

# Ula

"travel light and carry a smile." #BanjaraLife

## SPRITZ 17

prosecco and...

### CLASSIC SPRITZ

italian bitter aperitif

### ORANGE BLOSSOM

rosato aperitif

### BUBBLING MARY

italicus, lavender bitters

## 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

## 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

### CHAMBORD ESPRESSOTINI.

vodka, raspberry coffee liqueur, espresso

Worry less  
Smile more  
Accept criticism  
Take responsibility  
Listen and love  
Don't hate  
Embrace change  
Feel good anyway

## 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, SCHRAMBERG, "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 "Volpolo", 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

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.



# HAPPY THANKSGIVING

\$95 per PERSON, INCLUDES SELECTION FROM FOUR-COURSE MENU

## 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)

**HALLOUMI.** grilled halloumi, roasted eggplant, garlic tomato, olive oil, za'atar (vg), (gf)

**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 daniele (+) 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

**CAPELANTE.** 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)

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

**TURKEY.** roasted turkey, mashed potato, giblet gravy, greens, caramelized onion, sausage stuffing, orange cranberry sauce

**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

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