

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)

Amalfi Fizz

Malfy Blood Orange Gin, House Made Blood Orange and Sea Salt Liqueur, Lemon Juice, Prosecco

Bacio Al Limone "Lemon Kiss"

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

Scoma's Smash

Choice of Hanson Organic Vodka, Makers Mark Bourbon, El Silencio Mezcal, or Seedlip Garden (NA)

Muddled Nepitella Mint and Fresh Seasonal Fruits (please inquire)

Manzarita

Don Julio Blanco Tequila, Cinnamon infused Agave, Apple, Amaro Lime Juice

Smoked Maple Old Fashioned

Bulliet Rye, Glenfiddich Fire and Cane, Talisker 10yr Scotch, House Smoked Maple Syrup, Smoke and Salt Bitters, Bacon Garnish

Pisco Punch

The infamous Duncan Nicol, bar owner of the Bank Exchange crafted this S.F. original in the back room of his pub in secret using Peruvian Brandy. What we can tell you is we use 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

Ketel 1 Vodka, Top Hat Ginger Beer, & Lime Juice

House Negroni

Tanqueray 10 Gin, Campari Infused with Vanilla Beans and Blood Orange Peels, Carpano Antica Fourmula

Tiki Tom

\$17/Glass \$29/Decanter (serves 2)

Avuá Brazilian Rum, Pineapple, Lime, Coconut Crème, Orgeat, Amaro, Banana Liqueur, Blackberry and Coffee Shrub, Yellow Chartreuse, 151 Float

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 Single Barrel Whiskey, Cola Reduction, Averna, 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 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

Cakebread Cellars, Napa Valley 2017

Louis Jadot Pouilly-Fuissé 2017

La Pietra, Tenute Del Cabreo, Toscana 2016

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
Baykeeper IPA 7% IPA, Anchor Brewing, San Francisco
Pilsner 5.4%, Pilsner, Barrel Brothers, Windsor
Drakonic 9% Imperial Stout, Drakes, San Leandro (12oz)
Firestone Lager 4.5% Lager, Firestone Walker, Paso Robles
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
Early Bird 5.5% Coffee and Chocolate Milk Stout, Coronado, CA	7.5
Nitro 4%, Nitro Summer Porter, Fort Point, San Francisco, CA	7.5
Taco Truck 4.7%, Mexican Style Lager, Dust Bowl, Turlock, CA	7.5
Clausthaler N/A .5%, non alcoholic	7.5
Lagunitas "HOP" Hopped Sparkling Water N/A	5.5