

# BAR MENU

3 pm to 9 pm

**HALF  
PRICE  
OYSTERS\*\***

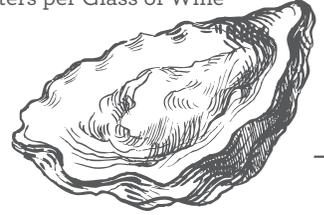
DAILY  
3:00 pm-6:00 pm

## 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

Truffle Arancini (3pc) - Porcini Mushrooms, Truffle Aioli \$14 (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)

Smoked & Roasted Almonds \$6 (GF, VG)

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

Diavoli - Chorizo Stuff Dates (4pc) - Wrapped in Bacon, with Roasted Pepper Sauce \$14 (GF)

## 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

Belgioso Ricotta Salata

Semi-Hard Cow's Milk - USA

Manchego

Hard Sheep's Milk - Spain

Truffle Pecorino

Semi-Hard Sheep's Milk - Italy

### MEAT

Artisanal charcuteries

Prosciutto di Parma

Molinari Soppresata

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).....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

### Roasted & Raw Heirloom Beet Salad \$16 (GF, VG)

add Chicken \$6 / add Avocado \$4

*County Line Lettuces, Local Goat Cheese, Candied Pecans, Citrus Vinaigrette*

Wine Pairing - Verpaille, Chardonnay, White Burgundy, MÂCON-VILLAGES, FRANCE, 2022

### 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 - La Foliette, Melon de Bourgogne, MUSCADET, FRANCE, 2021

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

*Slow Cooked Rib Eye, Cheese, Corn Tortilla, Pickled Red Onion, Braising Jus*

Wine Pairing - Cuatro Rayas, Tempranillo, RUEDA, SPAIN, 2021

### Housemade Meatballs \$18

*Fra'Diavolo Sauce & Parmesan*

Wine Pairing - Badia di Morrona, Super Tuscan, "Taneto", TUSCANY, ITALY, 2021

### Poached Grilled Delta Asparagus \$14

*6° Egg, Sauce Gribiche, Grilled Lemon*

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 + \$2**

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

### Spring Veggie Pasta \$28 (VG)

*Roasted Green Garlic Brodo, Chard, Spring Onion Relish, Delta Asparagus, English Peas, Fresh Pasta, Parmesan*

Wine Pairing - Joseph & Philipp Bründlmayer, Grüner Veltliner, "Lössterrassen", KREMSTAL, AUSTRIA, 2023

### Braised Pork Ragù \$26

*Rigatoni Pasta, Fontina*

Wine Pairing - Valle dell'Acate, Cerasuolo di Vittoria, SICILY, ITALY, 2019

### New York Steak \$34

*8 oz Pan Seared New York Steak\*, Smashed Potatoes, Delta Asparagus, Chimichurri*

Wine Pairing - Chacewater, Cabernet Sauvignon, SIERRA FOOTHILLS, CALIFORNIA, 2019

## DESSERT

### Chocolate Torte \$14 (GF)

*Macerated Berries, Chantilly Whip Cream*

Wine Pairing - Graham's, River Quintas Edition, Reserve Ruby Port, GAIA, PORTUGAL, NV

### Bourbon Vanilla Crème Brûlée \$12 (GF)

*Strawberry*

Wine Pairing - Broadbent, Madeira, Colheita 1999, MADEIRA, PORTUGAL, 1999



6.04.25

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.