

MENUS

Dinner Lunch Dessert Brunch Bar Liquor Wine

BITES

Toasted PISTACHIOS bourbon, maple & smoked salt	8	Half Dozen OYSTERS smoked mignonette & scallion	MP
Crispy Brussels SPROUT Chips lemon & sea salt	9.5	Smoked EGGPLANT & French FETA Poppers fines herbs, frisée & persian cucumber tzatziki	16
Beer Battered GREEN BEANS togarashi & charred jalapeño aioli	10	Warm Deviled EGG aged provolone, pickled jalapeño & bacon	3
Baked OYSTER new england chowder in a shell	3.5	DUCK LIVER Mousse citrus marmalade, micro basil & chives	14

STARTERS

LITTLE GEM Salad avocado, market vegetables & citrus vinaigrette	14
Roasted CAULIFLOWER Soup curried golden raisins & vadouvan spice	12
Di Stefano BURRATA prosciutto san daniele, charred pluots, miel de palma, toasted almonds & grilled country bread	16
Charred OCTOPUS Salad smoked frisée, mizuna, crispy sunchokes, blood orange vinaigrette & moja picón	16
Spiced Jumbo Gulf SHRIMP HOT & boozy cocktail sauce	18
STEAK Tartare poached quail egg & crostini	16
Roasted Bone MARROW salsa verde & fines herbes	17

MAINS

Anson Mills POLENTA wild mushrooms, parmesan, truffle salsa verde & poached farm egg	22
Pan Roasted ARCTIC CHAR fregola di sarda, heirloom summer squash, roasted red pepper romesco & lemon nage	29
Grilled Marin Sun Farm PORK Chop jalapeño sweet potato purée, blistered grapes, persimmon & smoked ham hock jus	28
Marlowe BURGER caramelized onions, cheddar, bacon, horseradish aioli & fries	17
POULET "Vert" pumpkin gnocchi, baby beet greens & roasted madeira jus	28
Angus RIBEYE truffled twice-baked potato, broccoli di cicco, porcini mushroom, gremolata, demi-glace	39

SIDES

Brown Butter Brussels SPROUTS lemon & sea salt	9
Smokey Baked CAULIFLOWER provolone & smoked cheddar	10
Marlowe FRIES horseradish aioli	7

Executive Chef Jennifer Puccio | Chef de Cuisine Jose Campos | Consuming raw or undercooked proteins may increase your risk of foodborne illness. | A 6% SF Business Mandate surcharge will be added to your bill.

COCKTAILS

<i>CLASSICS</i>	
PIMM'S CUP gin, lemon, cucumber, mint & ginger beer	13
LAVENDER GIN FIZZ gin, crème de violette, lavender, lemon & egg white	14
SUMMER SOLSTICE whiskey, fino sherry, basil sugar, lemon & angostura bitters	15
<i>PROFESSIONS</i>	
THE BAKER rye, aperol, grapefruit, lemon & local honey	14
THE BAKER'S WIFE vodka, aperol, elderflower, grapefruit, lemon & cava	14
THE COUNTRY LAWYER single barrel bourbon, amaro, blanc vermouth & benedictine	13
<i>TOOLS</i>	
THE JUICER gin, serrano, cilantro, lime & cucumber	14
THE TRELIS tequila, mezcal, snap pea, mint & lemon	15
BLOW TORCH white rum, velvet falemum, pomegranate, balsamic, mint & angostura bitters	14

NON-ALCOHOLIC COCKTAILS

WEST BAY SPARROW pineapple juice, lemonade & hibiscus	7
GLITTERBOMB raspberries, sugar, lemon & soda	8

WINES

<i>SPARKLING</i>	
BRUT CHAMPAGNE Nicholas Feuillatte, "Brut Réserve", Chouilly, Champagne, France NV	21
BRUT ROSÉ Vitteaut-Alberti, "Big Night Bubbles", Rully, Burgundy, France NV	15
<i>WHITE</i>	
MELON DE BOURGOGNE "Terroir Les Gras Moutons", Muscadet Sèvre et Maine, Loire, France 2014	12
SAUVIGNON BLANC Drylands, Marlborough, New Zealand 2016	11
DRY RIESLING Von Simmern Hattenheimer, "Nussbrunnen", Hattenheim, Rheingau, Germany 2016	14
CHENIN BLANC L'Ecole, Columbia Valley, Washington 2015	13
CHARDONNAY Stewart, Sonoma County, California 2015	19
<i>ROSÉ</i>	
PINOT NOIR Scribe, Sonoma County, California 2016	16
<i>RED</i>	
PINOT NOIR Domaine de l'Évêché, Bourgogne, Côte Chalonnaise, France 2015	15
CABERNET FRANC Le Monde, Grave, Fruili, Italy 2015	13
SANGIOVESE, MONTEPULCIANO Unti "Segromingo", Dry Creek Valley, Healdsburg, California 2014	16
TEMPRANILLO Luberi "Seis", Rioja Alavesa, Spain 2013	13
CABERNET SAUVIGNON Enkidu, "High Mayacamas", Sonoma County, California 2013	20

