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

Roasted Harvest Fruit Burrata
citrus confiture, hibiscus flower petals, berry reduction atop acme bagguette
23
Cultivar Rose, California

Pork Chop Milan
dijon & panko crusted, summer corn risotto, forage mushroom daube, Cultivar Port glace
38
Cultivar Syrah, Santa Lucia Highlands

Prawn &Golden Squash Scampi
bucatini noodles, golden italian squash, aquatic sea prawns, ghee, gremolata zest, basil chiffonade, shaved grana
36
Cultivar 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
39

Hummus
whipped & seasoned, Caspar Estate extra virgin olive oil, crudite & bread crisps
17

Urge Sliders (2)
angus beef, melted white cheddar, lettuce, caramelized onion, pickle, 1000 sauce
21
three sliders for 27

Grilled Cheese
sonoma white cheddar, acme sourdough, house-made giardiniera
19
+ add tomato or avocado or prosciutto 5

Tasmanian Deviled Smoked Salmon Flatbread
spicy caviared greek yogurt, Caspar Estate grown micro greens
18

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
12

White Truffle Caesar
crisp romaine, parmesan, homemade croutons, signature truffle dressing
18
+ add steak, chicken or salmon 10

MAINS

Grilled NY Strip Steak
red wine demi & blue cheese crumble
47
Caspar Estate Cabernet Sauvignon, Napa Valley

Ora King Wild Seared Salmon
Caspar Estate meyer lemon honey glace, Legume du Jour, sea salted yukon golds
42
Caspar Estate Sauvignon Blanc, Napa Valley

Roasted Chicken Waldorf
smashed yukon potatoes, roast apple, mire piox & grape, papita crunch pan jus
35
Cultivar Cabernet Franc, Oak Knoll

Harvest Tart
farm fresh harvest encased in puff pastry topped with sonoma goat cheese crumble, atop dressed greens
31
Cultivar Bordeaux Blend, Napa Valley

LIMITED HARVEST

Salmon Nicoise
26
hard egg, split tomato & baby yukon, haricots vert, olive tapanade, hemp seed sprinkle, seared wild ora king salmon

SIDES

Bread Service
9

Golden Gate French Fries
zested lemon, garlic, herbs
11

Sweet Potato Gaufrettes
pepita aioli
11

Sauté of Varietal Green Beans
corn flour dusted, lemon zest & toasted sesame seeds
11

Loaded Smashed Potatoes
hint of cream, butter, bacon, white cheddar cheese, chives
15

Summer Corn & Forage Mushroom Risotto
shaved grana
14

Simple Salad
greens, tomato, cucumber, dressing
11

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase foodborne illness.

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

Aperol Spritz	16
Limoncello Spritz	16
Beer (16oz)	
SF Brewing	10
Pilsner	
Blonde Ale	
IPA	

NON-ALCOHOLIC

Mocktail	10
strawberry balsamic, ginger beer, Topo Chico	
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

CURRENT CULTIVAR WINE CLUB WINES

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

CULTIVAR WINES

We craft these wines!

		glass/bottle
Cultivar Rosé *California*	2023	16/56
Cultivar Sauvignon Blanc *Napa Valley*	2024	16/56
Cultivar Chardonnay *Alexander Valley*	2023	16/56
Cultivar Pinot Noir *Santa Lucia Highlands*	2023	16/64
Cultivar Pinot Noir *van der Kamp*	2021	16/64
Cultivar Syrah *Santa Lucia Highlands*	2023	16/64
Cultivar Cabernet Franc *Oak Knoll, Napa Valley*	2023	18/82
Cultivar Cabernet Sauvignon *(Leaky Lake) Napa Valley*	2020	26/104
Cultivar Cabernet Sauvignon *Napa Valley*	2022	20/84
Cultivar Port *Alexander Valley*	2014	16/64

CASPAR ESTATE WINES

We organically grow, produce, and bottle these wines!

		glass/bottle
Caspar Estate Sauvignon Blanc *Napa Valley*	2023	18/72
Caspar Estate Cabernet Sauvignon *Napa Valley*	2020	26/104
Caspar Estate Cabernet Sauvignon *Napa Valley*	2018	170
Caspar Estate Cabernet Sauvignon *Napa Valley*	2014	180

BUBBLY

		glass/bottle
Cultivar Brut Rosé *Santa Lucia Highlands*	NV	18/64
Gaston Chiquet Champagne *France*	NV	20/90
Fiorini Lambrusco Grasparossa 'Becco Rosso'	2023	16/65

WHITE

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

RED

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

HAPPY HOUR

Monday – Friday • 4:00PM – 6:00PM • $10 *Wines by the Glass* • $8 *Bites*

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.