

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) PINOT GRIS (GRIGIO), PORTLANDIA
WILLAMETTE VALLEY, OREGON, 2021
\$11 GLASS / \$44 BTL

4) GEWÜRTZTRAMINER, BALLETO
RUSSIAN RIVER, CALIFORNIA, 2022
\$11 GLASS / \$44 BTL

5) SAUVIGNON BLANC, LOBSTER REEF
MARLBOROUGH, NEW ZEALAND, 2022
\$10 GLASS / \$40 BTL

6) RIESLING, HEINRICH VOLLMER
PFALZ, GERMANY, 2021
\$11 GLASS / \$44 BTL

7) UNOAKED CHARDONNAY, BALLETO
RUSSIAN RIVER, CALIFORNIA, 2022
\$12 GLASS / \$48 BTL

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

ROSE WINES

9) ROSE, CASTORO (ORGANIC)
PASO ROBLES, CALIFORNIA, 2022
\$10 GLASS / \$40 BTL

DESSERT WINES

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

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

RED WINES

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

13) SANGIOVESE, MESSER DEL FAUNO
PUGLIA, ITALY, 2021
\$9 GLASS / \$36 BTL

14) TEMPRANILLO, BARON DE LEY
RIOJA, SPAIN, 2019
\$12 GLASS / \$48 BTL

15) ZINFANDEL, BELLA GRACE
AMADOR COUNTY, CALIFORNIA, 2021
\$11 GLASS / \$44 BTL

16) CABERNET SAUVIGNON, BROADSIDE
PASO ROBLES, CALIFORNIA 2021
\$12 GLASS / \$48 BTL

17) CABERNET FRANC, BRADY
PASO ROBLES, CALIFORNIA 2021
\$13 GLASS / \$52 BTL

18) BARBERA, BELLA GRACE
AMADOR COUNTY, CALIFORNIA, 2021
\$13 GLASS / \$52 BTL

DRAFT BEER

BLONDE 5.2% \$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

WHITE PEACH BELINNI \$10 GLASS / \$40 JUG

WINE MOJITO \$8 GLASS / \$32 JUG

WINE MARGARITA \$8 GLASS / \$32 JUG

RED SANGRIA \$9 GLASS / \$36 JUG

We do a combination of Table & Bar service

Happy Hour 5-7pm Wed-Sun

20% off alcohol beverages

Wine, approx 5oz pour, Dessert Wines approx. 2.5oz pour. Prices not including local Sales tax.

COCKTAILS \$12

 **CHECK-IN KIR ROYALE**
CREME DE CASIS, SPARKLING BRUT, RASPBERRIES

 **CALI GIN TONIC**
GIN, TONIC, SLICED CITRUS, JUNIPER BERRIES, ROSEMARY

 **THE RICH MANHATTAN**
BOURBON OR RYE, VERMOUTH ROSSI, BITTERS, LUXARDO CHERRIES

 **BALBOA OLD FASHIONED**
BOURBON OR RYE, BITTERS, ORANGE PEEL

 **LOWER OCEAN MARGARITA**
TEQUILA OR MEZCAL, AGAVE, TRIPLE SEC, LIME JUICE, TAJIN OR SALT

 **MISSION TERRACE MULE**
VODKA, FRESH SQUEEZED LIME, GINGER BEER, CRYSTALIZED GINGER

 **J CHURCH MAI TAI (TRADER VIC STYLE)**
WHITE RUM, ORGEAT, TRIPLE SEC, AGAVE, DARK RUM FLOAT, MINT

 **EXCELSIOR LEMON DROP**
VODKA, SIMPLE SYRUP, TRIPLE SEC, FRESH SQUEEZE CITRUS, SUGAR RIM

 **THE 29 MEZCAL SOUR**
MEZCAL, AGAVE, FRESH SQUEEZED LIME, BITTERS

 **THE 49 CLASSIC MARTINI**
VODKA OR GIN, VERMOUTH DRY, ORANGE BITTERS, OLIVES

 **THE GEOFFREY GIBSON**
VODKA OR GIN, VERMOUTH DRY, COCKTAIL ONIONS

 **CHECK-OUT ESPRESSO MARTINI**
PLUM VODKA, SIMPLE SYRUP, ESPRESSO SHOT, COFFEE BEANS



LOUNGE

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

FOOD MENU

(Dishes are served as they are ready)

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 p/serve (vegetarian)

SWEET

MACAROONS \$4 (Sampler of 4)

WARM GLUTEN FREE BROWNIE OR BLONDIE \$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

ESPRESSO COFFEE \$3