

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

Grilled Steak & Eggs

7 oz. flat iron & 2 eggs cooked to your liking, served with roasted frisco potatoes & toasted acme sourdough, cabernet jus
28

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

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
26

Smoked Salmon Toast

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

CAKES & THINGS

🍴 Honey Buttermilk Pancakes

a shortstack of fluffy cakes, topped with a honey drizzle & whipped butter, fresh fruit
16

🍴 Fall Pumpkin French Toast

stuffed thick cut cinnamon brioche, house made roasted pumpkin puree, Caspar Estate honey, whipped cream & fresh fruit
16

Granola

house made yogurt, seasonal fruit
14

🍴 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

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

10

Almanac Seaside West Coast IPA
East Brothers Gold IPA
East Brothers Blonde Ale
Headlands Point Bonita Pilsner

NON-ALCOHOLIC

Mocktail 10
seasonal farmed fruit
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 Chardonnay <i>Alexander Valley</i>	2023	16/56
Cultivar Merlot <i>Atlas Peak</i>	2023	18/82
Cultivar Syrah <i>Santa Lucia Highlands</i>	2023	16/64
Cultivar Cabernet Sauvignon <i>Napa Valley</i>	2022	20/84

CULTIVAR WINES

We craft these wines! glass/bottle

Cultivar Rosé <i>California</i>	2023	16/56
Cultivar Sauvignon Blanc <i>Napa Valley</i>	2024	16/56
Cultivar Pinot Noir <i>Sonoma Coast</i>	2023	16/64
Cultivar Pinot Noir <i>Santa Lucia Highlands</i>	2023	16/64
Cultivar Pinot Noir <i>van der Kamp</i>	2021	16/64
Cultivar Bordeaux Blend <i>Napa Valley</i>	2020	18/82
Cultivar Cabernet Franc <i>Oak Knoll, Napa Valley</i>	2023	18/82
Cultivar Cabernet Sauvignon (<i>Leaky Lake</i>) <i>Napa Valley</i>	2021	26/104
Cultivar Cabernet Sauvignon <i>North Coast</i>	2023	17/60
Cultivar Port <i>Alexander Valley</i>	2014	16/64

CASPAR ESTATE WINES

We organically grow, produce, and bottle these wines! glass/bottle

Caspar Estate Sauvignon Blanc <i>Napa Valley</i>	2022	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

glass/bottle

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

glass/bottle

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
Lagar de Cervera Rías Baixas Albariño <i>Spain</i>	2024	16/64

RED

glass/bottle

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 Côtes du Rhône <i>France</i>	2022	18/85

Happy Hour | Monday – Friday • 4PM – 6PM • Saturday-Sunday • 3PM – 4PM

Cultivar & Caspar Estate Wines — Available To Go

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