Produce The Decise

	Shigoku	Washington	\$24/48
	Fanny Bay	British Columbia	\$18/33
	Blue Point	New York	\$16/30
	Miyag	Marin	\$16/30
	Little Neck Clams	New England	\$12/22
Scallops Ceviche, Coconut Vin, Chiles, Pistachio, Grapes			\$18
Mussels Conserva, Cherry Tomato, Fingerlings			\$11

Leaves, Fruits, and Roots

Shinko Pear, Walnut, Mustard Green Mix,	
Aged Goat Meyer Lemon Vin	\$9
Harissa Shrimp, Avocado and Little Lettuce Gems	\$13
Honey Yoghurt, Beets, Hazelnut	\$9
Chili Garlic Brussel Sprouts with Charred Scallion Crema	\$9
Winter Season Pickle Selection	
(Tokyo Turnips, Persimmon, Kabocha)	\$8

Meats and Cheeses

Sausages - Boudin Blanc or Lamb Masala, Persimmon Mustard	\$7/13
Pate De Maison, Seasonal Accompaniments	\$12
Red Pastrami as a Sandwich or Served with Little Gems Salad	\$14
Cheeses	
Delice Se Bourgogne, triple cream cow	\$7
Drunken Goat Cabra al Vino, red wine cured, aged goat	\$13
Idiazabal lightly smoled sami soft shoop	¢10

Desser's

Dark Chocolate Cookies & Humphry Slocombe Secret Breakfast	\$10
Slow Cooked Apple, Streusel and Cinnamon Chocolate Caramel	\$10
Meyer Lemon Tart, Huckleberry and Cream	\$10
Lemon Chiffon Wedding Cake	\$9

San Francisco DANISTIONA THOUSE OF THE

OUR STORY

Barbarossa is a cocktail-driven bar and lounge in North Beach, breathing new life into a historic location. As one of the oldest buildings in San Francisco, having survived the famous 1906 earthquake, Barbarossa showcases an entirely new concept—one that is full with legend and mystery as the space was used as a jailhouse in the 19th century.

Most recently serving the neighborhood as the former Bubble Lounge, Barbarossa is where Barbary Coast atmosphere meets modern luxury, while maintaining relevancy to present San Francisco drinking culture.

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#RaisingTheBar #CocktailsThatCaptivate #BarbarossaLounge



House Cockinis (S12)

$NOVEMBER\ GROG^*$

Apple, Lemon, Ginger Cordial with choice of Spirit

SPIDER KELLY'S

Vodka, Cocchi Rouge, Crimson Berry, Sparkling Wine

MADAME LUCY'S REIGN

Reposado Tequila, Cardamaro, Pear, Lemon, Jasmine

OLD HIPPODROME

Mezcal, Smith and Cross Rum, Pomegranate, Jamaican Bitters

MARGO ST. JAMES

Gin, Aperol, Grape, Peppermint Water

MAIDEN LANE

Bourbon, Sweet Vermouth, XTA, Cinnamon

ABE'S CONVICTION

Irish Whiskey, Cognac, Apple, Chamomile, Clove, Lemon

THE HOTALING

Bourbon, Amaro Nonino, Snap, Pumpkin Flakes, Lemon

SUTRO'S BREW

Rye, Sage, Lemon, Grapefruit Bitters, Sparkling Wine, Sage Leaf

BANDIT'S WAY

Irish Whiskey, Bourbon, Housemade Cereal Milk Old Fashioned Bitters, Hawaiian Nutmeg

BONNY'S MISFORTUNE

Aged Rum, Sherry, Chicory, Chocolate

LADY KILLIGREW

Rum, Pisco, Kalani Coconut Liqueur, Banana, Allspice, Lime

BARMAROSSA

WHITE		RED	
SAUVIGNON BLANC Cape Mentelle 2014	\$8	MALBEC Terrazas Reserva 2012	\$8
SAUVIGNON BLANC Raymond Vineyards Napa Valley Reserve 2013	\$12	PINOT Taft Russian River Valley 2013	\$10
CHARDONNAY Buehler Russian River Valley 2013	\$13	CABERNET SAUVIGNON Folie A Deux Alexander Valley 2012	\$14
GRUNER VETLINER Laurenz Sophie 2014	\$13	BOURGOGNR PINOT NOIR Mommesin 2012	\$16
BOURGOGNE BLANC Moreau 2013	\$16	GERARD BERTRAND Gris Blanc 2013 (Rose)	\$10
MAS FI CAVA	\$9	SCHRAMSBERG ROSÉ	\$16
CHANDON BRUT	\$12	VEUVE CLICQUOT BRUT	\$18
PIPER HEIDSIECK BRUT	\$14	CHARLES HEIDSIECK ROSÉ	\$21

Beer (s6)

DOM PERIGNON 2004

ON-TAP		BOTTLED
Calicoast	Drakes Blonde	Modelo
Sierra Nevada Nooner	Crispin Cider	Coors light
Peroni	Heretic Shallow Grave	Napa Amber Ale
Boulevard Tank 7	Calicraft Oaktown	Sapporo
Anchor California Lager	Greenflash IPA	Allagash White
Blue Moon	Ballast Point Grapefruit Sculpin	Fat Tire

IRON HORSE (Wedding Cuvée) \$15

^{*} Grog is a drink of historical significance. This drink was often consumed by pirates and sailors, mixing three main ingredients: spirit, citrus and water. The citrus was used to ward off scurvy, while the spirit was used to keep the water from going rancid.