BAR MENU

3 pm to 9 pm

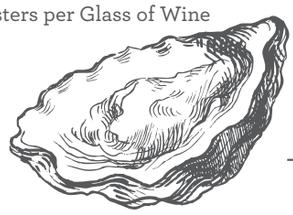
HALF PRICE OYSTERS**
DAILY
3:00 pm–6:00 pm

ON THE ICE - DAILY CHEF'S CHOICE OF OYSTER

Served over ice with mignonette – 4.00 each

** Max. 24x $2.00 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

Smoked Salmon Flatbread - Dijon Crème Fraîche, Wild Arugula, Pickled Onion, Capers $16

Croquettes (5pc) - Potato & Cheese, Truffle Aioli, Chives $15 (VG)

Scopo's Deviled Eggs (4pc) - Local Organic Eggs, Fresh Horseradish, Chives $12.50 (GF)

Beef & Chorizo Empanadas (2pc) - Queso Oaxaca, Roasted Green Chili, Corn $14

Warm Marinated Mixed Mediterranean Olives $6 (GF, VG)

Braised Spinach - Garlic Butter, Lemon, Parmesan $6 (GF, VG)

Crispy Cauliflower - Chili Aioli $14 (VG)

CHEESE + CHARCUTERIE

CHEESE

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

□ **Taleggio**
Soft Cow's Milk - Italy

□ **Président Brie**
Soft Cow's Milk - France

□ **Manchego**
Hard Sheep's Milk – Spain

□ **Gorgonzola Dolce**
Soft Blue Cow's Milk – Italy

□ **Don Wine**
Semi-Soft Goat's Milk – Spain

□ **Truffle Pecorino**
Semi-Hard Sheep's Milk – Italy

MEAT

Artisanal charcuteries

□ **Prosciutto di Parma**

□ **Negroni Spianata**

□ **Negroni Coppa**

□ **Spanish Chorizo**

Selected charcuterie accoutrements will include:

Chef's Choice of Sides and Bread

Extra Bread + $2

Two cheese OR Two meat Selection..... 18
Three cheese OR Three meat Selection 24
Plateau *(2 cheese AND 2 meat selections)*..... 33
Tower *(4 cheese AND 3 meat selections)*..... 46
The Cheese Monger...*(5 cheese selections)*..... 37

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

Beet Salad $18 (GF, VG)
add Avocado $4/ add Chicken $6
Roasted Beets, Feta Cheese, Mandarin Orange, Pink Rhone Gems, Pesto Vinaigrette
Wine Pairing - Brüdlemayer, Grüner Veltliner, "Lössterrassen", KREMSTAL, AUSTRIA, 2024

Yellowfin Tuna Crudo $22 (GF)
Nuoc Cham, Fennel, Citrus, Avocado, Sesame, Herbs
Wine Pairing - Jean-Jaques et Babtiste Auchère, Sauvignon Blanc, SANCERRE, LOIRE, FRANCE, 2025

Beer Battered Fish Tacos (3pc) $17
Cod, Cabbage, Cotija, Chipotle Aioli, Mango Pineapple Salsa
Wine Pairing - Lubanzi, Chenin Blanc, SWARTLAND, SOUTH AFRICA, 2025

Quesabirria Tacos $6.50/pc (3pc minimum)
Slow Cooked Rib Eye, Cheese, Corn Tortilla, Pickled Red Onion, Braising Jus
Wine Pairing - Vigouroux, Malbec, "Le Gouleyant", CAHORS, FRANCE, 2024

Housemade Meatballs $18
Substitute bread with Garlic Bread + $2
Fra'Diavolo Sauce & Parmesan
Wine Pairing - J. Rickards, Old Vine Zinfandel, "A.V.Select", ALEXANDER VALLEY, SONOMA COUNTY, 2023

Soup of the Day $15 bowl / $8 cup
Ask Your Server for Details
Wine Pairing - (depends on the soup!)

LARGER PLATES

Scopo Burger $20
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, Remoulade Sauce, Served with Side Salad
Substitute salad with: ***Curly Fries + $4***
Wine Pairing - Légende des Toques, GSC, RASTEAU, CÔTES-DU-RHONE, FRANCE, 2024

Chicken Marsala $33
add Garlic Bread $4
Pan Seared Chicken, Wild Mushrooms, Shallots, Garlic, Marsala Wine Reduction
Wine Pairing - Vitis Jenifera, Pinot Noir, "Sea-Change", SANTA CRUZ MOUNTAINS, SANTA CRUZ COUNTY, 2019

Wild Mushroom Pasta $26 (VG)
add Chicken $6/ add Garlic Bread $4
Wild Mushrooms, Light Mushroom Cream Sauce, Spinach Fettucine
Wine Pairing - Voerizio, Langhe Nebbiolo, LA MORRA, PIEDMONT, ITALY, 2023

Rib Eye Steak $44
8 oz Pan Seared Rib Eye Steak, Demi-glace Sauce, Onion Rings, Truffle Butter*
Wine Pairing - Mario Bazán, Cabernet Sauvignon, COOMBSVILLE, NAPA, CALIFORNIA, 2021



DESSERT

Molten Chocolate Soufflé $14
Chantilly Whip Cream, Strawberry
Wine Pairing - Ramos Pinto, Late Bottle Vintage, Porto, DOURO, PORTUGAL, 2017

Bourbon Vanilla Crème Brûlée $12 (GF)
Strawberry
Wine Pairing - Broadbent, Madeira, Colheita 1999, MADEIRA, PORTUGAL, 1999

11.24.26

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