

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.

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

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

Burrata with Seasonal Fruit
apples, persimmon, crostini
23

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 + 10

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, green beans, 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

Pork Chop
grilled 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

Mushroom Risotto
wild mushrooms, parmesan
17
add steak, chicken or salmon + 10
Cultivar Chardonnay, Alexander Valley

SIDES

Bread Service
9
French Fries
salted
11

Sweet Potato Fries
chipotle 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
House Salad
greens, tomato, cucumber, dressing
11

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

WEEKLY HAPPENINGS
Monday Industry Night
Enjoy Happy Hour prices all night long!
Taco Tuesday
Chef's special tacos & \$10 margaritas

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	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>Yountville</i>	2023	22/95

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>	2023	16/64
Cultivar	Pinot Noir <i>van der Kamp</i>	2021	16/64
Cultivar	Syrah <i>Santa Lucia Highlands</i>	2023	16/64
Cultivar	Merlot <i>Atlas Peak</i>	2023	18/82
Cultivar	Bordeaux Blend <i>Napa Valley</i>	2020	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	Cabernet Sauvignon <i>Napa Valley</i>	2022	20/80
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 Grasperossa ‘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 Albariño <i>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
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.
A 20% gratuity is automatically included for parties of more than 7 guests.