

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

Ol’ Bay Shrimp & Rice

two sunny eggs, toasted corn & roast mushroom aborio rice, savory glazed saute of aquatic shrimp on bed of greens

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

12

Roasted Harvest Fruit Burrata

citrus confiture, hibiscus flower petals, berry reduction atop acme baguette

23

🍴 White Truffle Caesar

Pecorino Romano, sourdough bread croutons

18

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

Crispy Center Cut Pork Chop & Eggs Your Way

roast apple & white cheddar potato hash, pan jus & fresh cut fruit

26

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 21 • 3 for 27

Grilled Cheese

sonoma white cheddar, acme sourdough, house-made giardiniera

19

add tomato, avocado, egg, prosciutto — 5 each

Steak Sandwich

focaccia, avocado, chimichurri, dressed frisée, cornichons

20

CAKES & THINGS

🍴 Honey Buttermilk Pancakes

a shortstack of fluffy cakes, topped with a honey drizzle & whipped butter, fresh fruit

16

🍴 Sonoma Wildberry & Goat Cheese French Toast

stuffed thick cut cinnamon brioche, lemon zested whipped cream & organic maple syrup, fresh fruit

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

Fruit Bowl

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 serviceand ensures equitable wages amongst all staff.

WINE LIST

WINE FLIGHTS

Cultivar Wine Club Flight
Sparkling Flight
White Flight
Red Flight
35

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

BEER

SF Brewing (16oz) 10
Pilsner/Lager
Blonde Ale
IPA

NON-ALCOHOLIC

Mocktail 10
blackberry & mint, ginger beer, Topo Chico
Sodas 6
Topo Chico 8
Lemonade 8
Coffee 5
Espresso 4
Cappuccino/Latte 7

WEEKLY
HAPPENINGS

Monday Industry Night
Enjoy Happy Hour prices all night long!

Taco Tuesday
Chef's special tacos & \$10 margaritas

CURRENT CULTIVAR WINE CLUB WINES

Cultivar Brut Rose <i>Santa Lucia Highlands</i>	NV	18/64
Cultivar Pinot Noir <i>Sonoma Coast</i>	2024	16/64
Cultivar Bordeaux Blend <i>Napa Valley</i>	2020	18/82
Cultivar Cabernet Sauvignon <i>North Coast</i>	2023	17/60

CULTIVAR WINES

<i>We craft these wines!</i>	<i>glass/bottle</i>
Cultivar Rosé <i>California</i>	2023 16/56
Cultivar Sauvignon Blanc <i>California</i>	2024 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 Cabernet Franc <i>Oak Knoll, Napa Valley</i>	2020 18/82
Cultivar Cabernet Sauvignon <i>Leaky Lake</i>	2020 26/104
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 <i>Graparossa 'Becco Rosso'</i>	2023 16/65

WHITE

<i>glass/bottle</i>	
Domaine Paul Blanck Pinot Blanc <i>France</i>	2022 15/60
Les Vin Julien Viognier <i>Napa Valley</i>	2021 16/64
Les Vin Julien Chardonnay <i>Napa Valley</i>	2023 18/82
Toscana Casa Nova Della Vermentino <i>Italy</i>	2023 15/60

RED

<i>glass/bottle</i>	
Pigalle Marius Bielle Malbec Natural Wine <i>France</i>	2021 18/82
Brut(es) La Lande de Pomerol Natural Wine <i>France</i>	2021 20/90
La Spinetta Barbera <i>Italy</i>	2022 18/70
Les Vines Julien Syrah <i>Coombsville</i>	2021 18/85

Cultivar & Caspar Estate Wines — Available To Go

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