

WHITE WINE glass/bottle (* 500ml carafe)

- '14 Riesling, Spreitzer, Rheingau.....52
- '15 Hondarrabi Zuri, Bengoexte, Txakolina56
- '15 Sauvignon Blanc Blend, Château Argadens, Bordeaux.....13/52
- '16 Grüner Veltliner, Tatomer, Santa Barbara.....14/38*
- '15 Garganega, Inama, Soave Classico.....48
- '14 Viognier, Divergent, Sierra Foothills.....12/34*
- '13 Semillon, Wei Chi, Lake County.....60
- '16 Verdicchio, Santa Barbara, Castelli di Jesi.....44
- '15 Chardonnay, Jean Paul Brun, Beaujolais.....52
- '14 Chardonnay, Brea, Central Coast.....48
- '15 Verdejo, Garciarevalo Tres Olmos, Rueda.....12/34*
- '15 Chenin Blanc, La Paleine, Saumur.....48
- '14 Chardonnay, Kevin Olson, Monterey.....14/56
- '14 Grüner Veltliner, Belden Barns, Sonoma.....60

RED WINE glass/bottle (* 500ml carafe)

- '14 Corvina, Le Fraghe, Bardolino.....48
- '16 Gamay, Lapierre, Beaujolais.....12/48
- '15 Pinot Noir, Transverse, Santa Rita Hills.....15/60
- '14 Mencia Blend, Pedralonga, Rías Baixas.....56
- '16 Grenache, Bonny Doon, Monterey.....11/32*
- '14 Cabernet Franc, Coudray Montpensier, Chinon.....52
- '16 Trousseau, Harrington, Santa Cruz Mountains.....14/38*
- '14 Piediroso, Sibilina, Campi Flegrei.....56
- '15 Sangiovese, Giornata, Central Coast.....12/34*
- '15 Barbera, Pavia & Figli, d'Asti.....48
- '12 Sangiovese, Castell'in Villa, Chianti Classico.....80
- '15 Carignan/Syrah, Broc, Solano.....13/36*
- '15 Syrah, Equis, Crozes-Hermitage.....60
- '14 Malbec, Château La Grave, Cahors.....48
- '15 Nebbiolo, Fantino, Langhe.....56
- '13 GSM Blend, Amido, Côtes du Rhône Villages.....48
- '14 Merlot/Cab Franc, Chiroulet, Gascon.....48
- '14 Tempranillo, Herminia, Rioja.....48
- '15 Cabernet Sauvignon Blend, Sparkman, Columbia Valley.....14/56
- '14 Petite Sirah, Solidarity, California.....15/60
- '13 Aglianico, Grifalco, Basilicata.....52
- '13 Zinfandel, Sum, Salento.....48

BUBBLES & ROSÉ glass/bottle

- NV Prosecco, Sommariva, Valdobbiadene Superiore.....12/48
- NV Chardonnay, Les Acacias, Crémant de Bourgogne.....64
- NV Lambrusco di Sorbara Secco, Cleto Chiarli.....48
- '16 Rosé of Zweigelt, Josef Ehmoser, Austria12/48

SWEET glass

- '14 Moscato, Centorri, Pavia.....9
- NV Cossart Gordon Medium Dry Madeira.....11

BEER & CIDER

- Weihenstephan Pilsner (draft).....7
- Fort Point Villager IPA (draft).....7
- Tag + Jug Brut Cider (draft).....7
- Moretti Lager.....4
- Numero Uno Cerveza Agave (16oz can).....7
- Strand Beach House Amber Ale (16oz).....9
- Wittekerke Wheat Ale.....7
- Einbecker Ur-Bock Dunkel.....8
- Duchesse de Bourgogne Sour Ale.....12
- Dupont 'Foret' Organic Saison.....12
- Clownshoes Galactica Double IPA.....7
- Flying Dog Imperial Porter.....8
- Unibroue Maudite Double Abbey Ale.....8

SODA & TEA

- Topo Chico Sparkling Water.....4
- Cock'n Bull Ginger Beer.....4
- Boylan's Cane Cola.....4
- Dr Brown's Black Cherry Soda.....4
- Hojicha.....4
- Earl Grey.....4

CUSTOM WINE FLIGHT

- Please Inquire with Server.....17

SNACKS

Roasted Almonds, Citrus, Cumin / 5

Citrus Marinated Olives & JB Bread / 6

Charred Snap Peas, Coconut Tom Yum Vin / 7

Fried Brussels Sprouts, Bagna Cauda, Parmigiano / 9

Chorizo & Jack Cheese Stuffed Dates, Piquillo Pepper Sauce / 9

Fried Oysters, Buffalo Remoulade, Shaved Veg & Pickles / 11

PLATES

Mixed Lettuces, Baked Goat Cheese, Cherry Mostarda, Hazelnuts / 12

'16 Grüner Veltliner, Tatomer, Santa Barbara

Roasted Beets, Muhammara Labne, Pea Sprouts, Feta Bread Pudding / 13

'16 Sauvignon Blanc Blend, Château Argadens, Bordeaux

Fried Cauliflower, Chickpeas, Black Garlic Tahini, Chile, Mint / 14

'16 Rosé of Zweigelt, Josef Ehmoser, Austria

Gulf Shrimp & Sweet Corn Bisque, XO Sauce, Basil / 14

'14 Chardonnay, Kevin Olson, Monterey

Pork Belly, Roasted Corn, Shishito Peppers, Sriracha Aioli, Cotija / 18

'15 Verdejo, Garciaarevalo Tres Olmos, Rueda

Potato Gnocchi, Walnut Pesto, Maitake Mushroom, Arugula / 18

'15 Pinot Noir, Transverse, Santa Rita Hills

Lamb Ragu, Pappardelle, Black Olive, Lemon Ricotta, Almonds / 19

'15 Cabernet Sauvignon Blend, Sparkman, Columbia Valley

Duck Leg Confit, Cheddar-Jalapeno Waffle, Broccoli Rabe, Maple Jus / 25

'15 Carignan/Syrah, Broc, Solano

Beef Short Ribs, Mushroom Stroganoff, Kale, Marble Potatoes / 26

'14 Petite Sirah, Solidarity, California

DESSERT

3 Cheese Plate, Pickled Accompaniments, Grilled JB Bread / 16

NV Cossart Gordon Medium Dry Madeira

Chocolate Brownie Cookies, Vanilla Ice Cream, Cherry Syrup / 7

'14 Moscato, Centorri, Pavia

*Recommended pairing below each dish



Monday - Saturday 4:30 - 11pm

Kitchen 5:30 - 10pm

Closed Sundays

Private Party Reservations Available

Wine for Retail - 30% off

507 Divisadero St San Francisco, California 94117