

Ula

NEW YEAR'S EVE MENU

COCKTAILS

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

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

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

\$125.00 per PERSON, INCLUDES CHOICE OF THREE COURSES FROM ABOVE AND GLASS OF QUALITY CHAMPAGNE UPON ARRIVAL

20% SERVICE CHARGE IS ADDED TO ALL CHECKS

FOR RESERVATIONS, PLEASE CALL 415-499-4950 or VISIT WWW.OPENTABLE.COM