

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

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
VIRGIN MARY, tomato juice, lime, celery bitters	10

WINES PER FAVOR

SPARKLING

Brut Méthode Champenois, SCHRAMSBERG, "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, THE PALE, by Whispering Angel	16 / 60
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, PIATELLI, Mendoza, Argentina	20 / 80
Pinot Noir, TERRAGENA, "Abbassi Vineyard", Carneros, CA	18 / 75
Super Tuscan, PODERE SAPAIO "Volpolo", Bolgheri, Italy	24 / 95

BIÈRE / CERVEZA / BIRRA

21st AMENDMENT Hazy IPA [Alameda, CA]	10
BECKS Non-Alcoholic	10
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.



BONNE SAINT VALENTIN

\$125 per PERSON, INCLUDES SELECTION FROM FOUR-COURSE MENU + GLASS OF CHAMPAGNE

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)

HUMMUS e LEGUMES GRILLES. red bell pepper hummus, roasted vegetable, feta, pita (VG)

CROQUETTES de CRABE. crab cake, mango, bell pepper, cucumber, cilantro, harissa aioli (SF)

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

add PROSCIUTTO + 7.50 // add CHICKEN + 16.50 // PRAWNS + 18.50 // SALMON + 20.50 // SCALLOPS + 22.50

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. crab ravioli, clam, vodka sauce

CAPELANTE. seared scallop, bacon wrapped, shrimp, crab cake, kale, lemon sauce (P, SH)

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)

CÔTELETTES d'AGNEAU. grilled lamb chops, brandied gorgonzola, potato, rainbow carrot (GF)

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

GELATO

CRÈME BRULÉE

BREAD PUDDING

(VG) vegetarian (VGO) vegetarian option (V) vegan (VO) vegan option (GF) gluten-free (GFO) gluten-free option (N) nuts (P) pork (SF) shellfish

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