

WHITE WINE glass/bottle (* 500ml carafe)

- '16 Riesling, Donhoff, Nahe.....60
- '16 Hondarrabi Zuri, Xarmant, Txakolina.....12/34*
- '14 Jacquere, J.F. Quenard, Savoie.....48
- '16 Grüner Veltliner, Tatomer, Santa Barbara.....14/38*
- '14 Fiano, Rocca del Principe, Avellino.....56
- '16 Sauvignon Blanc/Semillon, Château Ricotte, Graves.....12/48
- '16 Garganega, Gini, Soave Classico.....52
- '16 Vermentino, Giacomelli, Colli di Luni.....56
- '13 Viognier (Skin Fermented), Fausse Piste, Oregon.....56
- '17 Marsanne/Roussanne, Broc, Madera13/36*
- '14 Gewürztraminer, Analemma, Columbia Gorge.....60
- '16 Pinot Gris (Skin Fermented), Harrington, San Benito.....13/36*
- '16 Chenin Blanc, Janvier, Jasnieres.....60
- '16 Chardonnay, Luuma, Sonoma Coast.....14/56

RED WINE glass/bottle (* 500ml carafe)

- '16 Gamay/Cab Franc, Les Hautes Noëles, Loire.....48
- '15 Pinot Noir, Teutonic, Willamette.....76
- '16 Pinot Noir, Navarro, Anderson Valley.....15/60
- '15 Cabernet Franc, Coudray Montpensier, Chinon.....52
- '16 Grenache, Bonny Doon, Monterey.....11/32*
- '16 Gamay, Nicole Chanrion, Côte de Brouilly.....60
- '14 Mondeuse, J.F. Quenard, Savoie.....52
- '16 Barbera Blend, Tendu, California.....13/36*
- '16 Nebbiolo, Silvio Giamello, Langhe.....56
- '17 Sangiovese, Broc, Mendocino.....13/36*
- '16 Etna Rosso, Tenuta Terre Nere, Sicilia.....64
- '14 Zinfandel, Divergent, Russian River.....60
- '15 Malbec, Cayrou, Cahors.....12/34*
- '14 Sangiovese, Giacomo Mori, Chianti.....56
- '16 Carignan Blend, Broc, Solano.....52
- '14 Syrah/Grenache, Gris des Bauries, Côtes du Rhône.....56
- '16 Merlot, Château D'Esthier, Bordeaux Supérieur.....56
- '16 Syrah, Equis, Crozes-Hermitage.....60
- '15 Cabernet Sauvignon, Rudy, North Coast.....15/60
- '16 Malbec Blend, Fausse Piste, Oregon.....52
- '13 Aglianico, Molettieri, Irpinia Aglianico.....60
- '14 Tempranillo, Herminia, Rioja.....12/48
- NV Petite Sirah, Solidarity, California.....15/60
- '13 Zinfandel, Sum, Salento.....48

BUBBLES & ROSÉ glass/bottle

- NV Brut Cava, Rabetllat i Vidal.....12/48
- '16 Verdicchio Petillant Natural, La Staffa, Marche.....56
- NV Sparkling Brut Rosé of Pinot Noir, Merotto.....56
- '17 Rosé of Carignan, Trailmarker, Mendocino.....13/52
- '16 Rosé of Cab Sauv/Lagrein Blend, Erste + Neue, Alto Adige.....48
- '16 Lambrusco Grasparossa di Castelvetro, Fiorini.....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
- Bavik Super Pils.....4
- Strand Beach House Amber Ale.....7
- Wittekerke Wheat Ale.....7
- Erdinger Dunkel.....7
- Duchesse de Bourgogne Sour Ale.....12
- Dupont 'Foret' Organic Saison.....12
- Coronado Stingray Double IPA.....7
- Unibroue Maudite Double Abbey Ale.....8
- Celt Breton Cider.....7
- Aspall 'Blush' Cider.....9

NOT ALCOHOL

- Topo Chico Sparkling Water.....4
- Reed's Ginger Beer.....4
- Dr Brown's Black Cherry.....4
- Boylan's Cane Cola.....4
- Hojicha.....4
- Earl Grey.....4
- Chamomile Citrus.....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 Labne / 9
Fried Brussels Sprouts, Peanuts, Chile, Herbs, Fish Sauce Vin / 9
Chopped Chicken Liver Pâté, Pickles, Grilled JB Bread / 11
Pork Belly Sliders, Calabrian Chile-Honey, Cucumber / 12
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PLATES

- Kale Salad, Cabbage, Cashews, Shallot, Miso-Soy Dressing, Manchego / 12
'16 Sauvignon Blanc/Semillon, Château Ricotte, Graves
- Grilled Little Gems, Preserved Lemon Caesar, Pecorino, Boquerones / 12
'16 Hondarrabi Zuri, Xarmant, Txakolina
- Flat Bread, Hobb's Bacon, Melted Leeks, Gruyere, Greens / 15
'16 Pinot Noir, Wind Gap, Sonoma Coast
- Gnocchi, Asparagus, Fava Leaves, Tarragon, Soft Egg, Parmesan / 19
'16 Chardonnay, Luuma, Sonoma Coast
- Lobster Mac 'n Cheese, Butternut Squash, Herbed Bread Crumbs / 22
'16 Grüner Veltliner, Tatomer, Santa Barbara
- Braised Lamb, Peas, Orzo, Fennel Puree, Meyer Lemon, Green Garlic / 26
'17 Marsanne/Roussanne, Broc, Madera
- Grilled 'Montreal' Beef Short Ribs, Soubise, Fingerlings, Red Wine Jus / 26
'15 Cabernet Sauvignon, Rudy, North Coast
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DESSERT

- 3 Cheese Plate, Pickled Accompaniments, Grilled JB Bread / 16
NV Cossart Gordon Medium Dry Madeira
- Chocolate Maple Bread Pudding, Vanilla Ice Cream, Pecan Praline / 7
'14 Moscato, Centorri, Pavia



Monday - Saturday 4:30 - 11pm

Kitchen 5:30 - 10pm

Closed Sundays

Private Party Reservations Available

Wine for Retail - 33% off

507 Divisadero St San Francisco, California 94117