BEER

PT. BONITA PILSNER Headlands Brewing Company Marin County, California	9
HIGH-LIFE Miller Milwaukee, Wisconsin	5
SCULPIN IPA Ballast Point Brewing Company San Diego, California	8
PARK WHEAT BEER Fort Point Beer Co. San Francisco, California	8
TOASTED PORTER Einstök Ölgerð Akureyri, Iceland	9
BELGIAN STRONG DARK ALE Chimay Blue Label Scourmant Abbey, Belgium	13
CIDER *DRAUGHT* Golden State Sebastapol, California	8

MENUS

Dinner | Lunch | Dessert | Brunch | Bar | Liquor | Wine

LUNCH		BITES	
<i>served Monday through Friday from 11:30 am to 2:30 pm</i>		Toasted PISTACHIOS bourbon, maple & smoked salt	8
		Crispy Brussels SPROUT Chips lemon & sea salt	9.5
		Beer Battered GREEN BEANS togarashi & charred jalapeño aioli	10
		Half Dozen OYSTERS smoked mignonette & scallion	MP
		Baked OYSTER new england chowder in a shell	3.5

STARTERS	
LITTLE GEM Salad avocado, market vegetables & citrus vinaigrette	14
Roasted CAULIFLOWER Soup curried golden raisins & vadouvan spice	12
Mixed GREENS baby head lettuces & citrus shallot vinaigrette	10
Di Stefano BURRATA prosciutto san daniele, charred pluots, miel de palma, toasted almonds & grilled country bread	16
STEAK Tartare poached quail egg & crostini	16
Spiced Jumbo Gulf SHRIMP HOT & boozy cocktail sauce	18

SANDWICHES <small>served with a salad or fries</small>	
Warm Open Faced DEVILED EGG Sandwich pickled jalapeño, bacon & aged provolone	15
Marlowe BURGER caramelized onions, cheddar, bacon & horseradish aioli	17
Crispy Fried CHICKEN Sandwich caesar aioli, bacon & field greens	17
Warm Rock SHRIMP Roll napa cabbage slaw, basil, mint, citrus aioli, smoke & chili	18

MAINS	
POULET "Vert" pumpkin gnocchi, baby beet greens & roasted madeira jus	24
Angus Ribeye SALAD eggplant, roasted peppers, blue lake beans, aged goat cheese & tomato vinaigrette	19

SIDES	
Brown Butter Brussels SPROUTS lemon & sea salt	9
Smokey Baked CAULIFLOWER provolone & smoked cheddar	10
Marlowe FRIES horseradish aioli	7

Executive Chef: Jennifer Puccio | Chef de Cuisine: Jose Campos | * Consuming raw or undercooked proteins may increase your risk of foodborne illness. | A 6% SF Business Mandate surcharge will be added to your bill.

COCKTAILS		BEER	
<i>CLASSICS</i>		PT. BONITA PILSNER 9 Headlands Brewing Company Marin County, California	
PIMM'S CUP gin, lemon, cucumber, mint & ginger beer	13	HIGH-LIFE 5 Miller Milwaukee, Wisconsin	
LAVENDER GIN FIZZ gin, crème de violette, lavender, lemon & egg white	14	SCULPIN IPA 8 Ballast Point Brewing Company San Diego, California	
SUMMER SOLSTICE whiskey, fino sherry, basil sugar, lemon & angostura bitters	15	PARK WHEAT BEER 8 Fort Point Beer Co. San Francisco, California	
<i>PROFESSIONS</i>		TOASTED PORTER 9 Einstök Ölgerð Akureyri, Iceland	
THE BAKER rye, aperol, grapefruit, lemon & local honey	14	BELGIAN STRONG DARK ALE 13 Chimay Blue Label Scourmont Abbey, Belgium	
THE BAKER'S WIFE vodka, aperol, elderflower, grapefruit, lemon & cava	14	CIDER *DRAUGHT* 8 Golden State Sebastapol, California	
THE COUNTRY LAWYER single barrel bourbon, amaro, blanc vermouth & benedictine	13		
<i>TOOLS</i>			
THE JUICER gin, serrano, cilantro, lime & cucumber	14		
THE TRELIS tequila, mezcal, snap pea, mint & lemon	15		
BLOW TORCH white rum, velvet falemum, pomegranate, balsamic, mint & angostura bitters	14		
NON-ALCOHOLIC COCKTAILS			
WEST BAY SPARROW pineapple juice, lemonade & hibiscus	7		
GLITTERBOMB raspberries, sugar, lemon & soda	8		

