

## Glass • Wine

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### Sparkling

<b>Henriot</b> <i>Brut Souverain</i> , Reims NV	24.
<b>Iron Horse – Ocean Reserve</b> Blanc de Blancs Brut, Green Valley 2013	19.
<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>Louis Michel</b> Chablis 2015	19.
<b>Matthiasson</b> Chardonnay, Linda Vista Vineyard, Napa Valley 2016	16.
<b>Ferrari Carano</b> <i>Reserve</i> Chardonnay, Carneros-Napa Valley 2014	23.
<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 2016	13.
<b>Cantina Tramin Kellerei</b> Pinot Grigio, Alto Adige 2016	11.
<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>P + S Post Scriptum</b> <i>De Chryseia</i> Touriga Nacional, Douro 2014	14.
<b>Domaine de Beaugrenard</b> Côtes du Rhône 2015	12.
<b>Torbreck</b> <i>Juveniles</i> , Grenache/Syrah/Mourvèdre, Barossa Valley 2015	16.
<b>Château du Moulin-à-Vent – Couvent des Thorins</b> , Moulin-à-Vent 2015	15.
<b>Lucienne</b> Pinot Noir, Smith Vineyard, Santa Lucia Highlands 2014	17.
<b>Penner-Ash</b> Pinot Noir, Willamette Valley 2014	23.
<b>Silver Ghost</b> Cabernet Sauvignon, Napa Valley 2014	18.
<b>DAOU</b> <i>Reserve</i> Cabernet Sauvignon, Paso Robles 2015	25.

## Cocktails • The Bartender's List

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### French Bulldog

Grey Goose Vodka. St. Germain Elderflower. Grapefruit. Lemon	14.
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### Mariposa Street

Junipero Gin. Mint. Pomegranate	14.
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### El Burro

Partida Reposado. St. George Absinthe. Citrus. Ginger	14.
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### Where the Buffalo Roam

Buffalo Trace Bourbon. Nardini Bassano Amaro. Frangelico	14.
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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>Tombo Tuna Tartare</b> fuyu persimmon, roasted shallot crème fraîche, levain	15.
<b>Baby Kale Salad</b> pears, toasted pecans, bacon, champagne vinaigrette	13.
<b>Herbed Goat Cheese Dip</b> aged balsamic, old bay chips	11.
<b>Salmon Pastrami Tartine</b> marbled rye, poblano cream cheese, watercress	15.
<b>Chile Baked Oysters</b> butter, lemon, parsley	15.
<b>Grilled Monterey Squid</b> butternut squash purée, crisp brussels leaves, pomegranate	15.
<b>Grilled Flat Iron Steak Skewers</b> blue cheese, cippolini agrodulce	12.
<b>Warm Marinated Olives</b>	7.
<b>Hand Cut French Fries</b>	9.

## 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.”

11/19/17