

# Ula

## CHRISTMAS MENU

### COCKTAILS

<b>SPRITZS 16</b> <b>Aperol Spritz</b> prosecco, aperol  <b>Spritz Veneziano Originale</b> prosecco, select aperitivo  <b>Spritz Rosato</b> prosecco, ramazzoti orange	<b>SEASIDE DRINKS 17</b> <b>Italicus Gin &amp; Tonic</b> gin & tonic, italicus bergamotto  <b>Irish Mule</b> irish whiskey, ginger beer, lime  <b>Amaretto Sour</b> amaretto, lemon juice, cherry	<b>ULA CLASSICS 18</b> <b>Berry Margarita</b> tequila, triple sec, mixed berries, lime  <b>Limoncello Drop</b> vodka, limoncello, lemon  <b>Midnight Manhattan</b> rye whiskey, cynar
<b>BARMAN'S GUILTY PLEASURES 19</b>		
<b>Cosmo Noir</b> vodka, triple sec, mixed berries, lime	<b>Mezcal Negroni</b> mezcal, campari, sweet vermouth	<b>Penicillin</b> islay scotch, ginger-honey, lemon

### 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. 16 / 65

#### WHITE

**Albariño**, THE FABLEIST, Central Coast, CA, USA, 2021 16 / 65  
**Chardonnay**, CHALK HILL, Sonoma Coast, CA, USA, 2019 18 / 75  
**Pinot Grigio** delle Venezie, ZENATO, Veneto, ITALY, 2021 16 / 65  
**Sauvignon Blanc**, FLEUR DU CAP, Western Cape, SOUTH AFRICA, 2020 16 / 65  
**Sancerre**, JEAN-JACQUES AUCHÈRE, Loire Valley, FRANCE, 2020 20 / 80

#### ROSÉ

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

#### RED

**Barbera** del Monferrato, MARCHESI DI BAROLO, Piemonte, ITALY, 2018 16 / 65  
**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 18 / 75  
**Super Tuscan**, SAN FABIANO CALCINAIA, "*Casa Boschino*", ITALY, 2019 18 / 75

### BEER

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

## I' APÉRITIFS

**BUTTERNUT SQUASH SOUP.**

**PRAWN COCKTAIL.** chili, lime, tomato (gf)

**BRUSCHETTA.** persimmon, burrata, prosciutto, basil, olive oil (vgo)

**ARANCINI.** parmigiano reggiano, risotto, garlic aioli, micro greens (vg)

**AHI TUNA TARTARE.** lemon, chive, shallot, quail egg, crostini chip (gfo)

**BEETS & BURRATA.** toasted almond, micro greens, lemon vinaigrette (v), (gf), (n)

**GEM LETTUCE SALAD.** feta, pickled onion, tomato, greek mustard vinaigrette (v), (gf)

**BRUSSELS SPROUTS.** crispy brussels sprouts, lemon juice, bacon lardon, lemon aioli (vo), (gf)

**GOAT CHEESE TART.** goat cheese, bacon lardon, blonde frisée, mustard verjus, melted leeks (p), (vgo)

## Optional Add-Ons

**LOCAL BREAD.** garlic confit, aged balsamic, sea salted butter 5.50 (vo)

**CHEESE & CHARCUTERIE.** honey, mixed nuts, fresh fruit 28.50 (vg), (p)

**OYSTERS.** half dozen oysters, champagne mignonette, lemon 22.50 (gf)

**CAVIAR.** black pearl paddlefish, buckwheat blini, creme fraiche, drawn butter 94.50

## Les PLATS

**PESTO FETTUCCINE.** spinach, greek olives, capers (v), (n)

**SCALLOPS.** herbed couscous, roasted cherry tomato (gfo)

**FILET of BEEF.** potato risotto, green bean, red wine reduction (gf)

**PETRALE SOLE.** leek soubise, heirloom carrot, balsamic reduction (gf)

**LAMB SHANK.** stewed pepper, artichoke, potato au gratin, pearl onion (gf)

**SEAFOOD STEW.** clams, mussel, shrimp, calamari, market fish, garlic bread (gfo)

**SALMON.** potatoes puree, mushrooms, corn, bacon lardon, micro greens (gf), (p)

**MUSSELS.** chorizo, shallots, chablis, roasted tomatoes broth, parsley, lemon (gfo)

**PORK CHOP.** creamy polenta, spinach, caramelized onion, dried fruit compote (gf), (p)

## DESSERT

**TIRAMISU**

**PECAN TART**

**PUMPKIN TART**

**CHOCOLATE DELUX**

**BREAD PUDDING**

**VANILLA or CHOCOLATE GELATO**

**RASPBERRY SORBET (v)**

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

\$95.00 per PERSON, INCLUDES CHOICE OF THREE COURSES FROM ABOVE

20% SERVICE CHARGE IS ADDED TO ALL CHECKS

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