

2016



BAR MENU

OYSTERS - 3/each

CURED HAM w/ Cultured Butter - 13

CROQUETTES Prosciutto and Potato - 9

CHICKEN LIVER MOUSSE onion, raspberry, levain - 12

TOAST tomato and guanciale - 12

RADISH anchovy and cultured butter - 12

RADICCHIO SALAD caesar, almonds, basil - 12

CROQUE MADAME - 17

RICOTTA CAVATELLI - 18

24 MONTH COMTÉ - 18

HOUSEMADE BREAD w/ cultured Butter - 5

SPECIAL POUR

2013 CHARDONNAY

Francois Carillon Bourgogne Blanc, Burgundy, France - 16

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4% surcharge is added to each check for san francisco employer mandates
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CHAMPAGNE

Robert Moncuit Brut, Champagne, France - 19

CREMANT DE LOIRE

Breton, Loire, France - 14

CIDRE

Eric Bordelet 'Sidre Tendre', Normandy, France - 9

*WHITES***2014 RIESLING**

Von Hövel, 'Hütte Oberemmel' Kabinett, Saar, Germany - 15

2014 SAUVIGNON BLANC

Lieu-Dit 'McGinley', Santa Ynez - 16

2013 CHARDONNAY

Francois Carillon Bourgogne Blanc, Burgundy, France - 16

2013 ROSÉ OF GROLLEAU

Domaine Chevalier, Loire, France - 12

*REDS***2015 GAMAY**

Jean Foillard, Beaujolais Nouveau, Beaujolais, France - 11

2013 PINOT NOIR

Christophe Buisson, Burgundy, France - 16

2013 BARBERA

Cascina Fontana, Langhe, Italy - 14

2013 CABERNET FRANC

Domaine de la Chanteleuserie, Bourgueil, France - 13

2014 MOURVEDRE

Domaine Tempier, Bandol, France - 20

2013 SYRAH

Copain, Sonoma Coast - 14

2011 PINOT NOIR

Marquis D'Angerville, Volnay, Caillerets, 1er Cru, Burgundy, France - 38

BEER ON DRAFT

Anchor Brewing Co.

'California Lager' - 6

Ballast Point 'Sculpin' IPA - 6

BEER IN BOTTLE

Radeberger Pilsner - 6

Samuel Smith's Taddy Porter - 8

Hitachino Nest White Ale - 12

VanderGhinste Flemish Sour - 9