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

Lobster Arancini (3pc) - Green Goddess Aioli \$14

Scopo's Deviled Eggs (4pc) - Candied Bacon, Pickled Shallots \$10

Beef & Chorizo Empanadas (2pc) - Queso Oaxaca, Roasted Green Chili, Corn \$12.50

Diavoli - Chorizo Stuff Dates (4pc) - Wrapped in Bacon, with Roasted Pepper Sauce \$12.50

BRUSCHETTA ON HOUSEMADE FOCACCIA \$ 16

Mushroom Medley, Madeira Cream Sauce, Goat Cheese, Manchego

CHEESE + CHARCUTERIE

CHEESE		MEAT
Hand-crafted cheese from up the road and around the world		Artisanal charcuteries
□ Taleggio Soft Cow's Milk - Val d'Aosta, Italy	□ Gorgonzola Dolce Soft Blue Cow's Milk - Italy	□ Prosciutto di Parma
		□ Molinari Soppressata
□ Truffle Pecorino Semi-Hard Sheep's Milk - Italy	□ English Tickler Hard Cow's Milk - England	□ Molinari Mild Coppa
□ Manchego Hard Sheep's Milk - Spain	□ Humboldt Fog Soft Goat's Milk - California	□ Spanish Chorizo
Selected charcuterie accoutrements will include:	Two cheese OR Two meat Selection	
	Three cheese OR Three meat Selection24	
Chef's Choice of Sides and Bread	Plateau (2 cheese AND 2 meat selections)32	
Extra Bread + \$2	Tower (4 cheese AND 3 meat selections)45	
* Unpasteurized	The Cheese Monger(5 cheese selections)36	

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

Blood Orange & Satsuma Salad \$16 add Chicken \$6 / add Avocado \$4

Olives, Almond Granola, Fennel, Red Onion, Feta, Mint, with Champagne Vinaigrette Wine Pairing - Larochette, Chardonnay, White Burgundy, MÂCON-VINZELLES, FRANCE, 2020

Yellowfin Tuna Crudo \$19

Nuoc Cham, Fennel, Citrus, Avocado, Sesame, Herbs
Wine Pairing - Clément et Florian Berthier, Sauvignon Blanc, COTEAUX DU GIENNOIS, LOIRE, FRANCE, 2022

Khao Soi Soup \$16

Chicken, Wonton Noodles, Curry, Coconut Wine Pairing - Nicolas Grosbois, Cabernet Franc, CHINON, LOIRE, FRANCE, 2021

Beer Battered Fish Tacos (3pc) \$15

Cod, Cabbage, Cotija, Chipotle Aioli, Mango Pineapple Salsa Wine Pairing - Tenuta Ponte, Falanghina, "Beneventano", CAMPAGNIA, ITLAY, 2019

LARGER PLATES

Housemade Meatballs \$18

Fra'Diavolo Sauce & Parmesan
Wine Pairing - Antonio Sanguineti, Super Tuscan, "Nessun Dorma", TUSCANY, ITALY, 2020

Bergey Burger \$19

Beyond Beef + \$2.5 / add Egg \$3 / add Avocado \$4 / add Bacon \$3

Smash Double Grass Fed Beef, American Cheese, Little Gems, Tomato, Onion, Pickle,
Risqué Sauce, Served with Side Salad or Curly Potato Fries
Wine Pairing - Légende des Toques, GSC, RASTEAU, CÔTES-DU-RHONE, FRANCE, 2022

Pappardelle Bolognese \$26

 ${\it Rib~Eye~Bolognese, Parmesan}$ Wine Pairing - Eco Terreno, Cabernet Sauvignon, ALEXANDER VALLEY, SONOMA COUNTY, 2019

Herb Bucatini \$22

Carrot Top Pesto, Pistachio, Burrata Wine Pairing - Argillae, Grechetto, UMBRIA, ITALY, 2022

Baked Pork Ragù \$24

Rigatoni Pasta, Fontina Wine Pairing - Argiolas, Monica, "Perdera", SARDINIA, ITALY, 2021

Rib Eye Steak \$32

8 oz Rib Eye Steak, Whipped Feta, Bacon, Confit Fingerling Potatoes, Italian Peppers, Chimichurri Wine Pairing - Stags' Leap, Bordeaux Blend, "The Investor", STAGS LEAP, NAPA VALLEY, 2019

DESSERT

Molten Chocolate Soufflé \$10

Chantilly Cream, Strawberry

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

Broubon Vanilla Crème Brûlée \$10

Strawberry, Hazelnut

Wine Pairing - Badid di Morrona, Vina Santo, TUSCANY, ITALY, 2016

2.16.24