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

Lobster Arancini (3pc) - Green Goddess Aioli \$14

Scopo's Deviled Eggs (4pc) - Candied Bacon, Pickled Shallots \$12.50 (GF)

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

Roasted Golden & Chioggia Beets - Thyme, Sherry Mustard Vinaigrette, Tzatziki, Pistachio \$14

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		MEAT Artisanal charcuteries
□ Taleggio Soft Cow's Milk - Italy	□ Gorgonzola Dolce Soft Blue Cow's Milk - Italy	□ Prosciutto di Parma
		□ Molinari Soppressata
□ Whipped Burrata Soft Cow's Milk - Italy	□ English Tickler Hard Cow's Milk - England	□ Molinari Mild Coppa
□ Manchego Hard Sheep's Milk - Spain	□ Beemster Aged Gouda Hard Cow's Milk - Holland	□ Spanish Chorizo
Selected charcuterie accoutrements will include:	Two cheese OR Two meat Selection	
Chef's Choice of Sides and Bread	Plateau (2 cheese AND 2 meat selections)33	
Extra Bread + \$2	Tower (4 cheese AND 3 meat selections)46	
* Unpasteurized	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

Pear & Date Salad \$16 (GF, VG) add Chicken \$6 / add Avocado \$4

Mixed Greens, Fennel, Feta, Candied Pecan, Red Onion, Balsamic Glaze, Champagne 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

Housemade Meatballs \$18

Fra'Diavolo Sauce & Parmesan Wine Pairing - Marco Bruni, Super Tuscan, "Poggio D'Elsa", MAREMMA, TUSCANY, ITALY, 2020

LARGER PLATES

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

Substitute salad with: Fried Onion Strings + \$1 Curly Fries + \$2

Wine Pairing - Légende des Toques, GSC, RASTEAU, CÔTES-DU-RHONE, FRANCE, 2022

Organic Fried Chicken \$24

Fried Dark Meat Chicken Over Cheddar Mac n'Cheese, with Bacon, Lemon Wine Pairing - François Montand, Jura Blend, Brut Blanc de Blancs, JURA, FRANCE, NV

Zucchini Rollatini \$22 (VG)

Mozzarella, Parmesan, Ricotta, Herbs, Lemon, Housemade Sugo Wine Pairing - Vitis Jenifera, Pinot Noir, "Sea-Change", SANTA CRUZ MOUNTAINS, 2019

Braised Pork Ragù \$26

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

Rib Eye Steak \$36 (GF)

8 oz 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 \$12

Chantilly 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

3.28.25