

cultivar

SAN FRANCISCO

We are dedicated to cultivating a community of wine lovers who value farm to table cuisine and terroir-driven wines from California. Our chef curates what we grow in our culinary garden in the Napa Valley, enabling chef to create seasonal dishes complimenting our wines from Cultivar & Caspar Estate.

SEASONAL DISHES

🍴 Burrata Caprese

blistered baby tomatoes, basil pistou, saba & Caspar Estate extra virgin olive oil, gremolata

20

🍷 *Cultivar Sauvignon Blanc, Napa Valley*

🍴 Pork Chop & Chips

frenched & herb marinated smokey sweet potatoe gaufrettes, smoked dijon gravy, blushed greens & pepita

aioli

35

🍷 *Cultivar Syrah, Santa Lucia Highlands*

🍴 Pasta Verdura

grilled organic chicken breast, roast mushroom, garlic blistered tomato, zucchini sauce pistou, toasted hemp seed parmesean, spaghetti squash noodles

32

🍷 *Caspar Estate Sauvignon Blanc, Napa Valley*

TO SHARE

Ahi Tuna Tartare

layered raw tuna, avocado, fresh mango salsa, won-ton crisp, tobiko & togarashi furikake garnish

29

Artisanal Charcuterie

select cheeses & crafted meats, procured accourterments, house honey mustard, bread crisps

36

Hummus

whipped & seasoned, Caspar Estate extra virgin olive oil, crudite & bread crisps

14

Urge Sliders (2)

melted white cheddar, lettuce, caramelized onion, pickle, IOOO sauce

18

three sliders for 24

Grilled Cheese

sonoma white cheddar, acme sour-dough, house-made giardiniera

16

+ add tomato or avocado or prosciutto 5

Warm Greek Olives

rosemary & lavendar blossoms

8

SOUP & SALADS

🍴 Bacon & Blue

organic lettuce, field heirloom tomato, hobbs bacon, blue cheese, buttermilk dressing, saba drizzle

18

🍴 Cultivar Classic Tomato Soup

Cultivar Cabernet Sauvignon, cream, Caspar Estate extra virgin olive oil

10

🍴 White Truffle Caesar

crisp romaine, parmesan, homemade croutons, signature truffle dressing

15

+ add steak, chicken or salmon 10

SIDES

Bread Service

6

Golden Gate French Fries

house aioli, zested lemons & a touch of garlic, fresh herbs

8

🍴 Sweet Potatoe Gaufrettes

pepita aioli

11

🍴 Asparagus

zest of lemon, sumac

11

🍴 Tender Roasted Beets

hemp seed crunch

11

Sea Salted Yukon Golds

cracked pepper

11

Blushed Organic Super Greens

toasted sesame seeds

11

🍴 Simple Salad

greens, tomato, cucumber, dressing

11

MAINS

Grilled NY Steak Bistecca

sea salt, red peppercorn, gremolata & balsamic reduction

44

🍷 *Cultivar Cabernet Sauvignon, Leaky Lake*

Brick Oven Chicken

Mary's organic roasted chicken breast, spanish lentils, toasted native rice pilaf, rosemary pan jus

32

🍷 *Cultivar Pinot Noir, Sonoma Coast*

Ora King Wild Seared Salmon

Caspar Estate meyer lemon honey glaze, grilled asparagus, sea salted yukon golds

39

🍷 *Cultivar Rose, California*

Mushroom Brie Tart

farm fresh harvest encased in puff pastry topped with melted brie, nestled among dressed greens

30

🍷 *Cultivar Brut Rose, Santa Lucia Highlands*

LIMITED HARVEST

🍴 Bee Spoke Salad

24

seared wild caught salmon, leafed lettuces, roast beet gems, carrot, sprouts, orange jewels, cucumber toasted sunflower seeds, sparkling honey vinaigrette

