

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

Hanson Organic Vodka, House Made Raspberry Liqueur, Lemon Juice, La Marca Prosecco

Bacio Al Limone "Lemon Kiss"

Absolut Citron Vodka, h/m Limoncello, Aperol, Lemon Juice

Scoma's Smash

Choice of Titos Vodka, Old Forrester Bourbon, El Silencio Mezcal, or Seedlip Garden (NA)

Muddled Nepitella Mint and Fresh Seasonal Fruits (*please inquire*)

Pisco Punch

Only "Pisco John" knew the recipe and took it to his grave! Only at the Bank Exchange Bar in S.F. could you imbibe this libation. Over a century ago no visitor dare miss the opportunity for a taste of this famous recreation. *Enjoy!*

"CRAFT on DRAFT"

\$15/Glass \$52/Decanter (*serves 4*)

S.F. Mule

in honor of Sydney Frank the creator of Grey Goose

Grey Goose Vodka, Top Hat Ginger Beer, & Lime Juice

Casa Margarita

Cazadores Blanco, Strawberry & Hibiscus infused Agave, Copper & Kings 90 proof Intense Orange Curacao, Fresh Lime Juice

House Negroni

No. 209 Gin, Bruto Americano, Grapefruit infused Punt e Mes, Grapefruit Bitters

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

Jack Daniels Tennessee Whiskey, Cola Reduction, Avena, Herbsaint, Orange Bitters

Red Bush Irish Whiskey, Earl Grey, Montenegro, Honey, Grapefruit Bitters

Bulleit Bourbon, Burnt Sugar Syrup, Amaro Angostura, Coffee and Cocoa 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, Ling 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

WINES BY THE GLASS

Sparkling/ Frizzante

PROSECCO La Marca, Veneto, Italy NV 10

MOSCATO D'Asti, Moncalvina, Canelli, Piemonte 2016 10

DOMAINE CARNEROS Brut, Napa 2013 15

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 Hanna, Russian River Valley 2016 12 33

PINOT GRIGIO Estancia, California 2016 11 30

CHARDONNAY St. Francis, Sonoma County 2016 11 30

CHARDONNAY Carmel Road, "Unoaked", Monterey 2016 12 33

CHARDONNAY Miner Family, Napa Valley 2016 16 46

RIESLING Dr. Loosen, Mosel, Germany 2016 (Bottle) 11 40 Btl

ROSÉ Blackbird Vineyards, Arriviste, Napa Valley 2016 12 33

Reds on Tap

Gls Dec

PINOT NOIR Seaglass, Santa Barbara County 2015 12 33

PINOT NOIR Saintsbury, Carneros 2015 15 43

SANGIOVESE Giornata, Il Campo Rosso, Paso Robles 2016 12 33

ZINFANDEL Artein, Medocino County 2016 12 33

MERLOT The Fableist, Paso Robles 2015 11 30

CABERNET SAUVIGNON Simi, Sonoma County 2015 12 33

CABERNET SAUVIGNON The Counselor, River Pass Vineyard, Alexander Valley 2014 16 46

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

Brightside 7% Extra Brut IPA, Drake's, San Leandro

Firestone Lager 4.5% Lager, Firestone Walker, Paso Robles

HenHouse IPA 6.3% IPA, HenHouse Brewing, Petaluma

Los Gigantes 4.5%, Mexican Style Lager, Anchor Brewing, San Francisco

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

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

BOTTLES & CANS

Black House 5.8%, Coffee Oatmeal Stout, Modern Times, San Diego, (16oz) 11 Bud-

weiser 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

Drakonic 8.7%, Imperial Stout, Drakes, San Leandro, CA (22oz) 18

PranQster 7.6%, Belgian Golden Ale, North Coast, Fort Bragg, CA 11

Tangerine Wheat 5.5%, Fruit Wheat Ale, Lost Coast, Eureka, CA 7.5

Clausthaler N/A .5%, non alcoholic 7.5

Lagunitas "HOP" Hopped Sparkling Water N/A 5.5

◆ 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