WINES	
<i>SPARKLING</i>	
BRUT CHAMPAGNE Nicholas Feuillatte, "Brut Réserve", Chouilly, Champagne, France NV	21
BRUT ROSÉ Vitteaut-Alberti, "Big Night Bubbles", Rully, Burgundy, France NV	15
<i>WHITE</i>	
MELON DE BOURGOGNE "Terroir Les Gras Moutons", Muscadet Sèvre et Maine, Loire, France 2014	12
SAUVIGNON BLANC Drylands, Marlborough, New Zealand 2016	11
DRY RIESLING Von Simmern Hattenheimer, "Nussbrunnen", Hattenheim, Rheingau, Germany 2016	14
CHENIN BLANC L'Ecole, Columbia Valley, Washington 2015	13
CHARDONNAY Stewart, Sonoma County, California 2015	19
<i>ROSÉ</i>	
PINOT NOIR Scribe, Sonoma County, California 2016	16
<i>RED</i>	
PINOT NOIR Domaine de l'Évêché, Bourgogne, Côte Chalonnaise, France 2015	15
CABERNET FRANC Le Monde, Grave, Fruili, Italy 2015	13
SANGIOVESE, MONTEPULCIANO Unti "Segromingo", Dry Creek Valley, Healdsburg, California 2014	16
TEMPRANILLO Luberi "Sels", Rioja Alavesa, Spain 2013	13
CABERNET SAUVIGNON Enkidu, "High Mayacamas", Sonoma County, California 2013	20

MENUS

- Dinner Lunch Dessert Brunch Bar Liquor Wine

DESSERT		FORTIFIED & LATE HARVEST	
Pink Pearl APPLE Crisp	10	RUBY PORT Taylor Fladgate, LBV, Porto, Portugal NV	10
brown sugar streusel & vanilla bean ice cream		TAWNY PORT Fonseca, 20 Year, Porto Portugal NV	20
Loretta's VACHERIN	10	MADEIRA Broadbent Reserve, 5 Year	12
coffee ice cream, meringue, toasted almond & chocolate sauce		BRACHETTO Malabaila, "Birbet", Roero, Piedmont, Italy NV	12
CHOCOLATE Peanut Butter Bites	7	CREAM SHERRY Bodegas César Florido, Jerez, Spain NV	11
guittard chocolate & peanuts		MOSCATO GRAPPA Nonino, Italy	20
GINGERBREAD Cake	9		
whipped cream, rum cherries & caramel sauce			
Freshly Baked COOKIES	5		
guittard chocolate & toasted almond			
		COFFEE & TEA	
		Espresso by MR. ESPRESSO Coffee Company	5
		Oakland, California	
		HARNEY & SONS Tea	5
		Chamomile, Earl Grey Supreme, Organic English Breakfast, Mint Verbena, Sencha Green	

Executive Pastry Chef Emily Luchetti | A 6% SF Business Mandate surcharge will be added to your bill.

DESSERT		FORTIFIED & LATE HARVEST	
Pink Pearl APPLE Crisp	10	RUBY PORT Taylor Fladgate, LBV, Porto, Portugal NV	10
brown sugar streusel & vanilla bean ice cream		TAWNY PORT Fonseca, 20 Year, Porto Portugal NV	20
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coffee ice cream, meringue, toasted almond & chocolate sauce		BRACHETTO Malabaila, "Birbet", Roero, Piedmont, Italy NV	12
CHOCOLATE Peanut Butter Bites	7	CREAM SHERRY Bodegas César Florido, Jerez, Spain NV	11
guittard chocolate & peanuts		MOSCATO GRAPPA Nonino, Italy	20
GINGERBREAD Cake	9		
whipped cream, rum cherries & caramel sauce			
Freshly Baked COOKIES	5		
guittard chocolate & toasted almond			
		COFFEE & TEA	
		Espresso by MR. ESPRESSO Coffee Company	5
		Oakland, California	
		HARNEY & SONS Tea	5
		Chamomile, Earl Grey Supreme, Organic English Breakfast, Mint Verbena, Sencha Green	

