

cultivar

SAN FRANCISCO

Cultivar: “cultivating a community of wine lovers who value terroir-driven wine and farm-to-table cuisine.” The restaurant’s culinary garden is located in the Napa Valley where our chef curates what we grow so he can create seasonal savory dishes to compliment our California wines.

SHARES

Cheese & Charcuterie 32
traditional accoutrement

🍃 **Hummus** 14
chickpea, sesame, Caspar Estate extra virgin olive oil, crudites, crostini

🍃 **Coachella White Corn** 16
epazote, cotija, crema, piquín pepper spice

🍃 **Heirloom Tomatoes & Burrata** 16
caramelized pine nuts, balsamic reduction, Caspar Estate olive oil, micro basil

Tuna Tartar 24
avocado, mango salsa, micro cilantro, ponzu, togarashi spice

Shishito & Patron Peppers 10
morita aioli, cyprus flake sea salt

French Fries 8
ketchup, morita aioli

Castelvetrano olives 8

SOUP & SALAD

🍃 **Tomato Soup** 10
Cultivar Cabernet Sauvignon, cream, Caspar Estate extra virgin olive oil

🍃 **Cobb Salad** 16
hard boiled eggs, cherry tomatoes, avocado, bacon, chicken, Point Reyes blue cheese, ranch dressing

🍃 **White Truffle Ceasar** 14
Pecorino Romano, sourdough bread croutons
Add steak, chicken, dover sole, or prawns 10

MAINS

Grilled Cheese
sourdough, white cheddar cheese, Parmigiano Reggiano
14
Add tomato, avocado, prosciutto 5

Pork Belly Bao
jalapeño coleslaw, toasted sesame seeds, micro cilantro
18

Sliders
grilled onions, fennel, garlic, cheddar, salt & vinegar aioli
18

Dover Sole Tacos
pico de gallo, avocado, romaine lettuce, morita aioli
tempura battered
24

Prawn House Made Fettuccine
Cultivar Sauvignon Blanc, crema di parmigiano reggiano, micro basil
28

“Mary’s Chicken” Skewer
yogurt marinade, red peppers, onion, sautéed spinach, garbanzo beans, rice pilaf, tzatziki
28

New York Steak
mashed potatoes, chimichurri
40

🍃 **Orange Glazed Cauliflower**
white rice, Cultivar spring onion, soy sauce, chili oil, sesame seeds
24

DESSERTS


Chocolate Cheesecake
maraschino cherries, whipped cream
12

Vanilla Bean Gelato
10

Seasonal Sorbet
10

Affogato
10

🍃 We organically grow at our culinary garden at Caspar Estate.
Please tell your server about your allergies

 @cultivar_sf

Become a Cultivar Wine Club member today!
Ask your server for details.

A 6% Service Fee will be added to your check. We do not accept cash.

