



COCKTAILS

HOUSE

4th and 5th.....**10.00**

Leblon Cacacha, Velvet Falernum, Lime, St Germain,
Peychauds Bitters, Ginger Beer

Peruvian.....**12.00**

Encanto Pisco, Lillet Blanc, Bianco Vermouth,
Lemon, Basil

The High Smolder.....**10.00**

Tres Agaves Anejo, Pineapple Gum Syrup, Lime,
Nectarine Jalapeno Marmalade

Plum Smash.....**10.00**

Old Forester 100 Proof, Plum, Lemon, Mint,
Simple Syrup

Folsom Street Sour.....**10.00**

Bourbon, Fernet, Lemon, Egg White, Grenadine, Seltzer

Prospect Park.....**11.00**

Wild Turkey Rye, Punt e Mes, Luxardo Maraschino, Aperol

Spiced Pimms Cup.....**10.00**

Hangar One Mandarin, Pimm’s Cup, Creole Shrub,
Lemon, Agave, Seltzer

Jalisco Sour.....**12.00**

Siete Leguas Blanco, Lemon, Aperol, Egg White,
Marie Brizard Apry

The Picco Collins.....**10.00**

Square One Cucumber, Lemon, Mint, Cucumber, Seltzer

The Refurbished Frobrisher.....**10.00**

Oxley Gin, Rosato Vermouth, Maraschino Liqueur



WINES ON TAP

Whites.....Glass | 500mL | 1Liter

‘09 **Vermentino** Uvaggio Lodi.....7 / 18 / 32

‘09 **Sauvignon Blanc** Silvertap Dry Creek.....6 / 15 / 27

‘09 **Chardonnay** Saintsbury Carneros.....9 / 23 / 41

Reds.....Glass | 500mL | 1Liter

‘08 **Merlot** Andrew Lane Napa Valley.....8 / 20 / 36

NV **Grenache Blend** Preston Dry Creek.....7 / 18 / 32

‘08 **Cabernet Sauvignon** Emilio’s Terrace Oakville.....12 / 30 / 54

‘07 **Sangiovese** Periscope Cellars Alexander Valley.....9 / 23 / 41



WINES BY THE GLASS

Sparkling.....Glass | 500mL | 750mL

NV **Prosecco** “Argeo” Ruggeri Veneto.....9 / 23 / 32

NV **Lambrusco** Barbolini Emilia-Romagna.....10 / 25 / 35

Whites.....Glass | 500mL | 750mL

‘07 **Fruilano** Bastianich Friuli.....8 / 20 / 28

‘08 **Pinot Grigio** Isarco Alto Adige.....11 / 28 / 39

‘09 **Falaghina** DeConciliis Campania.....13 / 33 / 46

‘09 **Palagrello Bianco** “Caiti” Alois Campania.....12 / 30 / 42

‘09 **Ansonica/Catarratto** “Anthilia” Donnafugata Sicily.....9 / 23 / 32

Rose.....Glass | 500mL | 750mL

‘09 **Rose of Sangiovese** Banard Griffin Columbia Valley.....9 / 23 / 32

Reds.....Glass | 500mL | 750mL

‘08 **Montepulciano** Cantina Tollo Abruzzo.....7 / 18 / 25

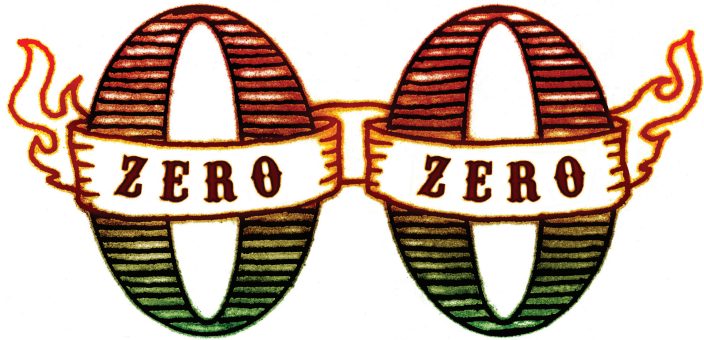
‘07 **Aglianico** Bisceglia Basilicata.....10 / 25 / 35

‘07 **Lacrima di Morro d’Alba** Luigi Giusti Marche.....10 / 25 / 35

‘08 **Primitivo** Il Trullo Puglia.....9 / 23 / 32

‘07 **Nebbiolo Langhe** Cascina Ca ’Rossa Piedmont.....12 / 30 / 42

‘08 **Pinot Noir** Melville Santa Barbara.....13 / 33 / 46



Benvenuti a Zero Zero! You might be wondering where we got our name. Zero Zero is the type of flour we use in our Neapolitan style pizzas and pastas. It’s the same flour pizzaiolos in Naples have been using for hundreds of years. We also offer a variety of small plates designed to share: Crudo, House Cured Salumi, Bruschette, Pasta and Salads.

Our bar program features a modern take on classic cocktails made from seasonal and compelling ingredients. An amazing selection of wines on tap and small production beers further promote our favorite local and artisan producers, “Esplora tutti!” explore them all!

Don’t forget dessert! Build your own with Straus Dairy organic soft serve ice cream and custom toppings. Choose wisely or “Impazzisca” go crazy! There are almost a thousand possible combinations of seasonal fruits, cakes, cookies and house made sauces. “Buon Appetito!”



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