

# Cocktails

## LIGHT/FIZZY



**Rose Splash 17**  
Rose Infused Vodka,  
Grapefruit, Lemon,  
Simple Syrup

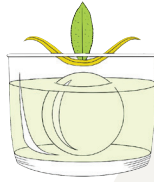


**Pink Panthress 17**  
Tequila, Lofi Gentian Amaro,  
Grapefruit, Honey, Coconut  
And Cinnamon Foam

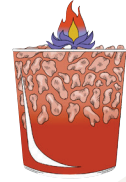


**POG Smash 16**  
June Shine, Lofi Genetian Amaro,  
Lavender, Lemon

## BALANCED



**Spirit For Spirit 16**  
Sage Infused Tequila,  
Clarified Pistachio  
Orgeat, Pear, Lemon

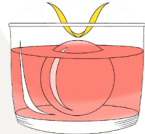


**Gemini Rights 16**  
Tequila or Mezcal,  
Falernum, Lime,  
Blackberry, Salt



**The Bride 16**  
Japanese Whiskey, Sake,  
Pineapple, Coconut, Ginger,  
Egg White Foam,  
Buzz Button Flower

## SPIRITED



**McLovender 17**  
Empress Gin, Blood Orange Gin,  
Limoncello, Lavender Bitters



**Madman 17**  
Makers Mark Whiskey, Malibu Honey  
Blonde, Angostura Bitters,  
Orange bitters, Candy Cigarettes

## CLASSICS

**The Martini 16**  
Ketel One Vodka, Citadel Gin,  
House blended Vermouth

**Manhattan 16**  
(And *OF COURSE*, We Can  
Make An Espresso Martini)

**Lemon Drop 16**

## ZERO PROOFS

**Singapore Swing 14**  
Ritual Gin, Pineapple, Vanilla,  
Bitters

**The Mookie 14**  
Lemon, Blackberry, Coconut Cream

**Heineken 0.0 5**

**Zero Proof Reisling 10**

# Beers

## ON TAP

Malibu Brewing Blonde 8  
Tarantula Hill Blonde 8  
Tarantula Hill Liquid  
Candy 8

Juneshine P.O.G 8  
Enegren Valkyrie 8  
Figueroa Mountain  
Agua Santa 8

MadeWest Pale Ale 8  
Institution Restraint 8

## BOTTLE

Modelo 6  
Sincere Hard Cider 6

# Selvin's

RESTAURANT + LOUNGE

# To Share

## Fried Calamari 15

With a Cajun Aioli

## Arancini Bites 15

Bacon, Peas, Pecorino, Crispy Prosciutto

## Creamy Brown Butter Gnocchi 19

Blistered Cherry Tomatoes, Goat Cheese Mousse, Fried Sage, Pinenuts

## Pizza Oven Blistered Shishito 13

Fermented Black Bean Vinaigrette, Scallions, Sesame Seeds DF

## Chive Crème Fraiche Dip 14

Smoked Trout Roe, Garlic Chive Blossoms, Crispy Potato Chips

## Truffle Fries 14

Rosemary Truffle Salt, House Sauce VG

## Spicy Fried Chicken Sliders 16

Garlic Aioli, Pickles, Tangy House-Made Slaw

## Cauliflower Symphony 19

Roasted Half Cauliflower, Candied Kumquats, Sourdough Crumble, Kale Salsa Verde, Yogurt Cream Sauce VG

## Cajun Fried Shrimp 22

Remoulade, Lemon

# Raw

## \*Ahi Tuna Poke 21

Soy Glaze, Scallion Curls, Avocado Mousse, Furikaki Condiment, Daikon, Crispy Wontons

## \*Hamachi Crudo "Michelin Mosaic" 25

Grapes, Satsuma Glaze, Fresh Satsuma, Fingerlime Caviar, Bed of Daikon and Sugar Snap Peas, Mango Powder

## \*Shrimp Ceviche 19

Avocado, Chili Oil, Jalapeno, Cucumber, Radish, Taro chips

\*Substitutions and modifications are politely declined. Not all ingredients are listed. Please advise your server of any allergies.

We do not recommend gluten-free items for individuals with celiac or severe gluten intolerance.

\*Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of food-borne illness.

# Pizzas

## Margherita 19

Marinara, Buffalo Mozzarella, Basil Chiffonade VG

\*Option to add pepperoni or vegan cheese 4

## Funghi 22

Shitake Bechamel Sauce, Fontina, Seasonal Mushrooms, Caramelized Onion, Oregano VG

## Hot Coppa 24

Pesto, Smoked Mozzarella, Arugula

## Spicy Shrimp 26

Vodka Sauce, Calabrian Chili, Burrata, Lemon Zest, Basil

## Duck Confit 30

Herbed Ricotta, Fontina, Fig Jam, Honey Truffle Balsamic Reduction, Arugula

All of our house-made dough is crafted from our

legendary 233-year-old San Francisco Starter.

Taste the tradition in every bite!

# Salads

## Grilled Gem Greens Caesar 17

Torn Croutons, Shaved Parmesan, Cured Egg Yolk, Toasted Pistachio, Caesar Dressing Vg

## Mixed Baby Kale Salad half 12 / full 24

Farro, Goat Cheese Crumble, Golden Raisins, Pomegranate, Citrus Vinaigrette Vg

## Harvest Salad half 11 / full 22

Arugula, Roasted Beets, Feta, Candied Pecans, Maple Balsamic Vinaigrette

## Herb Marinated Grilled Chicken Breast 8

Add to any salad GF

## Grilled Shrimp 10

Add to any salad GF

# Entrées

## Seared Scallop Risotto 45

Spring Pea Risotto, Mushroom Conserva, Parmesan Truffle Foam, Pepitas GF

## Pan Seared Seabass 45

Couscous, Seasonal Vegetable, Fried Sun Chokes, Citrus Mango Sauce

## Herb Marinated Brick Chicken 35

Fingerling potatoes, Butternut Squash Puree, Chicken Jus

## Napa Half Chicken Roulette 36

Salted Labni, Apricot Jus, Sunchokes, Smoked Paprika Couscous

## Prime Filet 6oz 48 / 8oz 58

Melted Leeks, Green Beans, Duck Fat Yukon Potato Rosti, Szechuan Jus

## Steak Frites 38

8oz Prime Hanger Steak With Chimichurri Sauce DF

## Penne Alla Vodka 22

Shaved Pecorino, Lemon, Basil Chiffonade  
Add Chicken 8 or Shrimp 10

## Smash Burger 24

Double Beef Patty, Bacon Onion Jam, Smoked Cheddar, Lettuce, Tomato, Sliced Pickles, and Special Sauce. Served with Fries  
Bacon or Avocado 4

# Sides

## Homemade Sourdough Focaccia SM 5 / LG 9

With Whipped Squash Blossom Butter

## Sauteed Green Beans DF|GF|VG 10

## Charred Broccoli 12

With Lemon and Parmesan GF|VG

## Garlic Mashed Potatoes GF 12

## Side Salad 10

Mixed greens, cherry tomatoes, thinly sliced red onions, and cucumbers, vinaigrette dressing GF|VG

(VG)=vegetarian (GF)= gluten-free (DF)= dairy-free

20% gratuity added to parties of 6 or more.