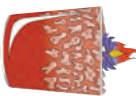


Cocktails

- 

Rose
Splash 17
Rose Infused Vodka, Grapefruit, Lemon, Simple Syrup
- 

Spirit For
Spirit 16
Sage Infused Tequila, Clarified Pistachio Orgeat, Pear, Lemon
- 

Gemini
Rights 16
Tequila or Mezcal, Falernum, Lime, Blackberry, Salt
- 

Paccino's
Redemption 18
Whistle Pig Piggyback Bourbon 6yr, Maple Syrup, Walnut Bitters

- Kikori Paper Plane 18**

Kikori Japanese Whiskey, Amaro Nonino, Aperol, Lemon Juice, Honey

Take home the Kikori Collectible 24
- Poolside Paradise 17**

Ketel One Vodka, Limoncello, St Germaine, Basil, Simple Syrup, Lemon, Sparkling Wine

Wines

BUBBLES

SAUVIGNON BLANC

CABERNET

PINOT GRIGIO

- Paretti Prosecco Italy 12 Glass

Chandon Brut Sparkling Napa 14 Glass
- Cloudy Bay Sauvignon Blanc 23' New Zealand 16 Glass

Halter Ranch Cabernet Paso Robles 18 Glass
- Santa Christina Pinot Grigio Delle Venezie 14 Glass

- Veuve Clicquot Brut Yellow Label Brut 24 Glass

Opolo Sauvignon Blanc Paso Robles 15 Glass

Grey Wolf Cabernet Paso Robles 16 Glass
- Beckman Red Blend Santa Ynez 16 Glass

Dusty Nabor Viognier 22' Santa Barbara 16 Glass

- ROSE**

Minuty Prestige 23' Provence 14 Glass
- CHARDONNAY**

Post & Beam Chardonnay 18 Glass

Beckman Red Blend Santa Ynez 16 Glass
- RED BLENDS**

Inception Pinot Noir 20' Santa Barbara 13 Glass

- Flowers Rose Sonoma Coast 18 Glass

Patz & Hall Chardonnay Sonoma Coast 22' 18 Glass

Dusty Nabor 23' Paso Robles 20 Glass
- SYRAH**

The Prisoner Pinot Noir 21' Los Carneros 18

CLASSICS

ZERO PROOFS

- Lemon Drop 16**

Ketel One Vodka, Fresh Lemon Juice, Simple Syrup, Sugar Rim
- Margarita 17**

Don Julio, Lime Juice, Agave, Cointreau, Salt Rim
- Strawberry Lemonade Spritz 12**

Liquid Alchemist Strawberry, Lemonade, Soda Water
- Espresso Martini 17**

Ketel One Vodka, Mr. Black Coffee Liqueur, Espresso, Averna, Demara Syrup, Chocolate Bitters
- Dirty Belvedere Martini 17**

Belvedere Vodka, Dry Vermouth, Olive Juice, Blue Cheese Stuffed Olives
- Waterbrook 12**

Cabernet Sauvignon Chardonnay Washington
- The Mookie 14**

Lemon, Blackberry, Coconut Cream
- Selvin's Smash 15**

Lemonade, Fresh Watermelon, Simple Syrup, Mint, Watermelon Red bull
- Heineken 0.0 5**

Beers

- ON TAP**

Mailbu Brewing Blonde 8

MadWest Pale Ale 8
- Tarantula Hill Liquid Candy 8

Seasonal Rotating 8
- Figueroa Mountain Agua Santa 8

Modelo 6

Sincere Hard Cider 6

Selvin's
RESTAURANT + LOUNGE

To Share

Fried Calamari 18
With a Cajun Aioli

Arancini Bites 16
Bacon, Peas, Pecorino, Crispy Prosciutto, Crispy Prosciutto, Salsa Verde

Chive Crème Fraiche Dip 16
Smoked Trout Roe, Garlic Chive Blossoms, Crispy Potato Chips

