

Ula

COCKTAILS

SPRITZS 16	NEGRONIS 17	ULA CLASSICS 18
Veneziano Originale Spritz prosecco, select aperitivo	Classic Negroni gin, campari, sweet vermouth	Italicus G'n'T gin, italicus bergamotto, tonic
Bubbling Mary Spritz prosecco, gin, italicus, lavender, olives	Mezcal Negroni mezcal, campari, sweet vermouth	The Black Manhattan straight rye whiskey, cynar, cherry
Orange Blossom Spritz prosecco, ramazzotti rosato	Boulevardier bourbon, campari, sweet vermouth	Limoncello Drop vodka, limoncello, fresh lemon
Aperol Spritz prosecco, aperol	Negroni Sbagliato prosecco, campari, sweet vermouth	Gin Martini dirty or how dirty? blue cheese olives?
BARMAN'S GUILTY PLEASURES 19		
Cosmo Noir vodka, triple sec, mixed berries, lime	Berry Margarita tequila, triple sec, mixed berries, lime	Espressotini vodka, coffee liqueur, espresso

MOCKTAILS 10

Sparkling Lemonade all natural "cedrata" baladin	Cola Baladin all-natural coke	Berry Spritz mixed berries, sparkling water
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WINE BY THE GLASS

SPARKLING

Brut [<i>méthode champenois</i>], SCHRAMSBERG, "Blanc de Noirs", CA, 2018	25 / 100
Brut Rose [<i>méthode champenois</i>], GRAHAM BECK, SOUTH AFRICA, N.V.	18 / 75
Extra Dry. Prosecco , AVISSI, Veneto, ITALY, N.V.	17 / 70

WHITE

Albariño , THE FABLEIST, Central Coast, CA, USA, 2021	17 / 70
Chardonnay , CHALK HILL, Sonoma Coast, CA, USA, 2019	18 / 75
Pinot Grigio delle Venezie, ZENATO, Veneto, ITALY, 2021	17 / 70
Sauvignon Blanc , BANSHEE, Sonoma County, CA, USA 2022	17 / 70
Sancerre , JEAN-JACQUES AUCHÈRE, Loire Valley, FRANCE, 2020	20 / 80

ROSÉ

Rose , OENOPS "Apla", Drama, Macedonia, GREECE, 2021	17 / 70
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RED

Beaujolais , Morgon, JEAN-MICHEL DUPRÉ "Le Griottier", FRANCE, 2018	17 / 70
Cabernet Sauvignon , THE BIG RED MONSTER, Paso Robles, CA, N.V.	20 / 80
Malbec , ADELANTE, La Consulta, Valley de Uco, Mendoza, ARGENTINA, 2021	18 / 75
Pinot Noir , EDEN RIFT "Valliant", Central Coast, CA, 2018	20 / 80
Super Tuscan , SAN FABIANO CALCINAIA, "Casa Boschino", ITALY, 2019	18 / 75

BEER

805 Blonde Ale	9	DRAKES IPA	10	STELLA ARTOIS Pilsner	9
SHOCK TOP Belgian White	8	FORT POINT Red Ale	8	ELYSIAN Hazy IPA	10

Hospitality Included. 20% Service charge added to all purchases. No phone calls. **Unplug.** Episcopal Community Services Chefs Program partner. Please inform your waiter of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.

L'APÉRITIFS

/ hors d'oeuvres or tapas for individual or sharing /

- SOUPE du JOUR.** soup of the day 14.50
- COUNTRY PÂTÉ.** uia pickles, whole grain mustard 24.50 (p)
- BREAD SERVICE.** garlic confit, aged balsamic, butter 5.50 (vo)
- CHEESE & CHARCUTERIE.** honey, mixed nuts, fresh fruit 32.50 (vgo), (p)
- ARANCINI.** parmigiano reggiano risotto, garlic aioli, micro greens 15.50 (vg)
- BEEF TARTARE.** dijon mustard, mixed olives, chive, lemon, quail egg, crostini chip 24.50 (gfo)
- CHICKEN KEBAB.** sumac, cilantro, garlic, pickled onion, rouille sauce, red wine reduction 19.50
- BRUSSELS SPROUTS.** crispy brussels sprout, lemon juice, bacon lardon, lemon aioli 17.50 (vo), (gf)
- GOAT CHEESE TART.** goat cheese, bacon lardon, mustard verjus frisée, melted leeks 28.50 (p), (vgo)
- HUMMUS.** baba ganoush, tzatziki, roasted tomato, olive, red wine reduction sauce, pita chip 15.50 (vg)

De l'OCÉAN

/ hors d'oeuvres or tapas for individual or sharing /

- GARLIC SHRIMP.** white wine, chili oil 18.50 (gf)
- OYSTERS.** half dozen oysters, champagne mignonette, lemon 24.50 (gf)
- AHI TUNA TARTARE.** lemon, chive, shallot, quail egg, crostini chip 22.50 (gfo)
- CAVIAR.** black pearl paddlefish, buckwheat blini, creme fraiche, drawn butter 94.50
- MUSSELS.** saffron broth, chorizo, shallot, roasted tomato, parsley, lemon 34.50 (gfo)
- OCTOPUS CARPACCIO.** hibiscus poached thinly sliced octopus, meyer lemon frisée, evo 22.50 (gf)

Du JARDIN

/ garden salads for individual or sharing /

- BEETS & BURRATA.** toasted almond, micro greens, lemon vinaigrette 19.50 (v), (gf), (n)
- GEM LETTUCE SALAD.** feta, pickled onion, tomato, greek mustard vinaigrette 16.50 (v), (gf)
- add CHICKEN BREAST + 16.50 // PRAWNS + 18.50 // SALMON + 20.50 // SCALLOPS + 22.50*

Les PLATS

/ meat, fish, or plant-based pasta for individual or sharing /

- SALMON.** corn, mushroom, bacon lardon, potato puree 38.50 (gf), (p)
- SEAFOOD STEW.** clam, mussel, shrimp, market fish, garlic bread 42.50 (gfo)
- SCALLOPS.** herbed couscous, roasted cherry tomato, caper aioli 42.50 (gfo)
- PETRALE SOLE.** leek soubise, heirloom carrot, balsamic reduction 38.50 (gf)
- FILET of BEEF.** red wine reduction, potato risotto, green bean 52.50 (gf)
- LAMB SHANK.** stewed pepper, artichoke, potato au gratin, pearl onion 48.50 (gf)
- PORK CHOP.** creamy truffle polenta, brussels sprout, dried fruit compote 42.50 (gf), (p)
- FETTUCINE ARRABBIATA.** arrabbiata sauce, chili, olive tapenade, caper 26.50 (v)
- add CHICKEN BREAST + 14.50 // PRAWNS + 16.50 // SALMON + 18.50 // SCALLOPS + 20.50*

(vg) vegetarian / (vgo) vegetarian option / (v) vegan / (vo) vegan option / (gf) gluten-free / (gfo) gluten-free option / (n) nuts / (p) pork

CORKAGE: We look forward to sharing our collection carefully chosen wines. To complement our selection, we are happy to open any **wine** bottle with a charge of \$50 per 750 ml or any **liquor** with a charge of \$10 per ounce.