

DRINKS MENU

SPARKLING WINES

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

2) SPARKLING ROSE, DOMAINE 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
\$11 GLASS / \$44 BTL

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

6) PINOT GRIGIO, PASQUA VENEZIE, ITALY, 2020
\$9 GLASS / \$36 BTL

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

8) RIESLING, HEINRICH VOLLMER PFALZ, GERMANY, 2020
\$11 GLASS / \$44 BTL

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

10) UNOAKED CHARDONNAY, BALLETTTO RUSSIAN RIVER, CALIFORNIA, 2021
\$12 GLASS / \$48 BTL

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

ROSE WINES

12) ROSE, CASTORO (ORGANIC) PASO ROBLES, CALIFORNIA, 2020
\$10 GLASS / \$40 BTL

RED WINES

13) MALBEC, FINCA EL ORIGEN RESERVA UCO VALLEY, ARGENTINA, 2019
\$9 GLASS / \$36 BTL

14) PINOT NOIR, LAURIER CARNEROS, CALIFORNIA, 2018
\$10 GLASS / \$40 BTL

15) SANGIOVESE, MESSER DEL FAUNO PUGLIA, ITALY, 2017
\$9 GLASS / \$36 BTL

16) MERLOT/CORVINA, PASSIMENTO VERONA, ITALY, 2017
\$12 GLASS / \$48 BTL

17) TEMPRANILLO, BARON DE LEY RIOJA, SPAIN, 2018
\$12 GLASS / \$48 BTL

18) TIEVOLI RED BLEND, OAK FARM 74% ZINFANDEL / 14% PETIT SIRAH / 10% BARBERA LODI, CALIFORNIA, 2019
\$12 GLASS / \$48 BTL

19) ZINFANDEL, BELLA GRACE AMADOR COUNTY, CALIFORNIA, 2018
\$11 GLASS / \$44 BTL

20) CABERNET SAUVIGNON, BROADSIDE PASO ROBLES, CALIFORNIA 2019
\$11 GLASS / \$44 BTL

21) SHIRAZ, GREG NORMAN ESTATE LIMESTONE COAST, AUSTRALIA, 2019
\$11 GLASS / \$44 BTL

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

DESSERT WINES

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

24) 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
HARMONIC IPA, 6.8% \$7 GLASS / \$28 JUG

BOTTLED BEER

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

WINE COCKTAILS

RED SANGRIA \$9 GLASS / \$36 JUG

WHITE SANGRIA \$9 GLASS / \$36 JUG

MIMOSA \$9 GLASS / \$36 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

0% ABV SPARKLING CHARDONNAY \$9 GLS/\$36 BTL

PERRIER SPARKLING WATER, SHORT \$8

CLUB SODA MINI \$6

COCA-COLA, DIET COKE, OR SPRITE MINI \$4

BOTTLED WATER MINI \$3

ESPRESSO COFFEE \$3