

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

Titos Vodka or Old Forrester Bourbon
Muddled Nepitella Mint and Fresh Seasonal Fruits (*please inquire*)

House Negroni

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

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

PREMIUM CRAFTED

Scoma's Signature 1965 Manhattan 18

(Aged 1,965 hours in charred oak casks in honor of the year we opened)
Woodford Reserve Rye, Punt e Mes, Angostura Bitters, Luxardo 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
Bulliet Bourbon, Burnt Sugar Syrup, Amaro Angostura, Coffee and Cocoa Bitters

Classic VXL Vodka Martini 30

(*Keep the logo'ed martini glass and stainless stir pick*)
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

'Open-Faced' Local Albacore Tuna Melt 17

Mint, Shallots, Lemon Agravato

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	Artezin, 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
Brewers Pale Ale	5.3% Single Hop Pale Ale, Anchor Brewing, San Francisco
Dark Sarcasm	7% Porter, Barrel Brothers, Windsor
Flyway Pils	4.5% North German style Pilsner, Drake's, San Leandro
HenHouse IPA	6.3% IPA, HenHouse Brewing, Petaluma
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
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
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

◆ 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