

# BAR MENU

3 pm to 9 pm

**HALF  
PRICE  
OYSTERS\*\***

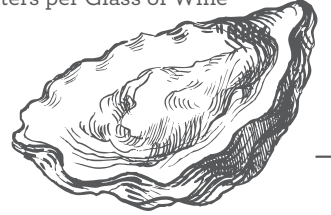
DAILY  
3:00 pm-6:00 pm

## 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

Tempura Fried Lake Beans - Tzatziki, Lemon \$12

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

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

Bruschetta on Housemade Foccaccia - Ratatouille, Olive, Ricotta, Balsamic Glaze \$16

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

## CHEESE + CHARCUTERIE

### CHEESE

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

Taleggio

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

Gorgonzola Dolce

Soft Blue Cow's Milk - Italy

Toma Tuffe

Semi-Hard Cow's Milk - California

English Tickler

Hard Cow's Milk - England

Manchego

Hard Sheep's Milk - Spain

Holey Cow

Semi-Hard Cow's Milk - California

### MEAT

Artisanal charcuteries

Prosciutto di Parma

Molinari Soppressata

Molinari Mild Coppa

Spanish Chorizo

Selected charcuterie  
accoutrements will include:

Chef's Choice of Sides and Bread

Extra Bread + \$2

\* Unpasteurized

Two cheese OR Two meat Selection ..... 18

Three cheese OR Three meat Selection ..... 24

Plateau (2 cheese AND 2 meat selections) ..... 32

Tower (4 cheese AND 3 meat selections) ..... 45

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

**Watermelon Jicama Salad \$16**  
add Chicken \$6 / add Avocado \$4

*Little Gems, Cucumber, Pepitas, Feta, Fennel, with Cilantro Lime Dressing*  
Wine Pairing - Verpaille, Chardonnay, White Burgundy, MÂCON-VILLAGES, FRANCE, 2022

**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

**Lobster Arancini (3pc) \$14**

*Green Goddess Aioli*  
Wine Pairing - Trefethen, Chardonnay, OAK KNOLL, NAPA, 2021

**Beer Battered Fish Tacos (3pc) \$15**

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

*Rib Eye Bolognese, Parmesan*  
Wine Pairing - Eco Terreno, Cabernet Sauvignon, ALEXANDER VALLEY, SONOMA COUNTY, 2019

**Herb Bucatini \$22**

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

**Braised Lamb Ragù \$25**

*Ricotta, Gnocchi, Herbs*  
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 Morrone, Vina Santo, TUSCANY, ITALY, 2016



4.15.24

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