

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**
with Seasonal Fruit
apples, persimmon, crostini
23

 *Cultivar Rose, California*

 **Pork Chop Milanese**
dijon & panko crusted, served with
wild mushroom risotto
38

 *Cultivar Syrah, Santa Lucia Highlands*

Shrimp Scampi
bucatini noodles, seared prawns,
white wine, garlic, butter
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,
IOOO 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

MAINS

Grilled NY Strip Steak
topped with chimichurri sauce,
served with potato puree & buttered
carrots
47

 *Caspar Estate Cabernet Sauvignon, Napa Valley*

Roasted Chicken Waldorf
smashed yukon potatoes, roast apple,
mire piox & grape, papita crunch
pan jus
35

 *Cultivar Cabernet Franc, Oak Knoll*

Seared Salmon
Caspar Estate meyer lemon honey
glace, haricot verts, yukon potato
42

 *Caspar Estate Sauvignon Blanc, Napa Valley*

 **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 boiled egg, cherry tomatoes, baby
yukons, haricot vert, olive tapanade

*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*

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

 **Caesar Salad**
crisp romaine, parmesan, homemade
croutons
18
+ add steak, chicken or 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

 **Mushroom Risotto**
wild mushrooms, parmesan
14

 **House Salad**
greens, tomato, cucumber, dressing
11

WINE LIST

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

SPRITZ & BEER	
Aperol Spritz	16
Limoncello Spritz	16
Beer	10
Almanac Seaside West	
Coast IPA	
East Brothers Gold IPA	
East Brothers Blonde Ale	
Headlands Point Bonita	
Pilsner	

NON - ALCOHOLIC	
Mocktail <i>seasonal farmed fruit</i>	10
Punk AF <i>West Coast Style IPA</i>	8
Sodas	6
Topo Chico	8
Lemonade	8
Coffee	5
Hot Tea	7

JOIN THE WINE CLUB

Benefits for Members

- 20% off Cultivar wine and food
- 4 bottles of Cultivar 4 times a year
- Wine club parties

Cultivar & Caspar Estate Wines
Available To Go

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			
<i>We craft these wines!</i>		<i>glass/bottle</i>	
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) 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			
<i>We organically grow, produce, and bottle these wines!</i>		<i>glass/bottle</i>	
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			
		<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
Conquilla	Brut Cava <i>Spain</i>	NV	12/49

WHITE			
		<i>glass/bottle</i>	
Fritz Winery	Native Sauvignon Blanc <i>Dry Creek Valley</i>	2023	18/45
Les Vin Julien	Viognier <i>Napa Valley</i>	2021	16/64
Fritz Winery	Reserve Chardonnay <i>Russian River Valley</i>	2022	20/55
Les Vin Julien	Chardonnay <i>Napa Valley</i>	2023	18/82
Dominique Roger	Sancerre <i>France</i>	2024	24/91
Lagar de Cervera	Rías Baixas <i>Albariño Spain</i>	2024	16/64

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
Fritz Winery	Toboni Pinot Noir <i>Russian River Valley</i>	2022	22/65
Fritz Winery	Reserve Malbec <i>Dry Creek Valley</i>	2021	25/70
Les Vines Julien	Côtes du Rhône <i>France</i>	2021	18/85
Les Vines Julien	Syrah <i>Coombsville</i>	2021	18/68
Indigenous	Nebiollo <i>Italy</i>	2020	14/53

HAPPY HOUR

Monday – Friday • 4:00PM – 6:00PM • Saturday-Sunday • 3:00PM – 4:00PM

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.