Ulla

COCKTAILS

SPRITZS 16

Veneziano Originale Spritz
prosecco, select aperitivo

Bubbling Mary Spritz
prosecco, gin, italicus, lavender, olives

Orange Blossom Spritz
prosecco, ramazzotti rosato

Aperol Spritz
prosecco, aperol

NEGRONIS 17

Classic Negroni
gin, campari, sweet vermouth

Mezcal Negroni
mezcal, campari, sweet vermouth

Boulevardier
bourbon, campari, sweet vermouth

Negroni Sbagliato
prosecco, campari, sweet vermouth

ULA CLASSICS 18

Italicus G'n'T
gin, italicus bergamotto, tonic

The Black Manhattan
straight rye whiskey, cynar, cherry

Limoncello Drop
vodka, limoncello, fresh lemon

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

WINE BY THE GLASS

SPARKLING

Brut [*méthode champenois*], SCHRAMSBERG, *"Blanc de Noirs"*, CA, 2018	**25** /100
Brut Rose [*méthode champenois]*, 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

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

20% SERVICE CHARGE IS ADDED TO ALL CHECKS
$95(++) per PERSON**, INCLUDES CHOCE OF **THREE COURSE MENU
$25(++)** CHARLES LE BEL - **CHAMPAGNE** INSPIRATION 1818 BRUT BY BILLECART-SALMON **UPON ARRIVAL

l'APÉRITIFS

| select one first-course – hors d'oeuvres or tapas |

LOBSTER BISQUE. rock shrimp garnish
FIG CROSTINI. fig toast, burrata, honey (vg)
ZUCCHINNI CROQUETTES. paprika aioli (vg)
CRAB CROQUETTES. dungeness crab, paprika aioli
ARANCINI. parmigiano reggiano risotto, garlic aioli, micro greens (vg)
BEEF TARTARE. dijon mustard, mixed olives, chive, lemon, quail egg, crostini chip (gfo)
BRUSSELS SPROUTS. crispy brussels sprout, lemon juice, bacon lardon, lemon aioli (vo), (gf)
GOAT CHEESE TART. goat cheese, bacon lardon, mustard verjus frisée, melted leeks (p), (vgo)
HUMMUS. baba ganoush, tzatziki, roasted tomato, olive, red wine reduction sauce, pita chip (vg)
GARLIC SHRIMP. white wine, chili oil (gf)
AHI TUNA TARTARE. lemon, chive, shallot, quail egg, crostini chip (gfo)
OCTOPUS CARPACCIO. hibiscus poached thinly sliced octopus, meyer lemon frisée, evo (gf)
BEETS & BURRATA. toasted almond, micro greens, lemon vinaigrette (v), (gf), (n)
MIXED ORGANIC GREENS. walnut, gorgonzola, balsamic vinaigrette (vg), (vo), (gf)
GEM LETTUCE SALAD. feta, pickled onion, tomato, greek mustard vinaigrette (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 (gf), (p)
SEAFOOD STEW. clam, mussel, shrimp, market fish, garlic bread (gfo)
SCALLOPS. herbed couscous, roasted cherry tomato, caper aioli (gfo)
BRANZINO. orzo, broccoli rabe, citrus cream, heirloom carrot relish (gf)
MUSSELS. saffron broth, chorizo, shallot, roasted tomato, parsley, lemon (gfo)
FILET of BEEF. red wine reduction, potato risotto (gf)
PORK CHOP. creamy truffle polenta, dried fruit compote (gf), (p)
LAMB SHANK. red wine jus, stewed pepper, artichoke, pearl onion (gf)
FETTUCCINE ARRABBIATA. arrabbiata sauce, chili, olive tapenade, caper (v)
*add **CHICKEN BREAST** + 16.50 // **PRAWNS** + 18.50 // **SALMON** + 20.50 // **SCALLOPS** + 22.50*

Le DESSERT

A LA CARTE

OPTIONAL ADD-ONS

FRIES. citrus aioli +9.50 (vg)
OLIVES. mediterranean +9.50 (v)
BREAD SERVICE. garlic confit, aged balsamic, butter +5.50 (vg)
OYSTERS. half dozen oysters, champagne mignonette, lemon +24.50 (gf)
CAVIAR. black pearl paddlefish, buckwheat blini, creme fraiche, drawn butter +94.50

CHARCUTERIE

| served with grilled bread and housemade jam |

FRENCH GARLIC HAM +12.50
SOPPRESSATTA +12.50
ROSEMARY HAM +12.50
CHARCUTERIE SAMPLER +32.50

FROMAGE

| served with grilled bread and housemade jam |

POINT REYES TOMA cow's milk +12.50
POINT REYES cow's milk +12.50
BRIE cow's milk +12.50
CHEESE SAMPLER +32.50

(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.*

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