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**
  Titov Vodka, House Made Raspberry Liqueur, Lemon Juice, Prosecco

- **Bacio Al Limone “Lemon Kiss”**
  Grey Goose Vodka, House Made Limoncello, Aperol, Lemon Juice

- **Cucumber G&T**
  Hendrick’s 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)

- **Smoked Maple Old Fashioned**
  Bulleit Rye, Hardy Legend Cognac, Talisker 10yr Scotch, House Smoked Maple Syrup, “Smoky Tea” infused Angostura Bitters, Bacon Garnish

- **Tiki Tom**
  Avuá Brazilian Rum, Pineapple, Lime, Coconut Créme, Orgeat, Amaro, Banana Liqueur, Seasonal Fruit Shrub, Yellow Chartreuse, 151 Float

- **Pisco Punch**
  La Caravedo Pisco, Grilled Pineapple Juice, & Gum Syrup.

- **“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, Amarone Cherry, Chilled Up**
  - **Old Fashioned Flight**  21
    Don Julio Reposado Tequila, Lagavulin, Grapefruit Olor, Orange Bitters, Pierre Almas Mezcal, Benedictine, Pineapple and Star Anise Bitters.

  - **Ron Zacapa Centinario 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

**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 MHB&B Artisan Bun, with Mixed Organic Greens, Crispy Fries and House-made Pickles

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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-Fuisse-Burgundy, Foley-Santa Rita**

**INTERNATIONAL PINOT NOIR FLIGHT $18**

- **Givry– Burgundy, Barba-Paragonia, Foley-Santa Rita Hills**

**Tap Wines**

Our Bare-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.

**Whites & Rose on Tap**

- **SAUVIGNON BLANC**
  Benziger, North Coast 2017  12 33

- **PINOT GRIGIO**
  Estandia, 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

- **ROSE**
  Blackbird Vineyards, Arriviste, Napa 2018  12 33

**Reds on Tap**

- **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**
  Artezian, 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** 5.0% 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

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*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.