

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.

BRUNCH BEVERAGES

Bottomless Mimomas

Cava... choice of orange, cranberry, pineapple juice
30

Cultivar Bloody Mary

Caspar Estate grown tomatoes, olives, lemon, lime, celery
18

SOUP & SALADS

Tomato Soup

Cultivar Cabernet Sauvignon, cream, Caspar Estate extra virgin olive oil
12

Burrata with Seasonal Fruit

apples, persimmon, crostini
23

Caesar Salad

Pecorino Romano, sourdough bread croutons
18

add steak, chicken or salmon 10

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, 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

Huevos Rancheros

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

Benedict Breakfast

choice of

Traditional ... Canadian bacon, poached egg, hollandaise

Mushroom ... sautéed spinach, avocado, poached eggs, caramelized onions, cremini, hen of the woods
19

Grilled Steak & Eggs

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

Chicken & Waffles

fried chicken, butter and syrup, buttermilk ranch
18

FROM THE GRIDDLE

Waffles

butter & syrup, mixed berries
16

French Toast

maple syrup, whipped cream & fresh fruit
16

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 service and 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
 Pellegrino 8
 Lemonade 4
 Coffee 5
 Hot Tea 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!

		<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</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!

		<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

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
Toscana Casa Nova Della Vermentino <i>Italy</i>	2023	15/60
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

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

Cultivar & Caspar Estate Wines — Available To Go

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