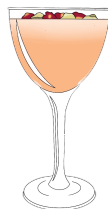
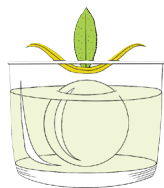


Cocktails



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



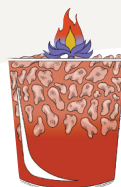
Spirit For Spirit 16
Sage Infused Tequila,
Clarified Pistachio
Orgeat, Pear, Lemon



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



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



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

Wines

BUBBLES

Paretti Prosecco Italy 12 Glass
Chandon Brut Sparkling Napa
14 Glass

Veuve Clicquot Brut Yellow
Label Brut 24 Glass

Veuve Clicquot Brut Rose
26 Glass

ROSE

Minuty Prestige 23'
Provence 14 Glass

Presquile Rose 23' Santa
Barbara 16 Glass

SAUVIGNON BLANC

Cloudy Bay Sauvignon Blanc
23' New Zealand
16 Glass

Presqu'ile Winery
Sauvignon Blanc 23' Santa
Barbara 16 Glass

CHARDONNAY

Post & Beam Chardonnay
21' Los Carneros
18 Glass

The Prisoner Chardonnay 21'
16 Glass
Los Carneros

WHITE BLEND

Villa Antinori Toscana Bianco
Trebiano / Toscana IT 23'
16 Glass

CABERNET

Justin Cabernet Savignon 21'
Paso Robles 18 Glass

NSO Cabernet Sauvignon 22'
Paso Robles 16 Glass

RED BLENDS

Ridge Three Valley
Red Blend 22' Sonoma Valley
16 Glass

PINOT GRIGIO

Santa Christina Pinot
Grigio Delle Venezie
14 Glass

VIOGNIER

Dusty Nabor Viognier
22' Santa Barbara
16 Glass

PINOT NOIR

Inception Pinot Noir
20' Santa Barbara
13 Glass

The Prisoner Pinot Noir
21' Los Carneros 18

SYRAH

Dusty Nabor 23' Paso
Robles 20 Glass

CLASSICS

Manhattan 16

Lemon Drop 16

Espresso Martini 17

The Martini 16

*Ketel One Vodka or
Tanqueray Gin,
Dry Vermouth, Olives*

**Strawberry
Lemonade Spritz 14**

*Liquid Alchemist
Strawberry, Lemonade,
Soda Water*

Heineken 0.0 5

The Mookie 14

*Lemon, Blackberry,
Coconut Cream*

Waterbrook 12

*Cabernet Sauvignon
Washington*

Waterbrook 12

Chardonnay Washington

ZERO PROOFS

Beers

ON TAP

Malibu Brewing Blonde 8

Enegren Valkyrie 8

Tarantula Hill Liquid
Candy 8

Pedals & Pints
Single Speed Lager 8

Figueroa Mountain
Agua Santa 8

MadeWest Pale Ale 8

Institution Restraint 8

Seasonal Rotating 8

BOTTLE

Modelo 6

Sincere Hard Cider 6

Selvin's

RESTAURANT + LOUNGE

To Share

Fried Calamari 18

With a Cajun Aioli

Arancini Bites 16

Bacon, Peas, Pecorino, Crispy Prosciutto

Chive Crème Fraiche Dip 16

Smoked Trout Roe, Garlic Chive Blossoms, Crispy Potato Chips

Truffle Fries 15

Rosemary Truffle Salt, House Sauce VG

Spicy Fried Chicken Sliders 17

Garlic Aioli, Pickles, Tangy House-Made Slaw

Cauliflower Symphony 21

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

Cajun Fried Shrimp 24

Remoulade, Lemon

Raw

*Ahi Tuna Poke 24

Spicy Kimchi Mayo, Seaweed Salad, Avocado Mousse,
Fresno Chili, Baked Furikake Wonton

*Hamachi Crudo 25

Sesame Ponzu, Daikon Radish, Micro Wasabi,
Gooseberries, Smoked Trout Row

*Shrimp Ceviche 22

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

Pizzas

Margherita 19

Marinara, Buffalo Mozzarella, Basil Chiffonade VG

*Option to add pepperoni or vegan cheese 4

Funghi 23

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

Hot Coppa 25

Pesto, Smoked Mozzarella, Arugula

Spicy Shrimp 28

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

Cherry Tomato + Burrata Salad 22

Grilled Apricot, Balsamic Glaze, Olive Oil, and Basil

Chopped Caesar 19

Romaine, Focaccia Croutons, Parmesan, Fried Capers, Caesar Dressing VG

Golden Coast Spring Salad half 13 / full 25

Chopped Endive, Baby Arugula, Frisee, Candied Walnuts, Apple,
Mandarin Oranges, Goat Cheese, Citrus Vinaigrette

Herb Marinated Grilled Chicken Breast 8

Add to any salad GF

Grilled Shrimp 10 Steak 10

Add to any salad GF Add to any salad GF

*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.

Entrées

Pomegranate + Mushroom Risotto 36

Risotto, Chanterelle Mushroom Conserva, White Truffle Foam, Pistachio Crumble VG
Choice of Prawns 45 or Scallops MP

Creamy Brown Butter Gnocchi 29

Blistered Cherry Tomatoes, Goat Cheese Mousse, Fried Sage, Pine Nuts VG

Pan Seared Sea Bass 46

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

Herb Marinated Brick Chicken 37

Fingerling potatoes, Butternut Squash Puree, Chicken Jus

Prime Filet 6oz / 8oz MP

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 24

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

Smash Burger 24

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

Sides

Homemade Sourdough Focaccia SM 6 / LG 11

With Whipped Seasonal Butter

Sauteed Green Beans DF|GF|VG 10

Charred Broccoli 12

With Lemon and Parmesan GF|VG

Garlic Mashed Potatoes GF 14

Side Salad 12

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.