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SCOTCH	
<i>BLENDED</i>	
JOHNNIE WALKER BLACK	15
MONKEY SHOULDER	12
ROYAL SALUTE 21 YR	60
<i>SINGLE MALT</i>	
ABERLOUR 12 YEAR Highlands	17
BUNNAHABHAIN 12 YEAR Islay	22
GLENFIDDICH 21 YEAR GRAN RISERVA Banffshire	65
GLENLIVET 12 YEAR Speyside	14
HAKUSHU 12 YEAR Japan	27
HIGHLAND PARK MAGNUS Island	13
HIGHLAND PARK 12 YEAR Island	14
LAGAVULIN 16 YEAR Islay	30
MACALLAN 12 YEAR Highlands	20
MACALLAN 12 YEAR DOUBLE CASK Highlands	26
MACALLAN 18 YEAR Highlands	60
OBAN 14 YEAR Highlands	29

BRANDY & COGNAC	
BAS-ARMAGNAC Domaine Boigneres, Reserve Speciale	38
BRANDY Germain Robin "Craft Method", California	17
CALVADOS du Pays d'Auge "Réserve" Montreuil	14
CALVADOS Lemorton "Réserve"	22
COGNAC Dugodan Grande Champagne Premier Cru	19
COGNAC Rémy Martin "1738 Royal Fine" Champagne	22
COGNAC Hennessy "Very Special"	19

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<i>BLENDED</i>	
JOHNNIE WALKER BLACK	15
MONKEY SHOULDER	12
ROYAL SALUTE 21 YR	60
<i>SINGLE MALT</i>	
ABERLOUR 12 YEAR Highlands	17
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HIGHLAND PARK MAGNUS Island	13
HIGHLAND PARK 12 YEAR Island	14
LAGAVULIN 16 YEAR Islay	30
MACALLAN 12 YEAR Highlands	20
MACALLAN 12 YEAR DOUBLE CASK Highlands	26
MACALLAN 18 YEAR Highlands	60
OBAN 14 YEAR Highlands	29

AMARO	
AMARO NONINO	16
AVERNA SICILIANO	13
CARDAMARO	12
B.NARDINI AMARO	15
CYNAR	14
FERNET BRANCA	12

BRANDY & COGNAC	
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AMARO NONINO	16
AVERNA SICILIANO	13
CARDAMARO	12
B.NARDINI AMARO	15
CYNAR	14
FERNET BRANCA	12

MENUS

- Dinner Lunch Dessert Brunch Bar Liquor Wine

COCKTAILS, REVIVERS & SPRITZERS

THE BUTCHER vodka, Jenn's HOT 'N' boozy cocktail sauce & lemon	13	MORNING GLORY blanco tequila, coffee liqueur, averna, lavender & chilled coffee	15
THE BAKER rye, aperol, grapefruit, lemon & local honey	14	SUMMER SOLSTICE whiskey, fino sherry, basil, sugar, lemon & angostura bitters	15
THE BAKER'S WIFE vodka, aperol, elderflower, grapefruit, lemon & cava	14	BRAMBLE gin, crème de mûre, blackberries, sugar & lemon	13
PIMM'S CUP gin, lemon, cucumber, mint & ginger beer	13	THE JUICER gin, cilantro, serrano, lime & cucumber	14

BITES, SNACKS & STARTERS

Half Dozen OYSTERS smoked mignonette & scallion	MP
Spiced Jumbo Gulf SHRIMP HOT & boozy cocktail sauce	18
Di Stefano BURRATA prosciutto san danielle, charred pluots, miel de palma, toasted almonds & grilled country bread	16
Warm Deviled EGG aged provolone, pickled jalapeño & bacon	3
FRENCH TOAST Soldiers buttered rum maple syrup & mexican chocolate sauce to dip	10

SWEETS, NUTS, FRUITS & GRAINS

Brûléed CITRUS passionfruit curd & candied pistachio	10
House Made RICOTTA Toast raspberries, walnut, thyme & chestnut honey	10
Buttermilk PANCAKES smoked butter, crumbled bacon & maple syrup	14
House Made DOUGHNUTS lemon, ricotta & house made jam	10
Candied BACON thick-cut Nueske's bacon	8
Toasted LEVAIN cultured butter	2

SAVORIES, EGGS & SANDWICHES

Cast Iron Skillet FRITTATA summer squash, fingerling potatoes, spinach, midnight moon goat cheese, lovage & salsa verde	16
Smoked SALMON Bagel english cucumber, roasted baby beets, crème fraîche, cornichon & dill	16
HASH BROWN Benedict gruyère, pancetta, poached farm egg, fines herbes, frisée & béarnaise	18
Anson Mills POLENTA wild mushrooms, parmesan, truffle salsa verde & poached farm egg	16
HUEVOS Rancheros eggs, house cured charizo, black bean purée, corn tortilla, tomato salsa, cotija cheese & cilantro crema	15
PORK Shank Hash crispy russet & sweet potato, slow cooked collard greens, poached farm egg & jalapeño jus	15
Crispy Fried CHICKEN SANDWICH caesar aioli, bacon & field greens, served with french fries	17
Marlowe BURGER caramelized onions, cheddar, bacon & horseradish aioli, served with french fries	17

