

# 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 FAVORITES

### Smoked Salmon Toast

infinity edged acme sourdough, dilled neufchâtel, pickled bermuda onion, cornichon, baby tomato, egg confetti, micro herb salad

18

### Loco Joe

sauté of field mushrooms, organic spinach, grass fed beef patties served over toasted rice, topped with herb gravy & two sunny eggs

21

### Nashville Hot Chicken & Sweet Potato Waffle Crisp

drizzled with buttermilk ranch & jalapeño agave syrup, bacon crumble, bed of greens

18

## SOUP & SALADS

### 🍴 Tomato Soup

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

10

### 🍴 Burrata Caprese

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

20

### 🍴 White Truffle Caesar

Pecorino Romano, sourdough bread croutons

14

*add steak, chicken or salmon 10*

### 🍴 Bacon & Blue

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

18

## BRUNCH CLASSICS

*egg dishes include your choice of: sourdough toast, fresh fruit or frisco potatoes*

### Nob Hill

softly folded brie & herb filled omelet, dungeness crab, béarnaise sauce, honey champagne dressed mixed greens, fresh-cut fruit

26

### Grilled Double Cut Pork Chop & Eggs Your Way

crisp frisco potatoes, smoked gravy, fresh cut fruit

24

### Eggs Anyways

eggs any style, choice of meat

17

### Breakfast Burrito

black beans, molinari chorizo, potatoes, white cheddar, salsa ranchera

17

### 🍴 Farmers Market Omelet

seasonal vegetables, jack cheese

16

*add choice of meat 10*

### Benedict Breakfast

poached eggs, English muffin, hollandaise

19

*choice of*

**Classic ...** Canadian bacon  
**Mushroom ...** sautéed spinach, avocado, caramelized onions, cremini, hen of the woods

### Huevos Rancheros

black beans, ranchera de molcajete, jack cheese, avocado, molinari chorizo

18

## SANDWICHES

### Urge Sliders

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

2 for 18 • 3 for 24

### Grilled Cheese

sonoma white cheddar, acme sourdough, house-made giardiniera

16

*add tomato, avocado, egg, prosciutto — 5 each*

### Steak Sandwich

avocado, chimichurri, dressed frisée, cornichons

17

## CAKES & THINGS

### 🍴 Cultivated Blueberries & Ricotta Pancakes

maple syrup & honey butter

16

### 🍴 Wild Estate-Grown Strawberry Stuffed French Toast

vanilla cream, maple syrup & lemon zested chantilly

16

### Granola

house made yogurt, seasonal fruit

14

## ADD ONS

### Chorizo, Bacon or Chicken Apple Sausage

7

### Two Eggs, Any Style

6

### Sourdough Toast

4

### Frisco Potatoes

baby split roasted, lemon & herb zested brunch potatoes

8

*Please tell your server about your allergies.*

We gladly accept all forms of payment except cash. Our 6% dine in charge allows us to maintain a high level of service and ensures equitable wages amongst all staff.

WINE LIST

WINE FLIGHTS

|                           |
|---------------------------|
| Cultivar Wine Club Flight |
| Sparkling Flight          |
| White Flight              |
| Red Flight                |
| 35                        |

BRUNCH DRINKS

|                                                      |    |
|------------------------------------------------------|----|
| Mimosa                                               | 15 |
| regular, blood orange, pomegranate                   |    |
| Spritz                                               | 16 |
| Limoncello Spritz                                    | 16 |
| Bottomless Mimosa                                    | 39 |
| Bloody Mary                                          | 15 |
| saké, sriacha salt rim, celery, housemade bloody mix |    |

BEER

|                   |    |
|-------------------|----|
| SF Brewing (16oz) | 10 |
| Pilsner           |    |
| 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

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

|                                                        |      |       |
|--------------------------------------------------------|------|-------|
| <b>Cultivar</b> Brut Rosé <i>Santa Lucia Highlands</i> | NV   | 18/64 |
| <b>Gaston Chiquet</b> Champagne <i>France</i>          | NV   | 20/90 |
| <b>Fiorini</b> Lambrusco Graparossa ‘Becco Rosso’      | 2023 | 16/65 |

WHITE

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

RED

|                                                     |      |       |
|-----------------------------------------------------|------|-------|
| <b>Indigenous</b> Nebbiolo <i>Piemont Italy</i>     | 2019 | 14/52 |
| <b>La Spinetta</b> Barbera <i>Italy</i>             | 2022 | 17/68 |
| <b>Les Vines Julien</b> Syrah <i>Coombsville</i>    | 2021 | 18/85 |
| <b>Chateau D' Angles</b> Natural Wine <i>France</i> | 2021 | 15/60 |
| <b>Altanza Crianza</b> Rioja <i>Spain</i>           | 2019 | 16/64 |

Cultivar & Caspar Estate Wines — Available To Go

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