🍷 *Suggested wine pairing*

🍴 *Organically grown at our Caspar Estate culinary garden*

WINE LIST

WINE FLIGHTS	
Cultivar Wine Club Flight	
Sparkling Flight	
White Flight	
Red Flight	
35	

SPRITZ & BEER	
Summer Spritz	16
Limoncello Spritz	16
Beer (16oz)	
SF Brewing	10
Pilsner / Lager	
Blonde Ale	
IPA	

NON - ALCOHOLIC	
Mocktail	10
Sodas	6
Topo Chico	8
Lemonade	8
Coffee	5
Espresso	4
Cappuccino/Latte	7
Hot Tea	7

JOIN THE WINE CLUB

Benefits for Members

- 20% off Cultivar wine and food
- 4 Bottles of Cultivar 4 times a year for \$175
- Wine club parties

Cultivar & Caspar Estate Wines

Available To Go

We gladly accept all forms of payment except cash.

Our 6% dine in charge allows us to maintain high level of service and ensures equitable wages amongst all staff.

CURRENT CULTIVAR WINE CLUB WINES			
Cultivar	Sauvignon Blanc <i>Napa Valley</i>	2024	16/56
Cultivar	Pinot Noir <i>Santa Lucia Highlands</i>	2023	16/64
Cultivar	Cabernet Franc <i>Oak Knoll, Napa Valley</i>	2023	18/82
Cultivar	Cabernet Sauvignon <i>Leaky Lake</i>	2020	26/104

CULTIVAR WINES			
<i>We craft these wines!</i>		<i>glass/bottle</i>	
Cultivar	Rosé <i>California</i>	2023	16/56
Cultivar	Chardonnay <i>Alexander Valley</i>	2023	16/56
Cultivar	Pinot Noir <i>Sonoma Coast</i>	2024	16/64
Cultivar	Pinot Noir <i>van der Kamp</i>	2021	16/64
Cultivar	Syrah <i>Santa Lucia Highlands</i>	2023	16/64
Cultivar	Bordeaux Blend <i>Napa Valley</i>	2020	18/82
Cultivar	Cabernet Sauvignon <i>North Coast</i>	2023	17/60
Cultivar	Cabernet Sauvignon <i>Napa Valley</i>	2022	20/84
Cultivar	Port <i>Alexander Valley</i>	2014	16/64

CASPAR ESTATE WINES			
<i>We organically grow, produce, and bottle these wines!</i>		<i>glass/bottle</i>	
Caspar Estate	Sauvignon Blanc <i>Napa Valley</i>	2023	18/72
Caspar Estate	Cabernet Sauvignon <i>Napa Valley</i>	2020	26/104
Caspar Estate	Cabernet Sauvignon <i>Napa Valley</i>	2018	170
Caspar Estate	Cabernet Sauvignon <i>Napa Valley</i>	2014	180

BUBBLY			
		<i>glass/bottle</i>	
Cultivar	Brut Rosé <i>Santa Lucia Highlands</i>	NV	18/64
Gaston Chiquet	Champagne <i>France</i>	NV	20/90
Fiorini	Lambrusco Grasparossa ‘Becco Rosso’	2023	16/65

WHITE			
		<i>glass/bottle</i>	
Domaine Paul Blanck	Pinot Blanc <i>France</i>	2022	15/60
Rias Baixas Val De Meigas	Albarino <i>Spain</i>	2023	15/60
Toscana Casa Nova Della	Vermentino <i>Italy</i>	2023	15/60
Domaine du Carrou	Sancerre <i>Dominique Roger</i>	2023	23/85

RED			
		<i>glass/bottle</i>	
Indigenous	Nebbiolo <i>Piemont Italy</i>	2019	16/62
La Spinetta	Barbera <i>Italy</i>	2022	18/70
Les Vines Julien	Syrah <i>Coombsville</i>	2021	18/85
Chateau D’ Angles	Natural Wine <i>France</i>	2021	15/60
Altanza Crianza	Rioja <i>Spain</i>	2019	16/64