

BAR MENU

..... 3 pm to 9 pm

**HALF
PRICE
OYSTERS****

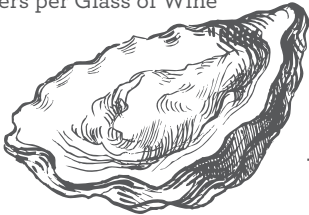
DAILY
3:00 pm–6:00 pm

ON THE ICE - DAILY CHEF’S CHOICE OF OYSTER

Served over ice with mignonette - 3.50 each

** Max. 24x \$1.75 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, Crispy Shallots \$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 \$13

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

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

Crispy Cauliflower - Chili Aioli, Chimichurri \$14 (GF, VG)

CHEESE + CHARCUTERIE

CHEESE

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

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

☐ **Whipped Burrata**
Soft Cow's Milk - Italy

☐ **Manchego**
Hard Sheep's Milk - Spain

☐ **Gorgonzola Dolce**
Soft Blue Cow's Milk - Italy

☐ **Port Wine Derby**
Semi-Hard Cow's Milk - England

☐ **Truffle Pecorino**
Semi-Hard Sheep's Milk - Italy

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

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

Three cheese OR Three meat Selection24

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

Fuji Apple & Fennel Salad \$18 (GF, VG)
add Avocado \$4/ add Chicken \$6

Castelfranco Radicchio, Red Little Gem Lettuce, Golden Raisins, Pumpkin Seeds, Manchego, Champagne Vinaigrette
Wine Pairing - Alta Maria, Chardonnay, SANTA MARIA VALLEY, SANTA BARBARA, 2021

Yellowfin Tuna Crudo \$19 (GF)

Nuoc Cham, Fennel, Citrus, Avocado, Sesame, Herbs
Wine Pairing - Clément et Florian Berthier, Sauvignon Blanc, COTEAUX DU GIENNOIS, LOIRE, FRANCE, 2023

Beer Battered Fish Tacos (3pc) \$17

Cod, Cabbage, Cotija, Chipotle Aioli, Mango Pineapple Salsa
Wine Pairing - Lubanzi, Chenin Blanc, SWARTLAND, SOUTH AFRICA, 2024

Quesabirria Tacos \$5/pc (3pc minimum)

Slow Cooked Rib Eye, Cheese, Corn Tortilla, Pickled Red Onion, Braising Jus
Wine Pairing - La Capilla, Crianza Tempranillo, RIBERA DEL DUERO, SPAIN, 2020

Housemade Meatballs \$18

Fra'Diavolo Sauce & Parmesan
Wine Pairing - Badia di Morrona, Super Tuscan, "Taneto", TUSCANY, ITALY, 2021

Heirloom Tomatoes & Burrata \$16 (GF, VG)

Hand Selected Organic Local Heirloom Tomatoes, Bel Gioioso Burrata, Fresh Basil Oil, Balsamic Reduction, Crostini
Wine Pairing - Astrolabe, Sauvignon Blanc, MARLBOROUGH, NEW ZEALAND, 2024

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, 2022

Organic Chicken Milanese \$26

Arugula Salad, Parmesan, Extra Virgin Olive Oil, Grilled Garlic Bread, Lemon
Wine Pairing - François Montand, Jura Blend, Brut Blanc de Blancs, JURA, FRANCE, NV

Wild Mushroom Pasta \$25 (VG)
add Chicken \$4

Locally Foraged Wild Mushrooms, Fresh Durum Pasta, Light Mushroom Cream Sauce
Wine Pairing - Specogna, Friulano/ Soreli/ Pinot Grigio, "Oranz", FRIULI, ITALY, MV

Rib Eye Steak \$42 (GF)

8 oz Pan Seared Rib Eye Steak Au Poivre, Mushroom Red Wine Reduction, Garlic Spinach, Potato Purée*
Wine Pairing - Chacewater, Cabernet Sauvignon, SIERRA FOOTHILLS, CALIFORNIA, 2019

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



12.09.25

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