

Ula

“travel light and carry a smile.”

SPRITZ 17

prosecco and....

CLASSIC SPRITZ

italian bitter aperitif

ORANGE BLOSSOM

rosato aperitif

ROYAL SPRITZ

italicus, lavender bitters

HUGO SPRITZ

st-germain italicus

CLASSIC COCKTAIL 18

MEDITERRANEAN G n' T

gin, italicus bergamotto, tonic

THE BLACK MANHATTAN

straight rye whiskey, herbaceous amaro

LIMONCELLO DROP

vodka, limoncello, fresh lemon

MEZCAL NEGRONI

mezcal, red bitter, sweet vermouth

CORPSE REVIVER No. 2

gin, lillet, cointreau, lemon, absinthe

BARMAN'S PLEASURE 19

LA DIABLADA

pisco, watermelon, cucumber, elderflower

RED SEA MARGARITA

tequila, licor 43, raspberry, jalapeños

GUAVA FINO

fino sherry, aperol, guava, honey

HEMINGWAY DAIQUIRI

white rum, maraschino, grapefruit

S.F. SOUR

whiskey, egg white, ruby port, honey, lemon

NOT A WATER

FEVER TREE, ginger beer / grapefruit / tonic, 500ml 10

COLA BALADIN, all-natural coke, 330ml 10

COLD COFFEE, cold brew, rocks 10

CEDRATA BALADIN, all-natural sparkling lemonade, 330ml 10

GELATO FRIZZANTE, watermelon, piña, lemon, soda water 12

PHONY NEGRONI, non-alcoholic classic, 200ml 15

VIRGIN MARY, tomato juice, lime, celery bitters 10

WINES PER FAVOR

SPARKLING

Brut Méthode Champenois, SCHRAMSBERG, "Blanc de Noirs", CA 25/100

Brut Rose Méthode Champenois, GRAHAM BECK, South Africa 18 / 75

Prosecco, Brut, TENUTE CAMATE, Veneto, Italy 17 / 70

WHITE & ROSÉ

Albariño, CRŪ, Edna Vally, San Luis Obispo, CA 17 / 70

Chardonnay, CHALK HILL, Sonoma Coast, CA 18 / 75

Rosé, PENNYROYAL FARM, Anderson Valley, CA 22 / 85

Sauvignon Blanc, FLEUR DU CAP, Western Cape, South Africa 17 / 70

Sancerre, JEAN-JACQUES AUCHÈRE, Loire Valley, France 23 / 90

RED

Beaujolais, Morgon, JEAN-MICHEL DUPRÉ "Le Griottier", France 17 / 70

Cabernet Sauvignon, CALIPASO, Paso Robles, CA 20 / 80

Malbec, ACHAVAL-FERRER, Mendoza, Argentina 20 / 80

Pinot Noir, TERRAGENA, "Abbassi Vineyard", Carneros, CA 18 / 75

Super Tuscan, PODERE SAPAIO "Volpola", Bolgheri, Italy 24 / 95

CANS / BOTTLES

21st AMENDMENT Hazy IPA [Alameda, CA] 10

BECKS Non-Alcoholic 9

HENHOUSE Blonde Ale, 16oz [Sonoma, CA] 14

FORT POINT Italian Pilsner [San Francisco, CA] 10

FORT POINT Red Ale [San Francisco, CA] 10

MICHELADA. Pilsner, tomato juice, lime juice, salted rim 10

MODERN TIMES Coffee Stout, 16oz [San Francisco, CA] 14

MANAGER'S PLEASURE 20

LAST WORD. green chartreuse, maraschino, lime, gin

CHAMBORD ESPRESSOTINI. vodka, raspberry liqueur, coffee liqueur, espresso



HAPPY NEW YEAR

\$125 per PERSON, INCLUDES SELECTION FROM FOUR-COURSE MENU + CHAMPAGNE UPON ARRIVAL.

SMALL CHILDREN MENU AVAILABLE ON REQUEST

FIRST COURSE | TAPAS

EN CROUTE. chicken puff pastry, yogurt, mint chutney

ARANCINI. risotto balls, parmigiano reggiano, garlic aioli (vg)

CROQUETTES de COURGETTES. zucchini cake, remoulade (vg)

CROSTINI FICHI. roasted marsala fig bruschetta, mascarpone, honey, orange citrus (vg)

CROQUETTES de CRABE. crab cake, mango, bell pepper, cucumber, cilantro, harissa aioli

HUMMUS e LEGUMES GRILLES. red bell pepper hummus, roasted vegetable, feta, pita (vg)

OPTIONAL ADD-ONS | SUPPLEMENTAL

CHEESE SAMPLER. brie, gorgonzola (+) 24.50 (v), (gf)

CHARCUTERIE SAMPLER. coppa, prosciutto san danielle (+) 24.50 (gf), (p)

OYSTERS. half dozen oysters, champagne mignonette, lemon (+) 24.50 (gf)

BREAD SERVICE. rosemary focaccia, garlic, parmesan, parsley, olive oil (+) 5.50 (vg)

OLIVES. mediterranean olives, feta, lemon, olive oil, calabrian chili, parsley, za'atar (+) 7.50 (v), (gf)

SECOND COURSE | SOUP & SALAD

SOUPE. roasted butternut squash soup

BEETS e BURRATA. red golden beets, toasted almond, microgreens, citrus vinaigrette (v), (gf), (n)

MISTI CANZA. mixed organic greens, beets, cherry tomato, baby cucumber, gorgonzola, balsamic vinaigrette (vg), (vo), (gf)

THIRD COURSE | MAIN

RAVIOLI. squid ink crab ravioli, clam, vodka sauce

CAPESANTE. seared scallop, bacon wrapped, shrimp, crab cake, kale, lemon sauce (p)

SAUMON. pan seared atlantic salmon, lemon thyme vegetable ragout, rosetta sauce, basil oil (gf)

FILET MIGNON. grilled filet of beef, potato risotto, red wine reduction (gf)

CÔTELETTES d'AGNEAU. grilled lamb chops, brandied gorgonzola, potato, rainbow carrot (gf)

SPAGHETTI POMODORO. sicilian garlic marinara, basil (vg), (vo), (gfo)

RISOTTO. mushroom risotto, asparagus, meyer lemon, gorgonzola (vg), (gf)

FALAFEL. mediterranean falafel, tabbouleh quinoa, pickled red onion, rainbow carrot, feta, tahini, tzatziki, cucumber, naan (vo)

FOURTH COURSE | DESSERT

TIRAMISU

CHOCOLATE MOUSE

PROFITEROLES

PECAN TART

(VG) vegetarian (VGO) vegetarian option (V) vegan (VO) vegan option (GF) gluten-free (GFO) gluten-free option (N) nuts (P) pork

CORKAGE: \$50 per 750ml of WINE, \$10 per 1oz of any LIQUOR. | HOSPITALITY INCLUDED. 20% SERVICE CHARGE ADDED TO ALL PURCHASES.

Please inform your waiter of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.