

BAR MENU

3 pm to 9 pm

**HALF
PRICE
OYSTERS****

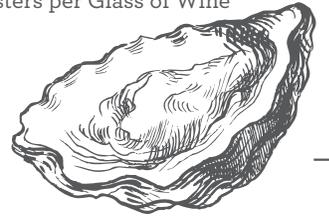
DAILY
3:00 pm-6:00 pm

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

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 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 - Venta la Vega, Verdejo/ Sauvignon Blanc, "Adaras Lluvia", ALMANSA, SPAIN, 2024

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, 2025

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 - Ca' del Borgo, Refosco (chilled), "Ideale", FRIULI, ITALY, 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 \$26 (VG)

add Chicken \$4

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

Wine Pairing - Laurent Chardigny, Chardonnay, White Burgundy, BURNGUNDY, FRANCE, 2024

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



3.04.26

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.