

BAR MENU

3 pm to 9 pm

HALF
PRICE
OYSTERS**

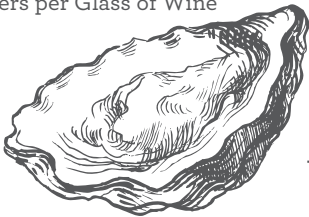
DAILY
3:00 pm–6:00 pm

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)

Cold Smoked Salmon Flatbread - Dijon Crème Fraîche, Wild Arugula, Pickled Onion, Crispy Shallots \$16

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

☐ Belgioso Ricotta Salata
Semi-Hard Cow's Milk - USA

☐ 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

* Unpasteurized

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

Peach & Goat Cheese Salad \$15 (GF, VG)
add Chicken \$6 / add Avocado \$4

Wild Baby Arugula, Candied Pecans, Citrus Vinaigrette
Wine Pairing - Larochette, Chardonnay, White Burgundy, MÂCON, FRANCE, 2023

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 - Enate, Tempranillo, SOMONTANO, ARAGON, SPAIN, 2018

Housemade Meatballs \$18

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

Poached Grilled Delta Asparagus \$14

60° 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

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

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

Braised Pork Ragù \$26

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

Rib Eye Steak \$39

8 oz Pan Seared Rib Eye Steak, Wild Mushroom Red Wine Sauce, Garlicky Baby Spinach, Potato Purée*
Wine Pairing - Chacewater, Cabernet Sauvignon, SIERRA FOOTHILLS, CALIFORNIA, 2019

DESSERT

Molten Chocolate Soufflé \$14
Chantilly Whip Cream, Strawberry

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



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