GluGlu

Chorizo-Spiced Marcona Almonds $9

Pan Con Tomate $18
Tomato, Garlic, Olive Oil, Mussels

House-Marinated Olives $8
Garlic, Citrus Rind, Herbs

Pepinos $12
Brined Persian Cucumbers, Ajo Blanco, Leek Oil, Orange Rind (Contains Nuts)

Mousse $20
Chicken Liver Mousse, Pickled Mushrooms, Lavender Syrup, Neighbor Bakehouse Sourdough

"Patatas Bravas" $16
Fingerling Potato Salad, Salsa Brava, Salsa Macha, Garlic, Smoked Trout Roe

Ensalada $17
Bitter Greens, Idiazabal, Castelvetrano, Pears, Chorizo, Date Vinaigrette

Hummus $14
Hummus, Whipped Goat Cheese, Ras Al Hanout Dressing, Crudite

Melon $25
Cantaloupe, Honeydew, Prosciutto, Parmesan, Burrata

Please Note: We are a cashless business.
www.gluglusf.com

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Conserva Platter $60
Chef.s Selection of 3 Conservas, Olives, Red Pepper Jam, Salsa de Tomate, Cornichons, Neighbor Bakehouse Crostini

Cheese and Charcuterie Board $60
Chef.s Selection of 3 Meats, 3 Cheese and Accoutrements

Caviar with accompaniments

White Sturgeon 140
Siberian Sturgeon 160
Golden Osetra 180

Bocadillo de Jamon $25
Serrano Ham, Tomato, Garlic, Manchego, Olives

Bocadillo de Pimento $22
Roasted Red Pepper, Mozzarella, Feta, Spinach

Gambas Cocktail $28
Sofrito, Clarified Butter, Garlic Confit

Mt. Lassen Trout $35
Maple Porto-Poached, Mojo Verde, Tarragon Puree, Pickled Hon Shemeji Mushrooms

Dessert

Gateau $12
Basque Fruit Pie, Chantilly

Wines By The Glass

Sparkling

Jean Bourdy, Brut Rose, Cremant du Jura, FR	18
Sorelle Bronca, Brut, Particella 181, It NV	16
La Ferme d'Hotte, Cidre Brut, Aube, FR NV	13
R. Renaudin Brut, BDB, 1er Cru, Moussy 2009	35
Lenoble, B rut Intense, Damery N V	24

White

Hans Wirsching, Silvaner, Franken, DE 2021	12
Sebastien Dampt, Chard, Petit Chablis 2020	14
Tegernseerhof, Gruner, Smaragd, Austria 2021	20
Ryme, Vermentino, Hers, Carneros 2022	16
Azuy Y Garanza, Grenache Blanc, Spain 2021	18

Rose

Raft, Rose, Mendocino 2022	13

Red

Vin de Soif Gamay/Grolleau , Loire, FR 2020	12
Heimann Kekfrankos, Hungary 2018	14
Kosuge, Pinot Noir, Carneros 2020	18
Mullineux, Syrah, Swartland, South Africa 2019	22
Cadrans de Lassegue, Saint Emilion GC, 2020	20

Non Alcoholic but still very tasty

Baladin, Agrumata, Italy	9
Tost, Sparkling Rose Tea, Vermont	8
Casamara Club, Isla, Michigan	7
Southern Grist, Rasp, Passionfruit, Tennessee	10
Muri, Passing Clouds, Denmark (750ml)	62
Leitz, Sparkling Riesling, Germany	15/60

Corkage Policy: $35/bottle, 2 bottle maximum

Beer/Cider/Sherry/Vermouth/Dessert

Cider

La Ferme d'Hotte, Cidre Brut, Aube, FR NV	13/52
Shacksbury, Rose, Vermont	7
Fuchshof, Most Classic Cider, Germany	12
Eric Bordelet, Poire Granit, Normandy, FR (750ml)	60

Beer

Fruited Gose, Casa Bruja, Frambuesa, Panama	10
Berliner Weisse, 8 Wired, Hippy Berliner, New Zealand	12
Sour Saison, BFM, Sq Root 225, Switzerland	22
Pilsner, De la Senne, Zenne Pils, Belgium	11
Pilsner, Dunham Farbenkugel, Canada	15
Lager, To Ol, Dias Mexico Lager, Denmark	10
Black Lager, Freigeist, Schwarzbier, Missouri	9
Hefeweizen, Plank, Germany	10
Witbier, Fonta Flora, Mimosa City, North Carolina	10
Brown Ale, Ridgeway, Hamster of Doom, England	14
Kolsch, Fruh, Germany	8
IPA, Crux, Cast Out, Oregon	7
Porter, Yoho, Tokyo Black, Japan	12
Trappist Ale, Achel, Bruin, Belgium	15

Sherry/Sake/Vermouth (3oz)

Valdespino, Fino Sherry, Inocente, Jerez, Spain	10
El Maestro Sierra, Oloroso, Jerez, Spain	18
Yuho, Rhythm of the Centuries, Yamahai, Japan	14
Vermouth, ask	12

Dessert (2oz)

Badia di Morrona, Vin Santo del Chianti, Italy 2013	15

Niepoort, Ruby Port, Portugal 2015	18
Patricius, 5 Puttonyos, Tokaj, Hungary 2017	22
Rare Wine Co, Rainwater, Madeira, Portugal	14