

SPECIALTY COCKTAILS \$16

Our cocktails are made with either a combination of house-made syrups, house-made bitters and fresh squeezed juices (never a mix or concentrate)

Berry Poppin Fizz

Titos Vodka, House Made Raspberry Liqueur, Lemon Juice, Prosecco

Bacio Al Limone "Lemon Kiss"

Grey Goose Vodka, House Made Limoncello, Aperol, Lemon Juice

Cucumber G&P

Hendricks Gin, Fresh Cucumber and Lime Juice, Dry Sherry, Lavender, Sea Salt, Prosecco

Scoma's Smash

Humboldt Organic Vodka, Redemption Rye, El Silencio Mezcal, or Seedlip Garden (NA)

Muddled Nepitella Mint and Fresh Seasonal Fruits (please inquire)

Smoked Maple Old Fashioned

Bulleit Rye, Hardy Legend Cognac, Talisker 10yr Scotch, House Smoked Maple Syrup, "Smokey Tea" infused Angostura Bitters, Bacon Garnish

Tiki Tom

Avuá Brazilian Rum, Pineapple, Lime, Coconut Crème, Orgeat, Amaro, Banana Liqueur, Seasonal Fruit Shrub, Yellow Chartreuse, 151 Float

Pisco Punch

La Caravedo Pisco, Grilled Pineapple Juice, & Gum Syrup. The rest is a secret!! Enjoy

"CRAFT on DRAFT"

\$16/Glass \$56/Decanter (serves 4)

Scoma's Mule

Tito's Vodka, Top Hat Ginger Beer, & Lime Juice

House Negroni

The Botanist Gin, Strawberry and Vanilla infused Campari, Carpano Antica Formula

Casa Margarita

Cazadores Blanco Tequila, Hibiscus infused Agave, Cointreau, Lime Juice

PREMIUM CRAFTED

Scoma's Signature 1965 Manhattan 18

(Aged 1,965 hours in charred oak casks in honor of the year we opened)

Redemption Rye, Punt e Mes, Angostura Bitters, Amarena Cherry, Chilled Up

Old Fashioned Flight 21

Don Julio Reposado Tequila,

Lagavulian, Grapefruit Oleo, Orange Bitters.

Pierde Almas Mezcal,

Benedictine, Pineapple and Star Anise Bitters.

Ron Zacapa Centenario 23yr Rum,

Maple Kombucha Reduction, Fig and Cinnamon Bitters.

Classic VXL Vodka Martini 25

2 1/2oz Grey Goose VX Vodka

Martini Riserva Speciale Ambrato di Torino

LUNCH OPTIONS & SANDWICHES

Served until 3:00pm

Scoma's Pappardelle Bolognese 18

Our version of the traditional Italian Meat Sauce

Petite Combination Louis 28

A smaller version of our classic Louis with both Shrimp & Dungeness Crab

'Anchor Steam' Battered Fish 'N' Chips 18

Crispy Beer Batter, Wild Cod

Dungeness Crab Rolls 29

Scoma's version of East Coast Classic served on Brioche Roll, French Fries and Housemade Pickles

Grilled Hamburger 15

1/2 Pound of 100% Black Angus Ground Chuck

All Sandwiches and Burgers served on a MHBB Artisan Bun, with Mixed Organic Greens, Crispy Fries and House-made Pickles

- ◆ Applicable sales tax will be added to the price of all food and beverage items served.
- ◆ Consuming raw or undercooked seafood, shellfish and/or meats increases the risk of foodborne illness
- ◆ Please note that we charge a cake cutting/dessert fee of \$5.00 per person or \$50.00 per cake

WINES BY THE GLASS

Sparkling/ Frizzante

PROSECCO	Ruggeri, Veneto, Italy NV	10
DOMAINE CHANDON	RESERVE, Blanc De Noirs- Late Disgorged NV	13
DOMAINE CARNEROS	Brut, Napa 2014	15
MÖET et CHANDON	Brut Imperial, Épernay, France NV	20

INTERNATIONAL CHARDONNAY FLIGHT \$18

Bollini-Trentino, Pouilly-Fuissé-Burgundy, Foley-Santa Rita

INTERNATIONAL PINOT NOIR FLIGHT \$18

Givry- Burgundy, Barda-Patagonia, Foley-Santa Rita Hills

Tap Wines

Our Barrel-to-Table program pours these wines through a custom tap and barrel system which eliminates oxidation and brings the freshest, highest quality wine to the table using the most environmentally sustainable technology

Glass



Decanter



Whites & Rose on Tap

		Gls	Dec
SAUVIGNON BLANC	Benziger, North Coast 2017	12	33
PINOT GRIGIO	Estancia, California 2017	11	30
CHARDONNAY	St. Francis, Sonoma County 2017	12	33
CHARDONNAY	Carmel Road, "Unoaked", Monterey 2017	13	36
CHARDONNAY	Miner Family, Napa Valley 2016	17	49
RIESLING	Dr. Loosen, Mosel, Germany 2017 (Bottle)	11	42 Btl
ROSÉ	Blackbird Vineyards, Arriviste, Napa 2018	12	33

Reds on Tap

		Gls	Dec
PINOT NOIR	Seaglass, Santa Barbara County 2016	12	33
PINOT NOIR	Saintsbury, Carneros 2017	17	49
SANGIOVESE	Giornata, Il Campo Rosso, Paso Robles 2016	14	39
ZINFANDEL	Artezin, Medocino County 2016	13	36
MERLOT	The Fableist, Paso Robles 2016	12	33
CABERNET SAUVIGNON	Simi, Sonoma County 2016	13	36
CABERNET SAUVIGNON	The Counselor, River Pass Vineyard, Alexander Valley 2015	17	49

CALIFORNIA DRAFT BEERS \$9

Beer Flight \$11: choose any three drafts

Scoma's Blonde "The Cheryl" 4.7% Blonde Ale, Holy Craft, San Francisco

Anchor Steam 4.9% California Common, Anchor, San Francisco

Coast 4.8% Kolsch, Calicraft Brewing, Walnut Creek

Drake's IPA 7.2% IPA, Drake's Brewing, San Leandro

Firestone Lager 4.5% Lager, Firestone Walker, Paso Robles

Pilsner 5.4%, Pilsner, Barrel Brothers, Windsor

Rotating Double IPA from Fieldwork Brewing, Berkeley (please inquire)

Westfalia 5.6% German Style Red Ale, Fort Point, San Francisco

BOTTLES & CANS

Budweiser	5%, American Lager, Anheuser Bush, St. Louis, MO	6.5
Bud Light	4.2%, American Light Lager, A-B, St. Louis, MO	6.5
Coors Light	4.2%, Pale Light Lager, MillerCoors, Golden, CO	6.5
Le Merle	7.9% Belgium Saison, North Coast, Fort Bragg, CA	7.5
Taco Truck	4.7%, Mexican Style Lager, Dust Bowl, Turlock, CA	7.5
Brut Cider	7.5% Local Brut Apple Cider, Tag and Jug, SF, CA *	8.5
Black House	5.8% Coffee Stout, Modern Times, San Diego, CA (16oz)	10.5
Clausthaler N/A	.5%, non alcoholic	7.5
Lagunitas "HOP"	Hopped Sparkling Water N/A	5.5

August 2019