

BODEGA

Fall Menu 2017

Garlic Bread Arizmendi sourdough, garlic, parsley, pecorino 7

Charcuterie Spanish Chorizo, Prociutto, coppa, grain mustard 21

Warm goat cheese + Persimmon fuyu, arugula, toast 8

Cauliflower + Capers roasted cauliflower, brown butter, cotija 11

Brussels Sprouts jalapeño, cilantro, feta 10

Mushroom Toast oyster mushrooms, garlic, butter, herbs 12

Salchichas Bodega In house-made sausage, dijon, pickles 15

Halibut Ceviche cucumber, lime, jalapeno 15

Sweet Potato Tacos crema, cabbage, feta, furikake 11

Beef Short Rib Tacos manzanita braised short rib, pico 14

Carnitas Tacos pork shoulder, onion, cilantro 12

Oyster Sunday

Kumamoto or Miyagi shallot mignonette, horseradish 3

Sharing is caring! Plates come out in the order they are ready



BODEGA

Wine & Beer

SPARKLING

Montmartre Blanc De Blanc - 12/53
France - yellow fruit, bright, crisp

Sidonio De Sousa Branco Brut- 12/53
Portugal- crisp, tropical fruit, marble

Cave Amadeu Rosè 100% Pinot Noir- 15/65
Brazil - elegant, fresh, summer

ROSÉ

One Night Stand 100% Sumoll - 12/53
Penedès, Spain - bright, fresh, elegant

Pasaeli - Çalkarasi Seahorse Rosé - 12/53
Aegean, Turkey - peach, round, satisfying

WHITE

CRISP & REFRESHING

Quinta do Regueiro Alvarinho - 10/47
Minho, Portugal - tropical, supple, lively

6,962 Torrontes - 11/49
Mendoza, Argentina - crisp, citrus, bright

Media Luna Sauvignon Blanc - 12/53
Mendoza, Argentina - citrus, fresh, clean

Bacán White Blend - 12/53
Mendoza, Argentina - floral, pomelo, guava

ROUND & VOLUPTUOUS

Des Bos Chenin Blanc - 11/49
Wellington, So. Africa - bright, acid, stone

Mont Rubi 100% XaRel-lo - 12/53
Penedes, Spain- acidic, green apple skin, herbs

Napa College Chardonnay - 12/53
Napa - popcorn, melon, oak

SWEET!

Domingos Soares Franco Moscatel - 8
Setubal, Portugal

ADVENTUROUS & DARING

Mira Joven White Pinot Blend - 12/53
Patagonia, Argentina - bright, apple, lively

RED

FRUITY & ELEGANT

Mira Joven Pinot Noir - 12/53
Patagonia, Argentina - strawberry, stone, airy

Radical - 100% Sumoll - 13/57
Penedès, Spain - tart, fruity, unexpected

EARTHY & RUSTIC

Terra Lomas Malbec - 11/49
Mendoza, Argentina- pepper, violet, smooth

Barril por Barril Bonarda - 12/53
Mendoza, Argentina- fresh, oak, bright

MontRubi Duroña - 15/65
Penedes, Spain - black fruit, forest, fun

DARK & PLUMMY

6962 Red Blend - 12/53
Mendoza, Argentina - fleshy, currant, satiating

Aleph Malbec - 15/65
Mendoza, Argentina - dark, balance, finesse

Aleph Cabernet - 15/65
Mendoza, Argentina - grippy, blackberry, deep

OAKY & EXPRESSIVE

Mannstand Syrah - 12/53
Santa Clara - currants, oak, cedar



BODEGA

Wine & Beer

BEER ON TAP

Standard Deviant Kolsch - 7

Standard Deviant Brewing, San Francisco, 5.3%

Clean, crisp, light bitter, light honey.

Batch 575 Ekuanot Pale Ale - 7

Fort Point, San Francisco, 5.25%

Smooth, refreshing, and nutty.

Duet I.P.A - 8

Alpine Beer Co., San Diego, 7.0%

A West Coast IPA and Alpine's original single IPA made with Simcoe and Amarillo hops "in harmony".

Irreverent Wit - 7

Laughing Monk, San Francisco, 5.3%

A traditional Belgian Witbier brewed with coriander and orange peel. Notes of banana and clove with a clean finish.

Mr. Kites Pale Ale - 8

Social Kitchen & Brewery, Inner Sunset, 5.7%
2015-2017 GABF Gold Medal Winner

Classic English style pale ale. Malt forward with biscuit and Pine flavors.

CIDER ON TAP

Macintosh Heirloom Cider - 8

Gowan's Heirloom Ciders, Mendocino, 6.8%

Gold medal winner in the California cider competition. A dry, medium bodied cider with floral and lemongrass flavors.

CANS

Park Hoppy Wheat - 5

Fort Point, San Francisco, 4.7%

A west coast interpretation of a refreshing witbier. Dry and crisp with notes of grapefruit.

Villager SF IPA - 5

Fort Point, San Francisco, 6.3%

Citrusy and floral with hints of stone fruit.

Manzanita Smoked Altbier - 5

Fort Point, San Francisco, 6.5%

Fort Point's take on a traditional rauchbier from central Germany. Beachwood and Manzanita smoked malts create a nutty and herbal beer.

Animal Tropical IPA - 5

Fort Point, San Francisco, 7.5%

An aromatic IPA with notes of citrus, mango, and pineapple.

Pabst Blue Ribbon - 3.5

Brewed in Milwaukee since 1844, 4.7%

You're welcome.

Modelo Especial - 3.5

Mexico D.F., 4.4%

Served with lime and chile salt.

ESPECIALES

Sangria - Blend of white, rose, and red wines with fruit 9

Michelada - Modelo Especial, white wine, lime, clamato 11

Mimosa - Blanc de blanc, choice of fresh squeezed OJ or hibiscus 12

N/A BEVERAGES - Agua Fresca 4, TopoChico Water 3, Mexican Coke 3, Fresh Squeezed OJ 5

