

DRINKS MENU

SPARKLING WINES

1) SPARKLING BRUT, HEARTCRAFT
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
\$11 GLASS / \$44 BTL

5) GEWÜRTZTRAMINER, BALLETO
RUSSIAN RIVER, CALIFORNIA, 2018
\$11 GLASS / \$44 BTL

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

7) SAUVIGNON BLANC, LOBSTER REEF
MARLBOROUGH, NEW ZEALAND, 2021
\$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, BALLETO
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

COCKTAILS ON REVERSE SIDE

DRAFT BEER

PILSNER 5.2% \$7 GLASS / \$28 JUG
BLONDE, 4.5% \$7 GLASS / \$28 JUG
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



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



LOUNGE

Introductory Cocktail Menu

Cocktails \$12

(20% off during Happy Hour)

Cocktails are made from scratch, so there may be a short wait at busy times. Item availability may alter daily.

We feature a limited range of spirits. Substitutions or alternative mixes based on available ingredients, and may not be possible at certain times.

Check-In Kir Royale

Creme de Cassis, Heartcraft Californian Sparkling Brut, Fresh Raspberries

Cali Gin Tonic (Spanish style)

Half Moon Bay Distillery Gin, Tonic, Fresh Sliced Citrus, Dried Juniper Berries, Sprig of Fresh Rosemary

The Rich Manhattan

Tim Smith Southern Reserve Bourbon or Rye, Vermouth Rossi, Bitters & Luxardo Cherry

Balboa Old Fashion

Tim Smith Southern Reserve Bourbon or Rye, Homemade Sugar Syrup, Orange Twist

Lower Ocean Margarita

6 Degree Blanco Tequila, Home Squeezed Citrus, Triple Sec, Organic Agave Syrup. Tajin or Salt rim. *Made with Mezcal on request*

Mission Terrace Mule

Plush Vodka, Home Squeezed Citrus, Ginger Beer, Crystalized Ginger

The J Church Mai Tai (Trader Vic Recipe)

Combo White and Dark Rum, Trader Vic's Orgeat, Triple Sec, Home Squeezed Citrus, Organic Agave Syrup. Sprig of mint

Excelsior Lemon Drop

Plush Vodka, Home Squeezed Citrus, Homemade Simple Syrup, Triple Sec. Sugar rim & Citrus slice

The 29 Mezcal Sour

Mezcal Espadin, Organic Agave Syrup, Home Squeezed Citrus, Vegan Egg-White Alternative. *Made with alternative spirits on request*

The 49 Classic Martini

Plush Vodka or Half Moon Bay Distillery Gin, Extra Dry Vermouth, Bitters, Olives

The Geoffrey Gibson

Half Moon Bay Distillery Gin, Extra Dry Vermouth. Cocktail Onion

The Check-Out Espresso Martini

Plush Plum Vodka, Espresso, Homemade Simple Syrup