



TUESDAY- SATURDAY: 4:30 PM- 9:30 PM  
@SFPROPERDINING

## TO EAT

\$49

Selection of Bites

Seafood Conserva &  
Selection of Cheese

Chef's Choice of Tapas

Dessert

## TO DRINK

Apéritif Flight 32

COCCHI AMERICANO, DOLIN BLANC  
BONAL, CARPANO ANTICA

2021 Ameztoi Getariako  
Txakolina White or Rosé

1/2 LITER PORRON (500ML) 35

1 LITER PORRON (1000ML) 67

A CURATED SELECTION OF OUR FAVORITES  
PARTICIPATION IS REQUIRED BY THE ENTIRE TABLE  
PRICES EXCLUDE BEVERAGES, TAX, AND SF MANDATE

# menu del dia

## LA BANDE LOYALIST

CAN'T GET ENOUGH OF OUR TAPAS? WE HEAR YOU.  
JOIN OUR LOYALTY PROGRAM FOR EXCLUSIVE  
ACCESS TO CONCIERGE TEXT MESSAGING,  
COMPLIMENTARY CAVA EACH VISIT & CREDITS UP  
TO \$300. FOR MORE INFORMATION OR TO JOIN,  
SCAN THE QR CODE TO THE RIGHT! SALUD!





## BITES

- deviled eggs V | DF | GF 6  
ADD HAM +1
- mushroom tart V 8
- smoked salmon & avocado toast DF 7
- potato & anchovy empanada 9
- marinated olives VG | GF | DF 9
- spiced almonds VG | GF | DF 9
- house made pickles VG | GF | DF 6
- extra bread (4 slices) 5  
SERVED WITH HOUSEMADE AIOLI & HOT SAUCE

## COLD TAPAS

- charred romanesco & ham GF 11
- potato tortilla V | GF | DF 10
- roasted carrots & cilantro VG | GF | DF 12

## WARM TAPAS

- salt cod croquettes DF 12
- crispy cauliflower V | GF 12
- crispy potatoes VG | GF | DF 14
- garlic shrimp GF | DF 17
- asparagus & pea stew V | GF 18  
ADD FRIED EGG +4
- white beans & pork shoulder GF | DF 18
- spinach, chickpeas & blood sausage GF | DF 16

## ON THE PLANCHA

- truffled ham & cheese 11
- squid GF | DF 14
- petrale sole GF | DF 16
- merguez sausage GF | DF 15
- hanger steak (8oz) & cabrales cheese sauce GF 27

## CONSERVAS DF

- SERVED WITH LEMON
- mussels 16
- white tuna 15
- octopus 16
- squid 17

## CHARCUTERIE

- SERVED WITH HOUSEMADE JAM
- mortadella 9
- chorizo rioja GF | DF 9
- rabbit terrine 9
- charcuterie sampler 25
- pata negra GF 30

## CHEESES V

- SERVED WITH HOUSEMADE JAM
- assorted cheeses 9 each
- cheese sampler 25

## DESSERT

- little pigs of heaven V | GF | DF 11
- chocolate miguelitos V 11
- spanish almond cake V | GF 11

SOURDOUGH BREAD  
PROVIDED EXCLUSIVELY BY  
ARSICAULT BAKERY

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS  
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. TO SUPPORT EMPLOYEE BENEFITS,  
A 7.5% SF MANDATE SURCHARGE IS ADDED TO ALL CHECKS.

