

BAR MENU

..... 3:00pm–10:00pm

HALF PRICE OYSTERS**

DAILY
3:00 pm–6:00 pm

ON THE ICE - DAILY CHEF’S CHOICE OF OYSTER

Served over ice with mignonette - 2.50 each

** Max. 24x \$1.25 Oysters Per Table - With Purchase of Bottle of Wine, or 6x Oysters per Glass of Wine

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



BAR BITES

Diavoli - Chorizo Stuffed Dates
Wrapped in Bacon, with Roasted Pepper Sauce \$12

Beef & Chorizo Empanadas
Queso Oaxaca, Roasted Green Chili, Corn \$9

Shishito Peppers
Soy Ginger Glaze, Furikake, Fried Shallots & Lime \$8

Warm Marinated Olives \$7

DAILY BRUSCHETTA - AVAILABLE SOON

A rotating selection of seasonal artisan inspired dishes on house made focaccia.
See chalkboard or ask your server.

CHEESE + CHARCUTERIE

CHEESE

Hand-crafted cheese from up the road and around the world

☐ Taleggio
Soft Cow's Milk - Val d'Aosta, Italy

☐ Gorgonzola Dolce
Soft Blue Cow's Milk - Italy

☐ Burrata
Soft Cow's Milk - Italy

☐ English Tickler
Hard Cow's Milk - United Kingdom

☐ Manchego - 6 months
Hard Sheep's Milk - Spain

☐ French Brie
Soft Brie Cow's Milk - France

MEAT

Artisanal charcuteries

☐ Prosciutto San Daniele

☐ Molinari Soppressata

☐ Molinari Mild Coppa

☐ Spanish Chorizo

Selected charcuterie
accoutrements will include:

Chef's Choice of Sides and Bread

Extra Bread + \$2

Two cheese OR Two meat Selection	16
Three cheese OR Three meat Selection	22
Plateau (2 cheese AND 2 meat selections).....	29
Tower (4 cheese AND 3 meat selections).....	42
The Cheese Monger...(5 cheese selections).....	34

In accordance with state law & SF mandates, SDV adds a 5% living wage charge to all service checks to help offset the cost of living, commuting, & working in SF. Thank you for understanding.

DINNER MENU

3 pm to 10 pm

SMALL PLATES

Khao Soi Soup \$14

Chicken, Wonton Noodles, Curry, Coconut

Wine Pairing - Chat. de Brissac, "Cuvee Virtute Tempore" Cabernet Franc, ANJOU VILLAGES, FRANCE, 2015

Bluefin Tuna Crudo \$18

Avocado, Orange, Cumin Lime Dressing, Fennel, Pistachios

Wine Pairing - Dom. de la Foliette, Muscadet, SEVRE ET MAINE, FRANCE, 2018

Heirloom Tomato Salad \$12 / add Avocado \$3 / add Chicken \$5

Feta, Fennel, Red Onion, Crouton, Saffron Vinaigrette, Balsamic Glaze

Wine Pairing - Henri Perrusset, Chardonnay, White Burgundy, MÂCON-FARGES, FRANCE, 2018

Housemade Meatballs \$17

Tomato Sugo & Parmesan

Wine Pairing - Badia di Morrona, Taneto, TUSCANY, ITALY, 2016

LARGER PLATES

Fried Chicken Sandwich \$15

Southern Fried Chicken, Cole Slaw with Apples, Bacon, Avocado, Smoked Jalapeño Ranch, Honey Mustard, on Brioche

Wine Pairing - François Montand, Jura Blend, Brut Blanc de Blancs, JURA, FRANCE, NV

Bergey Burger \$16 / Possible Burger (Beyond Beef) \$18

Double Patty, American Cheese, Little Gems, Tomato, Onion, Pickle,

Risqué Sauce, Served with Side Salad or Sweet Potato Fries

Wine Pairing - Saint Cosme, Syrah, GIGONDAS, CÔTES-DU-RHONE, FRANCE, 2019

Baked Pork Ragù \$22

Rigatoni Pasta, Fontina

Wine Pairing - Argiolas, Monica, "Perdera", SARDINIA, ITALY, 2016

Rib Eye Steak \$25

8 oz Rib Eye Steak, Whipped Feta, Bacon, Duck Fat Fingerling Potatoes, Italian Peppers, Chimichurri

Wine Pairing - Ærena, Cabernet Sauvignon, RED HILLS, LAKE COUNTY, 2017

Caramelized Onion & Swiss Chard Ravioli \$18

Braised Butternut Squash, San Marzano Tomatoes, Soffritto, Broccoli Rabe, Parmesan

Wine Pairing - Prosper Maufoux, Pinot Noir, BURGUNDY, FRANCE, 2017

DESSERT

Molten Chocolate Soufflé \$9

Chantilly Cream, Strawberry

Wine Pairing - Graham's, River Quintas Edition, Reserve Ruby Port, GAIA, PORTUGAL, NV

Bourbon Vanilla Crème Brûlée \$9

Wine Pairing - Badia di Morrona, Vin Santo, TUSCANY, ITALY, 2013



8.29.20

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