

# BAR MENU

3 pm to 9 pm

**HALF  
PRICE  
OYSTERS\*\***

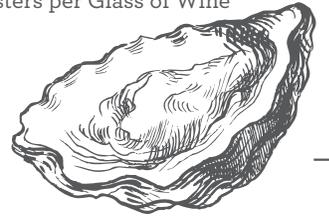
DAILY  
3:00 pm-6:00 pm

## 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, 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 \$14

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

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

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

## CHEESE + CHARCUTERIE

### CHEESE

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

**Taleggio**

Soft Cow's Milk - Italy

**Gorgonzola Dolce**

Soft Blue Cow's Milk - Italy

**Whipped Burrata**

Soft Cow's Milk - Italy

**Don Wine**

Semi-Soft Goat's Milk - Spain

**Manchego**

Hard Sheep's Milk - Spain

**Truffle Pecorino**

Semi-Hard Sheep's Milk - Italy

### MEAT

Artisanal charcuteries

**Prosciutto di Parma**

**Negrini Spianata**

**Negrini 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

**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 \$22 (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 \$6.50/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

**French Onion Soup \$15 (VG)**

*Onions, Celery, Garlic, Veggie Stock, Fontina, Crostini*

Wine Pairing - Menicucci, Montepulciano Cerasuolo d'Abruzzo (chilled), "Ginesia", ABRUZZO, ITALY, 2018

## 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 \$26 (VG)**

add Chicken \$4

*Locally Foraged Wild Mushrooms, Fresh Local Stinging Nettle Fettuccine, Light Mushroom Cream Sauce*

Wine Pairing - La Tour Beaumont, Cab Franc, HAUT POITOU, LOIRE, FRANCE, 2020

**Rib Eye Steak \$44 (GF)**

*8 oz Pan Seared Rib Eye Steak\*, Whipped Feta, Bacon, Confit Fingerling Potatoes, Italian Peppers, Chimichurri*

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



2.25.26

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