# small plates

## DRAFT COCKTAILS

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### NITRO NEGRONI 17

gin + martini bitter & rosso

SERVED ON THE ROCKS

### WHITE NEGRONI 15

gin + luxardo bitter  
bianco & dolin blanc

SERVED ON THE ROCKS

### NITRO ESPRESSO MARTINI 16

vodka + amaro  
espresso liqueur, cold brew

A LOWBALL ON THE ROCKS

### PROPER APEROL SPRITZ 16

aperol + fino sherry + bruto  
americano + quinine, cava

SERVED ON THE ROCKS

## VERMOUTH

SERVED ON THE ROCKS WITH  
AN OLIVE AND A TWIST

cocchi americano 15

dolin blanc 14

bonal 16

carpano antica formula 16

flight of vermouth (4) 32

## COCKTAILS

americano 13

WHITE

soda + luxardo bitter bianco + dolin blanc

RED

soda + martini bitter and rosso

cynar & bitter lemon tonic 12

gin & tonic 14

kir royale 18

mojito apertivo LOW ABV 13

sbagliato 13

WHITE

bubbles + luxardo bitter bianco + dolin blanc

RED

bubbles + martini bitter and rosso

terrazzo toddy SERVED HOT 16

# aperitifs & cocktails

## **BEER**

Anchor Steam Lager, San Francisco **8**

Lagunitas IPA, Petaluma **8**

Almanac True Kölsch, Alameda **8**

Athletic Brewing Co. Run Wild IPA (non-alcoholic), San Diego **8**

## **CIDERS**

Isastegi Sagardo Naturala Cider  
(750ml Bottle), Spain **30**

Aval Cider Rose, France **8**

## **NON-ALCOHOLIC COCKTAILS**

Lyre's Bitter+Rosso Bitter Lemon Tonic **10**

# **beers & ciders**

## **SPARKLING**

2019 Rimarts "Brut Reserva 18" Cava Spain **16 / 64**

2020 Martínez Rosé Cava Spain **17 / 85**

NV Leitz, Non Alcoholic Sparkling Rosé, Germany **56**

## **WHITE**

2021 Quinta De Santiago, Vinho Verde, Portugal **14 / 56**

2021 Carballel, Albariño Rías Baixas, 'Sete Cepas' Spain **14 / 56**

2021 Ameztoi, Getaria Txakolina Spain **17 / 68**

2019 Pormenor, Douro 'Branco' Portugal **16 / 64**

2018 Cota 45, 'Ube Miraflores' Spain **91**

2019 Do Ferreiro, Albariño 'Cepas Vellas' Spain **150**

2019 Morgado Do Quintão, 'Branco' Portugal **79**

# **white wine**

## **ORANGE & ROSÉ**

- 2021 Mas Candí, Penedès, 'Desig' Rosat, Spain **17 / 68**
- 2021 Ameztoi Getariako Txakolina Rubentis Rosé **17 / 68**
- 2021 Manuel Cantalapiedra 'Lirondo' Spain **14 / 56**
- 2021 Quinta do Javali 'Crazy Javali' Nagoselo do Douro **16 / 64**
- NV Garalis Terra Roza Lemnos **76**
- 2019 Celler Frisach, Terra Alta, 'Les Alifares', Spain **84**
- 2019 Kontozisis 'A-Grafo' Malagousia **80**
- 2019 Costador 'Metamorphika' Macabeu Orange **102**

## **RED**

- 2020 Folias De Baco, Douro 'Uivo Renegado' Portugal **15 / 60**
- 2020 Celler Frisach, Terra Alta 'L'abrunet' Spain **15 / 60**
- 2021 Goyo Garcia, 'Joven De Vinas Viejas' Spain **22 / 86**
- 2021 Alfredo Maestro 'Almante' Tinto Fino Spain **16 / 64**
- 2008 R.lópez De Heredia, 'Viña Tondonia Reserva' Spain **100**
- 2017 Albamar, D.O. Rías Baixas 'O Esteiro' Spain **105**
- 2019 Luis Seabra, Douro 'Xisto Ilimitado' Portugal **82**
- 2018 Vinicola Taro, Lanzarote 'Taro Tinto' Spain **105**
- 2019 Nanclares Y Prieto, 'A Senda Vermella' Into Spain **87**
- 2019 Dominio De Pingus, Ribera Del Duero 'Psi' Spain **100**

**red & rosé wine**

## SHERRY

- Hidalgo Fino **10**
- Hidalgo La Gitana Manzanilla **9**
- Lustau Palo Cortado **12**
- Alvear Medium Dry **14**
- Hidalgo Faraon Oloroso **11**
- Williams & Humbert Don Zoilo Palo Cortado 12 **40**
- Hartley & Gibson's Cream **12**

## MADEIRA

- Rare Wine Co. Charlotte Sercial **16**
- Rare Wine Co. New York Malmsey **16**
- D'oliveira Tinta Negra 1995 **20**
- D'oliveira Sercial 1937 **150**
- D'oliveira Sercial 1969 **70**
- D'oliveira Sercial 1989 **42**
- D'oliveira Verdelho 1973 **58**
- D'oliveira Verdelho 1986 **44**
- D'oliveira Bual 1968 **78**
- D'oliveira Bual 1977 **70**
- D'oliveira Bual 1987 **62**
- D'oliveira Malvasia 1990 **36**
- D'oliveira Malvasia 1994 **32**
- D'oliveira Terrantez 1978 **68**
- Madeira Vintners Fenix Seco Dry **17**
- Paul Masson American Madeira **10**

## AMARO

- Montenegro **12**
- Cynar **12**
- Fernet Branca **12**
- Nonino **14**
- Braulio **12**
- Averna **12**
- Sfumato **12**

### VINTAGE FERNET BRANCA

PRICE PER OUNCE

<b>1973</b> 115	<b>1976</b> 98	<b>1978</b> 92	<b>1983</b> 88
<b>1974</b> 112	<b>1977</b> 95	<b>1982</b> 90	<b>1986</b> 86

Fernet-Branca was formulated in Milan in 1845 by self-taught herbalist Bernardino Branca. In the United States the drink became popular after the passage of prohibition laws in 1919, with it sold in pharmacies as a medicinal product. San Francisco consumes roughly 35% of the total volume of Fernet-Branca that is imported into the United States.

sips