

WHITE WINE

glass/bottle (* 500ml carafe)

- '16 Riesling, Donhoff, Nahe.....60
- '16 Melon de Bourgogne, Chereau-Carre, Muscadet.....12/34*
- '16 Sauvignon Blanc, Adele Rouze, Quincy.....14/56
- '13 Semillon, Wei Chi, Lake County.....56
- '14 Jacquere, J.F. Quenard, Savoie.....48
- '16 Grüner Veltliner, Tatomer, Santa Barbara.....14/38*
- '14 Fiano, Rocca del Principe, Avellino.....56
- '16 Albarino, Quinta Cruz, Santa Cruz Mountains.....12/34*
- '13 Viognier, Fausse Piste, Oregon.....56
- '16 Verdicchio, Santa Barbara, Castelli di Jesi.....44
- '14 Gewürztraminer, Analemma, Columbia Gorge.....60
- '16 Chenin Blanc, Janvier, Jasnieres.....60
- '15 Chardonnay, Les Pierres Grises, Saint-Véran.....52
- '16 Chardonnay, Luuma, Sonoma Coast.....13/52
- '14 Chardonnay, Kevin Olson, Monterey.....56

RED WINE

glass/bottle (* 500ml carafe)

- '16 Gamay, Lapiere, Beaujolais.....48
- '15 Pinot Noir, Teutonic, Willamette.....76
- '15 Pinot Noir, Mount Riley, New Zealand.....14/56
- '14 Cabernet Franc, Coudray Montpensier, Chinon.....52
- '16 Grenache, Bonny Doon, Monterey.....11/32*
- '14 Piediroso, Sibia, Campi Flegrei.....56
- '16 Barbera/Aglianico, Tendu, California.....13/36*
- '14 Merlot Blend, L'Orangerie de Carignan, Bordeaux.....48
- '16 Cabernet Franc, Divergent, Russian River.....13/36*
- '14 Nebbiolo Blend, La Prevostura, Coste della Sesia.....60
- '15 Malbec, Clos la Coutale, Cahors.....12/48
- '14 Barbera, Agostino Pavia, Barbera d'Asti.....56
- '16 Zinfandel, People's Wine Revolution, Mendocino.....12/34*
- '15 Syrah, Equis, Crozes-Hermitage.....60
- '16 Carignan/Syrah, Broc, Solano.....52
- '10 Negroamaro, Cosimo Taurino, Salento.....52
- '15 Sangiovese, Palazzino, Toscana Rosso.....48
- '16 Tempranillo, Monteabellón, Ribera del Duero.....12/48
- '13 Nero d'Avola, Riofavara, Silicia.....60
- '15 Cabernet Sauvignon/Malbec, Sparkman, Columbia Valley.....56
- '14 Cabernet Sauvignon, Eco Terreno, Alexander Valley.....16/64
- '14 Petite Sirah, Solidarity, Dry Creek.....64

BUBBLES & ROSÉ

glass/bottle

- NV Prosecco, Sommariva, Valdobbiadene Superiore.....12/48
- '16 Verdicchio Petillant Natural, La Staffa, Marche.....56
- NV Chardonnay, Les Acacias, Crémant de Bourgogne.....64
- NV Lambrusco di Sorbara Secco, Cleto Chiarli.....48
- '16 Rosé of Grenache/Cinsault, Brun, Côtes de Provence.....12/48
- '16 Rosé of Cab Sauv/Lagrein Blend, Erste + Neue, Alto Adige.....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
- Numero Uno Cerveza Agave (16oz can).....7
- Moretti Lager.....4
- 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
- Golden State Might Dry Cider (16oz can).....8
- Aspall 'Blush' Cider.....9

NOT ALCOHOL

- Topo Chico Sparkling Water.....4
- Reed's 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
Turmeric Curry Dip, Grilled JB Bread / 7
Fried Cauliflower, Muhammara / 9
Fried Brussels Sprouts, Bagna Cauda, Parmigiano / 9
Chopped Chicken Liver Pâté, Pickles, Grilled JB Bread / 11
Pork Belly Sliders, Calabrian Chile-Honey, Radicchio Slaw / 12
Sweetbreads, Maitake, Fennel Puree, Frisee, Pomegranate Gastrique / 17

PLATES

Little Gem Salad, Green Goddess, Pomegranate, Radish, Quinoa / 12
'16 Melon de Bourgogne, Chereau-Carre, Muscadet

Beets, Preserved Lemon Mousse, Cucumber, Black Olive, Sumac / 12
'16 Sauvignon Blanc, Adele Rouze, Quincy

Flat Bread, Hobb's Bacon, Melted Leeks, Gruyere, Greens / 15
'16 Chardonnay, Luuma, Sonoma Coast

Spaghetti Squash Alfredo, Kale, Currants, Pumpkin Seeds, Parmesan / 16
'15 Pinot Noir, Mount Riley, New Zealand

Lobster Mac 'n Cheese, Butternut Squash, Herbed Bread Crumbs / 22
'16 Grüner Veltliner, Tatomer, Santa Barbara

Miso Braised Lamb, Chickpeas, Shimeji & Enoki Mushrooms, Tahini/ 24
'16 Cabernet Franc, Divergent, Russian River

Grilled 'Montreal' Beef Short Ribs, Soubise, Fingerlings, Red Wine Jus / 26
'14 Cabernet Sauvignon, Eco Terreno, Alexander Valley

DESSERT

3 Cheese Plate, Pickled Accompaniments, Grilled JB Bread / 16
NV Cossart Gordon Medium Dry Madeira

Chocolate Brownie Cookies, Vanilla Ice Cream, Caramel Sauce / 7
'14 Moscato, Centorri, Pavia



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