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COFFEE & TEA

Espresso MR. ESPRESSO Coffee Company Oakland, California	5
Coffee MR. ESPRESSO Coffee Company Oakland, California	5
Harney & SONS Tea English Breakfast, Earl Grey, Sencha Green, Mint Verbena, Chamomile	5

SOFT DRINKS & JUICE

Mexican COCA-COLA	5
Diet COKE	5
Mexican SPRITE	5
Fever Tree GINGER BEER	5
LEMONADE	5
ORANGE Juice	5
CRANBERRY Juice	5
GRAPEFRUIT Juice	5
PINEAPPLE Juice	5

NON-ALCOHOLIC COCKTAILS

WEST BAY SPARROW pineapple juice, lemonade & hibiscus	7
GLITTERBOMB raspberries, sugar, lemon & soda	8

BEER

PT. BONITA PILSNER Headlands Brewing Company Marin County, California	9
HIGH-LIFE Miller Milwaukee, Wisconsin	5
SCULPIN IPA Ballast Point Brewing Company San Diego, California	8
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TOASTED PORTER Einstök Ölgerð Akureyri, Iceland	9
BELGIAN STRONG DARK ALE Chimay Blue Label Scourmant Abbey, Belgium	13
CIDER *DRAUGHT* Golden State Sebastapol, California	8

WINES

SPARKLING

BRUT CHAMPAGNE Nicholas Feuillatte, "Brut Réserve", Chouilly, Champagne, France NV	21
BRUT ROSÉ Vitteaut-Alberti, "Big Night Bubbles", Rully, Burgundy, France NV	15

WHITE

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ROSÉ

PINOT NOIR Scribe, Sonoma County, California 2016	16
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RED

PINOT NOIR Domaine de l'Évêché, Bourgogne, Côte Chalonnaise, France 2015	15
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MENUS

- Dinner Lunch Dessert Brunch Bar Liquor Wine

BAR MENU

served Monday to Friday
 from 2:30 pm to 5:30 pm

and Saturday & Sunday
 from 2:00 pm to 5:30 pm

BITES

Toasted PISTACHIOS bourbon, maple & smoked salt	8
Crispy Brussels SPROUT Chips lemon & sea salt	9.5
Half Dozen OYSTERS smoked mignonette & scallion	MP
Baked OYSTER new england chowder in a shell	3.5
Warm Deviled EGG aged provolone, pickled jalapeño & bacon	3
Marlowe FRIES horseradish aioli	7

CLASSICS

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TEQUILA

AVIÓN SILVER Jalisco	14
AVIÓN REPOSADO Jalisco	15
AVIÓN ANEJO Jalisco	22
AVIÓN RESERVA EXTRA ANEJO Jalisco	44
CLASE AZUL REPOSADO Jalisco	30
FORTALEZA BLANCO Jalisco	16
FORTALEZA REPOSADO Jalisco	20
FORTALEZA ANEJO Jalisco	22
OLMECA ALTOS PLATA Jalisco	11
OLMECA ALTOS REPOSADO Jalisco	11
OCHO SINGLE ESTATE ANEJO Los Magueyera	22
PATRÓN REPOSADO Jalisco	15
SIETE LEGUAS BLANCO Jalisco	15
SIETE LEGUAS REPOSADO Jalisco	16
SIETE LEGUAS ANEJO Jalisco	19

MEZCAL

DEL MAGUEY CHICHICAPA Oaxaca	18
DEL MAGUEY IBERICO Oaxaca	45
DEL MAGUEY VIDA Oaxaca	11
FIDENCIO CLÁSICO JOVEN Oaxaca	16
MARCANEGRA Oaxaca	20

BRANDY & COGNAC

BAS-ARMAGNAC Domaine Boigneres, Reserve Speciale	38
BRANDY Germain Robin "Craft Method", California	17
CALVADOS du Pays d'Auge "Réserve" Montreuil	14
CALVADOS Lemarton "Réserve"	22
COGNAC Dugodan Grande Champagne Premier Cru	19
COGNAC Rémy Martin "1738 Royal Fine" Champagne	22
COGNAC Hennessy "Very Special"	19

