BAR MENU

3 pm to 9 pm



ON THE ICE - DAILY CHEF'S CHOICE OF OYSTER

Served over ice with mignonette - 3.50 each

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** 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

Tempura Fried Blue Lake Beans - Tzatziki, Lemon \$12

Scopo's Deviled Eggs (4pc) - Candied Bacon, Pickled Shallots \$10

Beef & Chorizo Empanadas (2pc) - Queso Oaxaca, Roasted Green Chili, Corn \$13

Diavoli - Chorizo Stuff Dates (4pc) - Wrapped in Bacon, with Roasted Pepper Sauce \$13

SICILIAN STYLE PAN PIZZAS

Cheese \$19

Veggie (Mushroom, Red Onion, Bell Pepper, Black Olive) \$22

Pepperoni \$22

Supreme (Veggie + Pepperoni & Sausage) \$24

CHEESE + CHARCUTERIE

CHEESE

□ Toma Truffle

□ Manchego

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

□ Taleggio Soft Cow's Milk - Val d'Aosta, Italy

Semi-Hard Cow's Milk - California

Hard Sheep's Milk - Spain

Soft Blue Cow's Milk - Italy

□ Gorgonzola Dolce

English Tickler
Hard Cow's Milk - England

Holey Cow Semi-Hard Cow's Milk - California MEAT Artisanal charcuteries

🗆 Prosciutto di Parma

Imari Soppressata

🗆 Molinari Mild Coppa

Spanish Chorizo

Selected charcuterie accoutrements will include:	Two cheese OR Two meat Selection
	Three cheese OR Three meat Selection24
Chef's Choice of Sides and Bread	Plateau (2 cheese AND 2 meat selections)
Extra Bread + \$2	Tower (4 cheese AND 3 meat selections)
* Unpasteurized	The Cheese Monger(5 cheese selections)

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

Watermelon Jicama Salad \$16 add Chicken \$6 / add Avocado \$4

Little Gems, Cucumber, Pepitas, Feta. Fennel, with Cilantro Lime Dressing Wine Pairing - Verpaille, Chardonnay, White Burgundy, MÂCON-VILLAGES, FRANCE, 2022

Yellowfin Tuna Crudo \$19

Nuoc Cham, Fennel, Citrus, Avocado, Sesame, Herbs Wine Pairing - Clément et Florian Berthier, Sauvignon Blanc, COTEAUX DU GIENNOIS, LOIRE, FRANCE, 2022

Lobster Arancini (3pc) **\$14**

Green Goddess Aioli Wine Pairing - Trefethen, Chardonnay, OAK KNOLL, NAPA, 2021

Beer Battered Fish Tacos (3pc) \$15

Cod, Cabbage, Cotija, Chipotle Aioli, Mango Pineapple Salsa Wine Pairing - Tenuta Ponte, Falanghina, "Beneventano", CAMPAGNIA, ITLAY, 2019

LARGER PLATES

Housemade Meatballs \$18

Fra'Diavolo Sauce & Parmesan Wine Pairing - Antonio Sanguineti, Super Tuscan, "Nessun Dorma", TUSCANY, ITALY, 2020

Bergey Burger \$19

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, Risqué Sauce, Served with Side Salad or Curly Potato Fries Wine Pairing - Légende des Toques, GSC, RASTEAU, CÔTES-DU-RHONE, FRANCE, 2022

Pappardelle Bolognese \$27

Rib Eye Bolognese, Parmesan Wine Pairing - Chacewater, Cabernet Sauvignon, SIERRA FOOTHILLS, CALIFORNIA, 2019

Herb Bucatini \$24

Carrot Top Pesto, Peas, Pistachio, Burrata Wine Pairing - Argillae, Grechetto, UMBRIA, ITALY, 2022

Braised Pork Ragù \$24

Rigatoni Pasta, Fontina Wine Pairing - Argiolas, Monica, "Perdera", SARDINIA, ITALY, 2021

Rib Eye Steak \$34

8 oz Rib Eye Steak, Whipped Feta, Bacon, Confit Fingerling Potatoes, Italian Peppers, Chimichurri Wine Pairing - Stags' Leap, Bordeaux Blend, "The Investor", STAGS LEAP, NAPA VALLEY, 2019



DESSERT

Molten Chocolate Soufflé \$10

Chantilly Cream, Strawberry

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

Bourbon Vanilla Crème Brûlée \$10

Strawberry

Wine Pairing - Badid di Morrona, Vina Santo, TUSCANY, ITALY, 2016

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7.01.24