

# BAR MENU

3 pm to 9 pm

**HALF  
PRICE  
OYSTERS\*\***

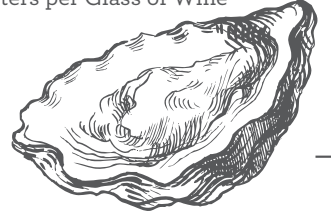
DAILY  
3:00 pm-6:00 pm

## ON THE ICE - DAILY CHEF'S CHOICE OF OYSTER

Served over ice with mignonette - 3.00 each

\*\* Max. 24x \$1.50 Oysters Per Table - With Purchase of Bottle of Wine, or 6x Oysters per Glass of Wine

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



## BAR BITES

Scopo's Deviled Eggs (5pc) - Candied Bacon, Pickled Shallots \$10

Beef & Chorizo Empanadas (2pc) - Queso Oaxaca, Roasted Green Chili, Corn \$11

Diavoli - Chorizo Stuff Dates (5pc) - Wrapped in Bacon, with Roasted Pepper Sauce \$13

Fried Green Beans - Tzatziki Sauce, Tempura \$10

## BRUSCHETTA ON HOUSEMADE FOCACCIA \$ 16

Seasonal Tomatoes, Fresh Mozzarella, Pesto Aioli, Balsamic Reduction, Olive Oil, Maldon Salt

## CHEESE + CHARCUTERIE

### CHEESE

Hand-crafted cheese from up the road and around the world

Taleggio

Soft Cow's Milk - Val d'Aosta, Italy

Drunken Goat

Soft Goat's Milk - Spain

Manchego

Hard Sheep's Milk - Spain

Gorgonzola Dolce

Soft Blue Cow's Milk - Italy

English Tickler

Hard Cow's Milk - England

Délice de Borgogne

Triple Cream Cow's Milk - France

### MEAT

Artisanal charcuteries

Prosciutto San Daniele

Molinari Soppressata

Molinari Mild Coppa

Spanish Chorizo

'Nduja Spread (spicy Prosciutto)

Selected charcuterie  
accoutrements will include:

Chef's Choice of Sides and Bread

Extra Bread + \$2

Two cheese OR Two meat Selection ..... 17

Three cheese OR Three meat Selection ..... 23

Plateau (2 cheese AND 2 meat selections) ..... 31

Tower (4 cheese AND 3 meat selections) ..... 44

The Cheese Monger...(5 cheese selections) ..... 35

The kitchen crew at SDV is paid higher than average to help offset the cost of living, commuting, & working in SF.  
To make this possible SDV adds a 5% living wage charge to all service checks. Thank you for understanding.

# DINNER MENU

..... 3 pm to 9 pm .....

## SMALL PLATES

### Khao Soi Soup \$15

*Chicken, Wonton Noodles, Curry, Coconut*

Wine Pairing - Cave Robert et Marcel, Cabernet Franc, "Les Epinats", SAUMUR, LOIRE, FRANCE, 2018

### Yellowfin Tuna Crudo \$19

*Nuoc Cham, Fennel, Citrus, Avocado, Sesame, Herbs*

Wine Pairing - Chât. de Tracy, Sauvignon Blanc, MENETOU-SALON, LOIRE, FRANCE, 2019

### Strawberry & Fennel Salad \$14

add Chicken \$6 / add Avocado \$4

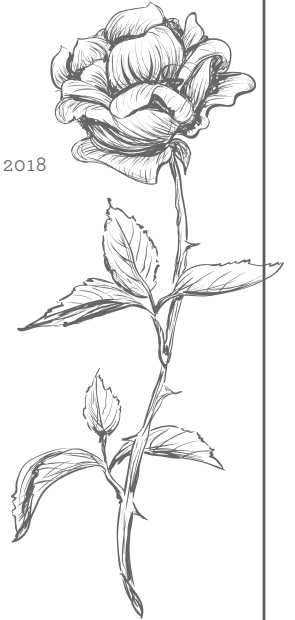
*Feta, Pepitas, Balsamic Glaze*

Wine Pairing - Girardin, Chardonnay, White Burgundy, CÔTE DE BEAUNE, FRANCE, 2019

### Beer Battered Fish Tacos (3pc) \$13

*Cod, Cabbage, Cotija, Chipotle Aioli, Mango Pineapple Salsa*

Wine Pairing - Rosi Schuster, Grüner Veltliner, "Aus Den Dörfern", BURGENLAND, AUSTRIA, 2019



## LARGER PLATES

### Housemade Meatballs \$18

*Fra'Diavolo Sauce & Parmesan*

Wine Pairing - Ambra, Carmignano Riserva, "Super Tuscan", TUSCANY, ITALY, 2015

### Bergey Burger \$16

Beyond Beef + \$2 / add Egg \$3 / add Avocado \$4 / add Bacon \$3

*Smash Double, American Cheese, Little Gems, Tomato, Onion, Pickle,*

*Risqué Sauce, Served with Side Salad or Curly Potato Fries*

Wine Pairing - Légend des Toques, GCS, RASTEAU, CÔTES-DU-RHONE, FRANCE, 2019

### Baked Pork Ragù \$23

*Rigatoni Pasta, Fontina*

Wine Pairing - Argiolas, Monica, "Perdera", SARDINIA, ITALY, 2019

### Fried Three-Cheese Ravioli \$21

*Charred Ramp Pesto, Fennel, Asparagus*

Wine Pairing - Terenzuola, Vermentino Nero, LUNIGIANA, ITALY, 2017

### Rib Eye Steak \$29

*8 oz Rib Eye Steak, Whipped Feta, Bacon, Duck Fat Fingerling Potatoes, Italian Peppers, Chimichurri*

Wine Pairing - Stags' Leap, Bordeaux Blend, "The Investor", STAGS LEAP, NAPA VALLEY, 2018

## DESSERT

### Molten Chocolate Soufflé \$10

*Chantilly Cream, Strawberry*

Wine Pairing - Graham's, River Quintas Edition, Reserve Ruby Port, GAIA, PORTUGAL, NV

### Bourbon Vanilla Crème Brûlée \$10

Wine Pairing - Broadbent, Madeira, Colheita 1999, MADEIRA, PORTUGAL, 1999

### Petite Beignets \$10

*Sea Salt Caramel Gelato, Pistachios, Strawberries*

Wine Pairing - Badia di Morrona, Vin Santo, TUSCANY, ITALY, 2015



5.2.22

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