LIQUOR SELECTION

APERITIFS & DIGESTIFS

APEROL Italy	10
AMARO NONINO Italy	16
AVERNA Italy	13
AXTA BLANCO Spain	10
AXTA TINTO Spain	10
AXTA PACHARÁN Spain	14
B.NARDINI AMARO Italy	15
BAILEYS Ireland	10
BONAL France	10
CARPANO ANTICA Italy	12
CAMPARI Italy	11
CARDAMARO Italy	12
CHARTREUSE GREEN France	15
CHARTREUSE YELLOW France	15
COCCHI AMERICANO Italy	10
COINTREAU France	19
COMBIER France	10
CYNAR Italy	14
D.O.M BENEDICTINE France	10
FERNET BRANCA Italy	12
GRAND MARNIER France	15
LILLET France	10
LUXARDO IL MARASCHINO Italy	11
NONINO MOSCATO GRAPPA Italy	20
PERNOD France	13
PIMMS No. 1 England	10
RICARD France	13
ROMANO SAMBUCA Italy	10
ST. GEORGE ABSINTHE Alameda	16
ST. GEORGE NOLA COFFEE LIQUER Alameda	14
ZUCCA AMARO Italy	12

BOURBON

BUFFALO TRACE Kentucky	12
BULLEIT Kentucky	12
ELIJAH CRAIG 12 YEAR Kentucky	12
FOUR ROSES YELLOW LABEL Kentucky	11
LARCENY 92 PROOF Kentucky	11
MICHTER'S SMALL BATCH Kentucky	13
MICHTER'S SOUR MASH Kentucky	14
NOAH'S MILL Kentucky	19
ROWAN'S CREEK Kentucky	14
WILD TURKEY 17 YEAR Kentucky	35

SCOTCH

<i>BLENDED</i>	
JOHNNIE WALKER BLACK	15
MONKEY SHOULDER	12
ROYAL SALUTE 21 YR	60
<i>SINGLE MALT</i>	
ABERLOUR 12 YEAR Highlands	17
BUNNAHABHAIN 12 YEAR Islay	22
GLENFIDDICH 21 YEAR GRAN RISERVA Banffshire	65
GLENLIVET 12 YEAR Speyside	14
HAKUSHU 12 YEAR Japan	27
HIGHLAND PARK MAGNUS Island	13
HIGHLAND PARK 12 YEAR Island	14
LAGAVULIN 16 YEAR Islay	30
MACALLAN 12 YEAR Highlands	20
MACALLAN 12 YEAR DOUBLE CASK Highlands	26
MACALLAN 18 YEAR Highlands	60
OBAN 14 YEAR Highlands	29

WHISKEY *BLENDED*

JAMESON Ireland	13
JAMESON BLACK BARREL Ireland	14
REDBREAST POT STILL Ireland	15

RYE

BULLEIT RYE Kentucky	12
GEORGE DICKEL Indiana	11
MICHTER'S RYE Kentucky	13
MICHTER'S TOASTED BARREL Kentucky	26
TEMPLETON Indiana	13
WILD TURKEY 101 Kentucky	12

RUM, PISCO & CACHACA

ANGOSTURA WHITE OAK Trinidad	11
GOSLING BLACK SEAL Bermuda	12
MT. GAY BLACK BARREL Barbados	12
MT. GAY ECLIPSE Barbados	11
KAPPA PISCO Chile	12
NOVO FOGO SILVER CACHACA Brazil	11
ST. GEORGE AGRICOLE San Francisco	15

VODKA

ABSOLUT Sweden	12
ABSOLUT ELYX Sweden	14
GREY GOOSE France	14
HANSON Sonoma "organic"	12
TITO'S Texas	14
KETEL ONE Holland	13
CHOPIN Poland	14
SKYY San Francisco	11

GIN

BEEFEATER England	11
THE BOTANIST Islay	13
BULLDOG England	12
BUMMER & LAZARUS San Francisco	12
HENDRICKS England	12
JUNIPERO San Francisco	12
PLYMOUTH England	13
SIPSMITH England	13
ST. GEORGE TERROIR San Francisco	12
ZEPHYR England	11

MENUS

Dinner Lunch Dessert Brunch Bar Liquor Wine

SPARKLING

BRUT CHAMPAGNE ROSÉ Billecart-Salmon, Champagne, France NV **\$155**
BRUT CHAMPAGNE ROSÉ Jean Diot, Vinay, Marne Valley, Champagne, France NV **\$104**
BRUT ROSÉ Gérard Bertrand, Crémant de Limoux, France 2014 **\$50**
BRUT ROSÉ Vitteaut-Alberti, "Big Night Bubbles", Rully, Burgundy, France NV **\$15/\$60**
BRUT CHAMPAGNE Krug, "Grande Cuvée", Reims, Champagne, France NV **\$468**
BRUT CHAMPAGNE Lanson, "Black Label", Reims, Champagne, France NV **\$110**
BRUT CHAMPAGNE Bollinger, "Special Cuvée", Aÿ, Champagne, France NV **\$135**
BRUT CHAMPAGNE Taittinger, "Special Cuvée", Reims, Champagne, France NV **\$90**
BRUT CHAMPAGNE Nicholas Feuillatte, "Brut Réserve", Chouilly, Champagne, France NV **\$21/\$94**
PINOT NOIR CHAMPAGNE Benoît Lahaye, Grand Cru, Reims, Champagne, France NV **\$170**

