

## DRINKS MENU

### SPARKLING WINES

**1) SPARKLING BRUT**, DOMAINE CALIFORNIA, CHARMAT METHOD  
\$9 GLASS / \$36 BTL

**2) SPARKLING ROSE**, HEARTCRAFT CALIFORNIA, CHARMAT METHOD  
\$9 GLASS / \$36 BTL

### WHITE WINES

**3) MUSCAT**, CANELLI MENDOCINO, CALIFORNIA  
\$9 GLASS / \$36 BTL

**4) PINOT GRIS**, PORTLANDIA WILLAMETTE VALLEY, OREGON, 2020  
\$9 GLASS / \$36 BTL

**5) GEWÜRTZTRAMINER**, FELLOW CLARKSBURG, CALIFORNIA, 2018  
\$9 GLASS / \$36 BTL

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

**7) SAUVIGNON BLANC**, HATCHER SIERRA FOOTHILLS, CALIFORNIA, 2020  
\$10 GLASS / \$40 BTL

**8) RIESLING**, HEINRICH VOLLMER PFALZ, GERMANY, 2020  
\$10 GLASS / \$40 BTL

**9) FIANO**, OAK FARM LIDO, CALIFORNIA, 2021  
\$12 GLASS / \$48 BTL

**10) UNOAKED CHARDONNAY**, BALLETO RUSSIAN RIVER, CALIFORNIA, 2021  
\$11 GLASS / \$44 BTL

**11) CHARDONNAY**, OAK FARM LODI, CALIFORNIA, 2021  
\$12 GLASS / \$48 BTL

### ROSE WINES

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

### RED WINES

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

**14) MALBEC**, ORFILA ESTATE MENDOZA, ARGENTINA, 2019  
\$9 GLASS / \$36 BTL

**15) PINOT NOIR**, LAURIER CARNEROS, CALIFORNIA, 2018  
\$9 GLASS / \$36 BTL

**16) MERLOT/CORVINA**, PASSIMENTO VERONA, ITALY, 2017  
\$10 GLASS / \$40 BTL

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

**18) TIEVOLI RED BLEND**, OAK FARM 74% ZINFANDEL / 14% PETIT SIRAH / 10% BARBERA LODI, CALIFORNIA, 2019  
\$10 GLASS / \$40 BTL

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

**20) CABERNET SAUVIGNON**, BROADSIDE PASO ROBLES, CALIFORNIA 2019  
\$9 GLASS / \$36 BTL

**21) CABERNET SAUVIGNON**, SUMMER ESTATE SONOMA COAST & NAPA, CALIFORNIA, 2018  
\$9 GLASS / \$36 BTL

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

**23) CABERNET FRANC**, BRADY PASO ROBLES, CALIFORNIA 2019  
\$12 GLASS / \$48 BTL

### DESSERT WINES

**24) PORT**, GLORIA TAWNY, PORTUGAL  
\$9 GLASS / \$36 BTL

**25) SAUTERNES**, LA FLEUR RENAISSANCE, FRANCE \$10 GLASS / \$40 BTL

### DRAFT BEER

**NOR CAL PILSNER** 5.2% \$7 GLASS / \$28 JUG  
**SANTA CRUZ BLONDE**, 4.5% \$7 GLASS / \$28 JUG  
**TWO SEAM IPA**, 6.5% \$7 GLASS / \$28 JUG

### BOTTLED BEER

**MODELO ESPECIAL** 12OZ \$6 BTL  
**SIERRA NEVADA** 12OZ \$6 BTL

### WINE COCKTAILS

**RED SANGRIA** \$8 GLASS / \$32 JUG

**WHITE SANGRIA** \$8 GLASS / \$32 JUG

**MIMOSA** \$8 GLASS / \$32 JUG

**WINE MARGARITA** \$8 GLASS / \$32 JUG

**WINE MOJITO** \$8 GLASS / \$32 JUG



## WINE LOUNGE

201 Ocean Avenue  
San Francisco, CA 94112  
(415) 494-5137  
checkinsf.com

***We do a combination of Table & Bar service. You're always welcome to wave or see us at the bar, especially if we're busy.***

Happy Hour 5-7pm Wed-Sun

20% off all beverages

*Corkage \$20 per bottle*

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

*Prices not including local Sales tax.*

*Gift Certificates are available on request!*

## FOOD MENU

### **CHEESE & CHARCUTERIE**

CHEESE PLATE \$15

3 Cheeses, Medjool Dates, Seasonal Fruit, Cashews, Honey, Crackers *(vegetarian)*

CHEESE & CHARCUTERIE PLATE \$15

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

OLIVES, HUMMUS & PITA \$10 *(vegetarian)*

### **HOT BAR BITES**

***(AVAILABLE DAILY UNTIL SOLD OUT)***

FLATBREAD PIZZAS \$15

CHEESE; *Mozzarella, Oregano & Basil (vegetarian)*

ITALIAN; *Prosciutto, Mozzarella, Oregano & Basil*

SUPREME; *Salami, Mozzarella, Oregano & Basil*

LASAGNE \$15

Pasticcio style; Beef, Ham and Mozzarella with Spring Salad

VENEZUELAN TEQUEÑOS \$12

Baked Cheese Pastry Sticks, 8 per serve *(vegetarian)*

### **SWEET**

MACAROONS \$4 (Sampler of 4)

### **NON-ALCOHOLIC DRINKS**

PERRIER SPARKLING WATER, SHORT \$8

SCHWEPES CLUB SODA MINI \$6

COCA-COLA MINI \$4

SPRITE LEMON & LIME MINI \$4

BOTTLED WATER MINI \$3

ESPRESSO COFFEE \$3