

SOFT OPEN WINES/MENU

RED SANGRIA \$8 GLASS / \$32 JUG

MIMOSA \$8 GLASS / \$32 JUG

WINE MARGARITA \$8 GLASS / \$32 JUG

SPARKLING, DOMAINE LAURIER BRUT
CALIFORNIA, METHODE CHAMPENOISE
\$8 GLASS / \$32 BTL

PINOT GRIGIO, PASQUA
VENEZIE, ITALY, 2020
\$8 GLASS / \$32 BTL

SAUVIGNON BLANC, HATCHER
SIERRA FOOTHILLS, CALIFORNIA, 2020
\$9 GLASS / \$36 BTL

RIESLING, RANCHO SISQUOC, FLOOD FAMILY
SANTA BARBARA, CALIFORNIA, 2018
\$9 GLASS / \$36 BTL

UNOAKED CHARDONNAY, BALLETO ESTATE
RUSSIAN RIVER, CALIFORNIA, 2020
\$9 GLASS / \$36 BTL

ROSE, CASTORO (ORGANIC)
PASO ROBLES, CALIFORNIA, 2020
\$9 GLASS / \$36 BTL

MALBEC, FINCA EL ORIGEN RESERVA
UCO VALLEY, ARGENTINA, 2019
\$8 GLASS / \$32 BTL

PINOT NOIR, STEVEN VINCENT
NORTH COAST, CALIFORNIA, 2019
\$9 GLASS / \$36 BTL

TEMPRANILLO, BARON DE LEY
RIOJA, SPAIN, 2018
\$9 GLASS / \$36 BTL

ZINFANDEL, BELLA GRACE
AMADOR COUNTY, CALIFORNIA, 2018
\$9 GLASS / \$36 BTL

CABERNET SAUVIGNON, SUMMERS ESTATE
SONOMA COAST & NAPA, CALIFORNIA, 2018
\$9 GLASS / \$36 BTL

SHIRAZ, GREG NORMAN ESTATE
LIMESTONE COAST, AUSTRALIA, 2019
\$9 GLASS / \$36 BTL

PORT, GLORIA TAWNY, PORTUGAL
\$9 GLASS / \$36 BTL (DESSERT)

SAUTERNES, LA FLEUR RENAISSANCE, FRANCE
\$9 GLASS / \$36 BTL (DESSERT)



WINE LOUNGE

201 Ocean Avenue
San Francisco, CA 94112
(415) 939-1788
checkinsf.com

*Wine glasses, approx. 5oz pour
Dessert Wines glasses approx. 2.5oz pour*

CHEESE & CHARCUTERIE

CHEESE PLATE \$15

3 Cheeses, Medjool Dates, Fruit, Cashews, Honey, Crackers

CHEESE & CHARCUTERIE PLATE \$15

2 Cheeses, Salami, Prosciutto, Medjool Dates, Cashews, Fruit, Crackers

OLIVES, HUMMUS & PITA \$10

DESSERT

MACAROONS \$4

Sampler of 2

BEERS

MODELO ESPECIAL 12OZ \$5 BTL

SIERRA NEVADA 12OZ \$5 BTL

COMING SOON DRAFT BEER SELECTION

NON-ALCOHOLIC

COCA-COLA MINI \$4

SPRITE LEMON&LIME MINI \$4

SCHWEPPES CLUB SODA MINI \$6

PERRIER SPARKLING WATER, TALL \$12

BOTTLED WATER MINI \$3

COMING SOON ESPRESSO COFFEE



Soft Opening Tasting Guide

Sparkling:

Sparkling, Domaine Laurier Brut, California, Methode Champenoise

Premium Chardonnay, French process resulting in fine bubbles, crisp acidity

White/Rose Wines:

Pinot Grigio, Pasqua, Venetie, Italy, 2020

Fruity, flavors of pear and apricot, refreshing

Sauvignon Blanc, Hatcher, Sierra Foothills, California, 2020

Flavors of apricot, lemongrass, citrus and honeydew

Riesling, Rancho Sisquoc, Flood Family, Santa Barbara, California, 2018

Yellow pear, honeysuckle, jasmine and green tea

Unoaked Chardonnay, Balletto Estate, Russian River, California, 2020

No oak, all stainless steel, crisp, Lucious, bright and tropical

Rose, Castoro, Paso Robles, California, 2020

Certified Organic, Grenache grapes, off dry, light body

Red Wines:

Malbec, Finca el Origen Reserva, Uco Valley, Argentina, 2019

Red fruits, violet, vanilla, and spice, silky tannins

Pinot Noir, Steven Vincent, North Coast, California, 2019

Medium body, cherry, cranberry, blood orange, smooth finish

Tempranillo, Baron de Ley, Rioja, Spain, 2018

Tobacco, spice, leather and strawberry, medium body

Zinfandel, Bella Grace, Amador County, California, 2018

65 year old vines, full body, dark fruit, cherry and vanilla

Cabernet Sauvignon, Summers Estate, Napa & Sonoma Coast, California, 2018

Cabernet from select vineyards offer a medium body, plum, espresso

Shiraz, Greg Norman Estate, Limestone Coast, Australia, 2019

Cool maritime climate offers well structured shiraz, 18 months oak

Wine Cocktails:

Red Sangria, De La Costa, Paso Robles, California

Delightful mixture of zinfandel and merlot, fruit and spices

La Catrina Classic Lime Margarita

100% Blue agave from Jalisco, natural flavors and fresh lime

Dessert Wines:

Port, Gloria Tawny, Portugal

Sweet fortified red wines with long wood barrel aging

Sauternes, La Fleur Renaissance, France

Premium Semillon grapes, apricot, honey, floral and sweet