$17.50	\$45.25	\$55.00
2020 Quinta do Gradil 1492 Tinto, Lisboa, Portugal	\$6.00	\$10.00	\$25.75	\$27.50
*2018 Famille Jouffreau Clos de Gamot Malbec, Cahors, France	\$6.25	\$10.50	\$27.25	\$30.00
*2017 Pietro Beconcini IXE Tempranillo Toscana IGT, Italy	\$6.25	\$10.50	\$27.25	\$30.00
**2016 Il Botolo Barbera Nizza DOCG, Piedmont, Italy	\$8.75	\$15.50	\$40.25	\$48.00
**2018 Kukeri Cabernet Sauvignon, Howell Mt., Napa Valley, CA	\$9.75	\$17.50	\$45.25	\$55.00

FLIGHTS

*Wine Club Flight - four 2 oz. tastes marked with an *	\$26.00
**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>
2020 Peter Michael Sauvignon Blanc, Knights Valley, California	\$13.00	\$23.75	NA	\$77.50
2019 Quintodecimo Falanghina Irpinia DOC, Campania, Italy	\$12.25	\$22.50	NA	\$73.00
2018 Genot-Boulangier Les Boucheres Meursault Premier Cru, France	\$26.25	\$50.50	NA	\$175.00
2018 Dujac Fils et Pere Nuits-St-George Aux Cras, Burgundy, France	\$26.25	\$50.25	NA	\$NA
2013 Clos des Papes Chateauneuf-du-Pape, Rhone Valley, France	\$20.75	\$39.50	NA	\$135.00
2015 Quivira Vineyards Black Boar Zinfandel, Dry Creek Valley, CA	\$13.75	\$25.50	NA	\$85.00
2018 Cardinale Cabernet Sauvignon, Napa Valley, California	\$47.50	\$92.75	NA	\$330.00
2006 Holdvolgy Aszu 6 Puttonyos Tokaji, Tokaj, Hungary	\$17.00	\$32.00	NA	\$108.00

Food Selections

Snacks

Quicos Corn Nuts: <i>giant crunchy salted corn</i>	4
Marcona Almonds: <i>Incredible almonds from Spain</i>	7
Castelvetroano 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, salted watermelon jam</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

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