

Glass • Wine

Sparkling

Bollinger <i>Special Cuvée</i> Brut, Aÿ NV	28.
Iron Horse – Ocean Reserve Blanc de Blancs Brut, Green Valley 2013	19.
J Vineyards <i>Cuvée 20</i> Brut, Russian River Valley NV	16.
Domaine Chandon - Étoile Brut Rosé, Napa + Sonoma County NV	15.
Benvolio Prosecco Brut, Friuli NV	9.

White

Copain <i>Tous Ensemble</i> Chardonnay, Mendocino County 2015	15.
Ferrari Carano <i>Reserve</i> Chardonnay, Carneros-Napa Valley 2014	23.
Domaine Michel Gros Bourgogne Hautes Côtes de Nuits 2014	19.
Cape Mentelle Sauvignon Blanc/Semillon, Margaret River, Australia 2016	9.
Twomey Sauvignon Blanc, Sonoma County + Napa Valley 2016	16.
Paul et Jean-Marc Pastou <i>Le Côte de Sury</i> , Sancerre 2016	15.
Louis Métaireau <i>Grand Mouton - Sur Lie</i> Muscadet Sèvre et Maine 2015	13.
Johannishof <i>Charta</i> Riesling, Rheingau 2014	16.
Jurtschitsch Grüner Veltliner, Stein-Kamptal 2016	13.

Rosé

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

Red

Nino Negri – Sassorosso Nebbiolo, Grumello-Valtellina Superiore 2013	15.
Rejadorada Tinta de Toro, Toro 2011	13.
Torbreck <i>Juveniles</i> , Grenache/Syrah/Mourvèdre, Barossa Valley 2014	16.
Château du Moulin-à-Vent – Couvent des Thorins , Moulin-à-Vent 2015	15.
Toboni Pinot Noir, Regina Rose Vineyard, Russian River Valley 2012	17.
Penner-Ash Pinot Noir, Willamette Valley 2014	23.
Sempre Vive Cabernet Franc, Napa Valley 2014	15.
Silver Ghost Cabernet Sauvignon, Napa Valley 2014	18.
DAOU <i>Reserve</i> Cabernet Sauvignon, Paso Robles 2015	25.

Cocktails • The Bartender's List

French Bulldog

Grey Goose Vodka. St. Germain Elderflower. Grapefruit. Lemon	13.
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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

Lime Marinated Ceviche serrano peppers, tamarind & corn relish, tortilla chips	15.
Savoy Spinach Salad peach jam, bacon, pistachios	13.
Herbed Goat Cheese Dip old bay chips, aged balsamic	10.
Grilled Monterey Squid marinated tomatoes, chimichurri, feta cheese	15.
Fried Green Tomatoes tabasco aioli	9.
French Fries	9.
Warm Marinated Olives	7

Oyster Special

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

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.”

9/19/17