

# 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 glaze, 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

<b>Aperol Spritz</b>	16
<b>Limoncello Spritz</b>	16
<b>Beer</b>	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

<b>Cultivar</b> Sauvignon Blanc <i>Napa Valley</i>	2024	16/56
<b>Cultivar</b> Pinot Noir <i>Santa Lucia Highlands</i>	2023	16/64
<b>Cultivar</b> Cabernet Franc <i>Oak Knoll, Napa Valley</i>	2023	18/82
<b>Cultivar</b> Cabernet Sauvignon <i>Yountville</i>	2023	22/95

## CULTIVAR WINES

*We craft these wines!*

		<i>glass/bottle</i>
<b>Cultivar</b> Rosé <i>California</i>	2023	16/56
<b>Cultivar</b> Chardonnay <i>Alexander Valley</i>	2023	16/56
<b>Cultivar</b> Pinot Noir <i>Sonoma Coast</i>	2023	16/64
<b>Cultivar</b> Pinot Noir <i>van der Kamp</i>	2021	16/64
<b>Cultivar</b> Syrah <i>Santa Lucia Highlands</i>	2023	16/64
<b>Cultivar</b> Merlot <i>Atlas Peak</i>	2023	18/82
<b>Cultivar</b> Bordeaux Blend <i>Napa Valley</i>	2020	18/82
<b>Cultivar</b> Cabernet Sauvignon ( <i>Leaky Lake</i> ) <i>Napa Valley</i>	2021	26/104
<b>Cultivar</b> Cabernet Sauvignon <i>North Coast</i>	2023	17/60
<b>Cultivar</b> Cabernet Sauvignon <i>Napa Valley</i>	2022	20/80
<b>Cultivar</b> Port <i>Alexander Valley</i>	2014	16/64

## CASPAR ESTATE WINES

*We organically grow, produce, and bottle these wines!*

		<i>glass/bottle</i>
<b>Caspar Estate</b> Sauvignon Blanc <i>Napa Valley</i>	2022	18/72
<b>Caspar Estate</b> Cabernet Sauvignon <i>Napa Valley</i>	2020	26/104
<b>Caspar Estate</b> Cabernet Sauvignon <i>Napa Valley</i>	2018	170
<b>Caspar Estate</b> Cabernet Sauvignon <i>Napa Valley</i>	2014	180

## BUBBLY

		<i>glass/bottle</i>
<b>Cultivar</b> Brut Rosé <i>Santa Lucia Highlands</i>	NV	18/64
<b>Gaston Chiquet</b> Champagne <i>France</i>	NV	20/90
<b>Fiorini</b> Lambrusco Grasperossa 'Becco Rosso'	2023	16/65
<b>Conquilla</b> Brut Cava <i>Spain</i>	NV	12/49

## WHITE

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

## RED

		<i>glass/bottle</i>
<b>Pigalle Marius Bielle</b> Malbec Natural Wine <i>France</i>	2021	18/82
<b>Brut(es)</b> La Lande de Pomerol Natural Wine <i>France</i>	2021	20/90
<b>Fritz Winery Toboni</b> Pinot Noir <i>Russian River Valley</i>	2022	22/65
<b>Fritz Winery Reserve</b> Malbec <i>Dry Creek Valley</i>	2021	25/70
<b>Les Vines Julien</b> Côtes du Rhône <i>France</i>	2021	18/85
<b>Indigenous</b> Nebiollo <i>Italy</i>	2020	14/53
<b>La Spinetta</b> Barbera <i>Italy</i>	2023	18/70

## 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.*