WHITE

ALBARIÑO Da Ferreira, Rias Baixas, Spain 2014 **\$60**
MELON DE BOURGOGNE Michel Delhommeau, "Clos Armand", Muscadet Sèvre et Maine, Loire, France 2013 **\$45**
MELON DE BOURGOGNE "Terroir Les Gras Moutons", Muscadet Sèvre et Maine, Loire, France 2014 **\$12/\$48**
VERNACCIA Fontaleoni, Vernaccia di San Gimignano, Tuscany, Italy 2015 **\$40**
SAUVIGNON BLANC Drylands, Marlborough, New Zealand 2016 **\$11/\$42**
SAUVIGNON BLANC Le Chêne Marchand, Sancerre, Loire Valley, France 2014 **\$62**
SAUVIGNON BLANC, SEMILLON Frith, Napa Valley, California 2014 **\$58**
SAUVIGNON BLANC Illumination, Napa and Sonoma County, California 2016 **\$80**
GRECHETTO, PROCANICO San Giovanni Della Sala, Orvieto, Umbria, Italy DOC 2016 **\$56**
GRUNER Tafelner, "Meeresboden", Santa Barbara County, California 2016 **\$58**
CHENIN BLANC L'Ecole, Columbia Valley, Washington 2015 **\$13/\$52**
CHENIN BLANC Domaine Saint Nicolas, "Le Haut des Clous", Loire Valley, France 2011 **\$80**
VERDEJO Garcíarevalo Tres Olmos, Rueda, Spain 2013 **\$42**
VERDEJO Marlinsancho, Rueda, Spain 2015 **\$48**
PINOT BLANC Trimbach, Ribeauvillé, Alsace, France 2006 **\$55**
KERNER Abbazia di Novacella, Alto Adige, Italy 2016 **\$45**
DRY RIESLING Von Simmern Hattenheimer, "Nussbrunnen", Hattenheim, Rheingau, Germany 2016 **\$14/\$56**
RIESLING Kalex Wines, Pisa Terrace, Central Otago, New Zealand 2014 **\$55**
RIESLING Dr. Loosen, Kabinett, "Bernkasteler Lay", Bernkastel, Mosel, Germany 2014 **\$60**
RIESLING, PINOT BLANC, PINOT GRIS, GEWURZTRAMINER Robert Sinskey, "Abraxas," Scintilla Sonoma Vineyard, Los Cerritos, California 2013 **\$98**
GRENACHE BLANC Kiner, "Alice", Paso Robles, California 2015 **\$54**
MARSANNE, ROUSSANNE Alain Graillet, Croze-Hermitage, Rhône, France 2016 **\$82**
CHARDONNAY Joseph Phelps, "Freestone", Sonoma Coast, California 2014 **\$76**
CHARDONNAY Stewart, Sonoma County, California 2015 **\$19/\$76**
CHARDONNAY Patz & Hall, Sonoma Coast, California 2015 **\$72**
CHARDONNAY Neyers, "304", Sonoma County, California 2016 **\$60**
CHARDONNAY Domaine Bernard-Bonin, "Genevrières", 1er Cru Meursault, Burgundy, France 2013 **\$162**

ROSÉ

PINOT NOIR County Line, Anderson Valley, California 2016 **\$62**
GRENACHE, SYRAH, CABERNET SAUVIGNON Bieler Père et Fils, "Sabine", Coteaux d'Aix-en-Provence, France 2016 **\$12/\$48**
TIBOUREN, GRENACHE Clos Cibonne, Côtes De Provence, France 2015 **\$66**
TEMPRANILLO Ostatu, Rioja Alavesa, Spain 2016 **\$48**
HONDARRIBI BELTZA, HONDARRIBI ZURI Ameztzi, "Rubentis", Getariako Txakolina, Spain 2016 **\$60**
ZWEIGELT Pratsch, Niederösterreich, Austria 2016 **\$42**

