

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.

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

Caesar Salad
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

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

BRUNCH CLASSICS

egg dishes include your choice of: sourdough toast, fresh fruit or frisco potatoes
**Grilled 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

Cheese Omelet
mozzerlla mixed greens salad &
fruit
16
add choice of meat 10

Huevos Rancheros
black beans, ranchera de molcajete,
jack cheese, avocado, molinari chorizo
18

CAKES & THINGS

Waffles
butter & syrup
16

French Toast
maple syrup, whipped cream
& fresh fruit
16

ADD-ONS

Benedict Breakfast
19
choice of
Traditional ... Canadian bacon,
poached egg, hollandaise
Mushroom ... sautéed spinach,
avocado, poached eggs,
caramelized onions,
cremini, hen of the woods
Smoked Salmon ... tomatoes, smoked
salmon, poached eggs, hollandaise

Grilled Steak & Eggs
7 oz. flat iron & 2 eggs cooked to your
liking, served with roasted frisco pota-
toes & toasted acme sourdough, caber-
net jus
28

Chicken & Waffles
drizzled with buttermilk ranch
& jalapeño agave syrup, bacon
crumble, bed of greens
18

**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 Alexander Valley	2023	16/56
Cultivar Merlot Atlas Peak	2023	18/82
Cultivar Syrah Santa Lucia Highlands	2023	16/64
Cultivar Cabernet Sauvignon Napa Valley	2022	20/84

CULTIVAR WINES

We craft these wines! glass/bottle

Cultivar Rosé California	2023	16/56
Cultivar Sauvignon Blanc Napa Valley	2024	16/56
Cultivar Pinot Noir Sonoma Coast	2023	16/64
Cultivar Pinot Noir Santa Lucia Highlands	2023	16/64
Cultivar Pinot Noir van der Kamp	2021	16/64
Cultivar Bordeaux Blend Napa Valley	2020	18/82
Cultivar Cabernet Franc Oak Knoll, Napa Valley	2023	18/82
Cultivar Cabernet Sauvignon (Leaky Lake) Napa Valley	2021	26/104
Cultivar Cabernet Sauvignon North Coast	2023	17/60
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	2022	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 Graparossa 'Becco Rosso'	2023	16/65

WHITE

glass/bottle

Fritz Winery Native Sauvignon Blanc Dry Creek Valley	2023	18/45
Les Vin Julien Viognier Napa Valley	2021	16/64
Fritz Winery Reserve Chardonnay Russian River Valley	2022	20/55
Les Vin Julien Chardonnay Napa Valley	2023	18/82
Toscana Casa Nova Della Vermentino Italy	2023	15/60
Lagar de Cervera Rías Baixas Albariño Spain	2024	16/64

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
Fritz Winery Toboni Pinot Noir Russian River Valley	2022	22/65
Fritz Winery Reserve Malbec Dry Creek Valley	2021	25/70
Les Vines Julien Côtes du Rhône France	2021	18/85

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

Cultivar & Caspar Estate Wines — Available To Go

We gladly accept all forms of payment except cash.

Our 6% dine in charge allows us to maintain a high level of service and ensures equitable wages amongst all staff.