Truffle Fries 15
Rosemary Truffle Salt, House Sauce VG

Spicy Fried Chicken Sliders 17
Garlic Aioli, Pickles, Tongy House-Made Slaw

Cauliflower Symphony 21
Roasted Half Cauliflower, Candied Kumquats, Sourdough Crumble, Kale Salsa Verde, Yogurt Cream Sauce VG

Cajun Fried Shrimp 24
Remoulade, Lemon

Pan

***Ahi Tuna Poke 24**
Ginger-Soy Marinade, Scallions, Daikon Radish, Seaweed Salad, Creamy Smashed Avocado, Drizzle of Kimchi Mayo, Baked Furikake Wonton

***Hamachi Crudo 25**
Sesame Ponzu, Daikon Radish, Micro Wasabi, Gooseberries, Smoked Trout Row

***Shrimp Ceviche 22**
Avocado, Chili Oil, Jalapeno, Cucumber, Radish, Taro chips

Pizzas

Margherita 19
Marinara, Buffalo Mozzarella, Basil Chiffonade VG
**Option to add pepperoni or vegan cheese 4*

Funghi 23
Shitake Bechamel Sauce, Fontina, Seasonal Mushrooms, Caramelized Onion, Oregano VG

Hot Coppa 25
Pesto, Smoked Mozzarella, Arugula

Spicy Shrimp 28
Vodka Sauce, Calabrian Chili, Burrata, Lemon Zest, Basil

Duck Confit 30
Herbed Ricotta, Fontina, Fig Jam, Honey Truffle Balsamic Reduction, Arugula

All of our house-made dough is crafted from our
legendary 233-year-old San Francisco Starter.
Taste the tradition in every bite!

Salads

Cherry Tomato + Burrata Salad 22
Grilled Apricot, Balsamic Glaze, Olive Oil, and Basil

Chopped Caesar 19
Romaine, Focaccia Croutons, Parmesan, Fried Capers, Caesar Dressing VG

Golden Coast Spring Salad half 13 / full 25
Chopped Endive, Baby Arugula, Frisee, Candied Walnuts, Apple, Mandarin Oranges, Goat Cheese, Citrus Vinaigrette

Herb Marinated Grilled Chicken Breast 8
Add to any salad GF

Grilled Shrimp 10 Steak 10
Add to any salad GF Add to any salad GF

Sides

Pomegranate + Mushroom Risotto 36
Risotto, Chanterelle Mushroom Conserva, White Truffle Foam, Pistachio Crumble VG

Creamy Brown Butter Gnocchi 29
Blistered Cherry Tomatoes, Goat Cheese Mousse, Fried Sage, Pine Nuts VG

Pan Seared Sea Bass 46
Couscous, Seasonal Vegetable, Fried Sun Chokes, Citrus Mango Sauce

Herb Marinated Brick Chicken 37
Fingerling potatoes, Butternut Squash Puree, Chicken Jus

Prime Filet 6oz / 8oz MP
Melted Leeks, Green Beans, Duck Fat Yukon Potato Rosti, Szechuan Jus

8oz Prime Hanger Steak With Chimichurri Sauce DF 38
Penne Alla Vodka

Shaved Pecorino, Lemon, Basil Chiffonade 23
Add Chicken 8 or Shrimp 10

Fish Tacos 24
Blackened Mahi Mahi, Mango Salsa, Chipotle Aioli, Shredded Cabbage, Two Flour Tortillas

Sides

Smash Burger 24
Chips and Salsa

Sauteed Green Beans DF|GF|VG 12
Substitute Side Salad \$3

Homemade Sourdough Focaccia SM 6 / LG 11
With Whipped Seasonal Butter

Charred Broccolini 12
Sauteed Green Beans DF|GF|VG

Garlic Mashed Potatoes GF 14
With Lemon and Parmesan GF|VG

Side Salad 12
Mixed greens, cherry tomatoes, thinly sliced red onions, and cucumbers, vinaigrette dressing GF|VG

**Substitutions and modifications are politely declined. Not all ingredients are listed. Please advise your server of any allergies.*

We do not recommend gluten-free items for individuals with celiac or severe gluten intolerance.

**Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of food-borne illness.*