RED

MENCIA D. Ventura, Pena do Lobo, Ribeira Sacra, Spain 2015 **\$48**
GAMAY Domaine Chasselat, "Cuvée des Quatre Saisons", Beaujolais, France 2015 **\$43**
PINOT NOIR Domaine de l'Évêché, Bourgogne, Côte Chalonnaise, France 2015 **\$15/\$60**
PINOT NOIR Freeman, Sonoma Coast, California 2013 **\$76**
PINOT NOIR Domaine de la Confrérie, Christopher Pauchard, Volnay-Santenots, 1er Cru, Burgundy, France 2010 **\$108**
PINOT NOIR Littorai, Les Larmes Vineyard, Anderson Valley, California 2016 **\$160**
PINOT NOIR Littorai, Savoy Vineyard, Anderson Valley, California 2015 **\$214**
PINOT NOIR Richmond Plains, Nelson, New Zealand 2013 **\$68**
PINOT NOIR Kistler Vineyards, Russian River Valley, California 2014 **\$150**
CORVINA, RONDINELLA Tenuta Sant' Antonio, "Monti Garbi", Valpolicella Superiore, Veneto, Italy DOC 2014 **\$45**
NERELLO MASCALESE Tenuta delle Terre Nere, Castiglione di Sicilia, Italy DOC 2015 **\$54**
CABERNET FRANC Lo-Fi, Santa Barbara County, California 2016 **\$57**
CABERNET FRANC Le Monde, Grave, Fruili, Italy 2015 **\$13/\$52**
CABERNET FRANC Le Rocher des Violettes, Touraine, Loire, France 2015 **\$48**
CABERNET FRANC Collio, Russiz Superiore, Fruili, Italy 2014 **\$64**
CARIGNAN Baxter, Caballo Blanco Vineyard, Mendocino, California 2013 **\$68**
TEMPRANILLO Luberti, "Seis", Rioja Alavesa, Spain 2013 **\$13/\$52**
GARNACHA (GRENACHE) Joan D'Anguera, "Altaroses", Montsant, Catalonia, Spain 2015 **\$50**
GRENACHE Yangarra, McLaren Vale, Australia 2014 **\$56**
GRENACHE Folded Hills, "Grant", Santa Ynez Valley, California 2015 **\$68**
MALBEC Paul Bertrand, "Crocus", Cahors, France 2014 **\$48**
MERLOT Château Vieux Taillefer, Pavillon de Taillefer, Grand Cru, Saint-Émilion, Bordeaux, France 2014 **\$88**
MERLOT Craggy Range, "Te Kahu", Gimblett Gravels Vineyard, Hawkes Bay, New Zealand 2015 **\$46**
SANGIOVESE, MONTEPULCIANO Unfi "Segromingo", Dry Creek Valley, Healdsburg, California 2014 **\$16/\$64**
SANGIOVESE Piancomello, Brunello di Montalcino, Tuscany, Italy DOCG 2012 **\$99**
SANGIOVESE Le Cinciole, Chianti Classico, Tuscany, Italy DOCG 2013 **\$55**
NEBBIOLO Massolino, Langhe, Piedmont, DOC Italy 2014 **\$78**
MERLOT, CABERNET SAUVIGNON, CABERNET FRANC Cain Cuvée, Napa Valley, California 2010 **\$75**
SYRAH Domaine Cluse-Roch, "Cuvée Classique", Côte Rôtie, Rhône Valley, France 2011 **\$155**
SYRAH Alain Graillet, Croze Hermitage, Rhône Valley, France 2015 **\$78**
SYRAH Samsara, Melville Vineyard, Santa Rita Hills, California 2012 **\$95**
SYRAH Radio-Coteau, "Las Colinas", Sonoma Coast, California 2014 **\$105**
CARMENÈRE William Fevre, "Espino", San Luis de Pirque, Maipo Valley, Chile 2014 **\$50**
ZINFANDEL Bucklin, "Ancient Vines", Old Hill Ranch, Sonoma Valley, California 2013 **\$80**
PETITE SIRAH Calder, Napa Valley, California 2014 **\$65**
CABERNET SAUVIGNON, MERLOT Ségla, Margaux, Bordeaux, France 2012 **\$142**
CABERNET SAUVIGNON, MERLOT, SYRAH Tenuta Guado al Tasso, "Il Bruciato", Bolgheri, Tuscany, Italy 2015 **\$68**
CABERNET SAUVIGNON Enkidu, "High Mayacamas", Sonoma County, California 2013 **\$20/\$80**
CABERNET SAUVIGNON Deciderio Hernandez, "Spur Ranch", San Benito County, California 2014 **\$64**
CABERNET SAUVIGNON Hess Collection, Mount Veeder, Napa Valley, California 2013 **\$115**
CABERNET SAUVIGNON Disruption, Columbia Valley, Washington 2014 **\$60**
CABERNET SAUVIGNON (BORDEAUX BLEND) Joseph Phelps "Insignia", Napa Valley California 2014 **\$475**
PETITE SIRAH, MERLOT, CABERNET SAUVIGNON Stag's Leap, "The Investor", Napa Valley, California 2014 **\$120**
CABERNET SAUVIGNON, CABERNET FRANC, MALBEC, MERLOT Quintessa, Rutherford, Napa Valley, California 2014 **\$365**