

## Glass • Wine

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### Sparkling

<b>Bollinger</b> <i>Special Cuvée</i> Brut, Aÿ NV	28.
<b>J Vineyards</b> <i>Cuvée 20</i> Brut, Russian River Valley NV	16.
<b>Domaine Chandon - Étoile</b> Brut Rosé, Napa + Sonoma County NV	15.
<b>Benvolio</b> Prosecco Brut, Friuli NV	9.

### White

<b>Copain</b> <i>Tous Ensemble</i> Chardonnay, Mendocino County 2015	15.
<b>Ferrari Carano</b> <i>Reserve</i> Chardonnay, Carneros-Napa Valley 2013	23.
<b>Catena Zapata</b> Chardonnay, Mendoza, Argentina 2015	11.
<b>Château Fuissé</b> Pouilly-Fuissé 2014	19.
<b>Cape Mentelle</b> Sauvignon Blanc/Semillon, Margaret River, Australia 2016	9.
<b>Twomey</b> Sauvignon Blanc, Sonoma County + Napa Valley 2016	16.
<b>Paul et Jean-Marc Pastou</b> <i>Le Côte de Sury</i> , Sancerre 2016	15.
<b>Louis Métaireau</b> <i>Grand Mouton - Sur Lie</i> Muscadet Sèvre et Maine 2015	13.
<b>Johannishof</b> <i>Charta</i> Riesling, Rheingau 2014	16.
<b>Jurtschitsch</b> Grüner Veltliner, Stein-Kamptal 2016	13.

### Rosé

<b>Clos Cibonne</b> Rosé of Cinsault/Grenache/Syrah, Côtes de Provence 2016	13.
<b>The Withers</b> Rosé of Mourvèdre/Grenache, El Dorado 2016	14.

### Red

<b>Fattoria dei Barbi</b> Sangiovese, Rosso di Montalcino 2012	16.
<b>Edetaria - Via Terra</b> Garnacha, Terra Alta 2015	11.
<b>Torbreck</b> <i>Juveniles</i> , Grenache/Syrah/Mourvèdre, Barossa Valley 2014	16.
<b>Toboni</b> Pinot Noir, Regina Rose Vineyard, Russina River Valley 2012	17.
<b>Penner-Ash</b> Pinot Noir, Willamette Valley 2014	23.
<b>Sempre Vive</b> Cabernet Franc, Napa Valley 2014	15.
<b>Silver Ghost</b> Cabernet Sauvignon, Napa Valley 2014	18.
<b>DAOU</b> <i>Reserve</i> Cabernet Sauvignon, Paso Robles 2014	25.

## Cocktails • The Bartender's List

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### French Bulldog

Grey Goose Vodka. St. Germain Elderflower. Grapefruit. Lemon	12.
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### Sloe Motion

Spirit Works Sloe Gin. Dolin Blanc. Lemon. Prosecco	13.
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### El Burro

Partida Reposado. St. George Absinthe. Citrus. Ginger	13.
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### Where the Buffalo Roam

Buffalo Trace Bourbon. Nardini Bassano Amaro. Frangelico	12.
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### French 75

J Vineyards Cuvée 20 Brut. New Amsterdam Gin. Lemon	13.
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## Bar Bites

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<b>Miso Marinated Halibut Tartare</b> avocado, shiso, puffed rice	15.
<b>Mixed Baby Greens</b> pistachios, herbed goat cheese, nectarines, bacon	13.
<b>Herbed Goat Cheese Dip</b> old bay chips, aged balsamic	10.
<b>Grilled Monterey Squid</b> cranberry beans, chimichurri	15.
<b>Broccoli Pesto Baked Oysters</b> parsley, lemon	13.
<b>Blistered Padrón Peppers</b> maldon salt, toasted almonds, lime	10.
<b>Wild Mushroom Soup</b> white truffle oil, chives	9.
<b>Fried Green Tomatoes</b> hot sauce aioli	9.
<b>French Fries</b>	9.
<b>Warm Marinated Olives</b>	7.

## Oyster Special

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Monday–Friday 11:30am–5:30pm

Featured Oyster of the Day  
\$1.05 each

**Limit 24 featured oysters per table at one time.**

*We shuck all of our oysters to order.*

*Due to the high demand, your patience is appreciated.*

*Please hug your shucker!*

## Drink Specials

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Monday–Friday 2–5:30pm

Featured Beer \$7.00

**Fort Point – Kölsch Style**

Fort Point Beer Co. Crissy Field. San Francisco

Featured Wines \$8.00

**Featured Sparkling: Benvolio Prosecco**

**Featured White: Cape Mentelle Sauvignon Blanc**

Featured Cocktails \$9.00

**Aperol Spritz**

Aperol. Orange. Benvolio Prosecco.

**Cucumber Collins**

New Amsterdam Gin. Cucumber. Citrus. Club Soda. Lime

Five percent charge added for San Francisco Employer Mandates.  
California Law advises patrons that “consuming raw or undercooked meats, poultry,  
seafood, shellfish or eggs may increase your risk of food borne illness.”

7/20/17