

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

Paretti Prosecco Italy 12 Glass
Chandon Brut Sparkling Napa
14 Glass

Veuve Clicquot Brut Yellow
Label Brut 24 Glass

Veuve Clicquot Brut Rose
26 Glass

ROSE

Minuty Prestige 23'
Provence 14 Glass

Flowers Rose
Sonoma Coast 18 Glass

SAUVIGNON BLANC

Cloudy Bay Sauvignon Blanc
23' New Zealand
16 Glass

Opolo Sauvignon Blanc
Paso Robles 15 Glass

CHARDONNAY

Post & Beam Chardonnay
18 Glass

Patz & Hall Chardonnay
Sonoma Coast 22'
18 Glass

CABERNET

Halter Ranch Cabernet
Paso Robles 18 Glass

Grey Wolf Cabernet
Paso Robles 16 Glass

RED BLENDS

Beckman Red Blend
Santa Ynez 16 Glass

SYRAH

Dusty Nabor 23' Paso
Robles 20 Glass

PINOT GRIGIO

Santa Christina Pinot
Grigio Delle Venezie
14 Glass

VIIGNIER

Dusty Nabor Viognier
22' Santa Barbara
16 Glass

PINOT NOIR

Inception Pinot Noir
20' Santa Barbara
13 Glass

The Prisoner Pinot Noir
21' Los Carneros 18

CLASSICS

Lemon Drop 16
*Ketel One Vodka, Fresh
Lemon Juice, Simple Syrup,
Sugar Rim*

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

Margarita 17
*Don Julio, Lime Juice,
Agave, Cointreau,
Salt Rim*

**Dirty Belvedere
Martini 17**
*Belvedere Vodka, Dry
Vermouth, Olive Juice,
Blue Cheese Stuffed Olives*

ZERO PROOFS

**Strawberry
Lemonade Spritz 12**
*Liquid Alchemist
Strawberry, Lemonade,
Soda Water*

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

Malibu Brewing Blonde 8

MadeWest Pale Ale 8

Tarantula Hill Liquid
Candy 8

Seasonal Rotating 8

Selvin's Mexican
Lager 8

BOTTLE

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, 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, Tangy House-Made Slaw

Cauliflower Symphony 21

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

Coconut Shrimp 24

With a Sweet Chili Sauce

Raw

*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

From the Wood Oven

Margherita 19

Marinara, Buffalo Mozzarella, Basil Chiffonade VG

*Option to add pepperoni or vegan cheese 4

Hot Coppa 25

Pesto, Smoked Mozzarella, Arugula

Spicy Shrimp 28

Vodka Sauce, Calabrian Chili, Burrata, Lemon Zest, Basil

Funghi Flatbread 23

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

Duck Confit Flatbread 30

Herbed Ricotta, Fontina, Fig Jam,
Honey Truffle Balsamic Reduction, Arugula

Grilled Peach + Burrata Flatbread 26

Grilled Peaches, Burrata, Prosciutto, Arugula, Balsamic Glaze

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

Add to any salad GF

Steak 10

Add to any salad GF

*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.

Entrées

Spring Pea + Mushroom Risotto 36

Chantrelle Mushroom Conserva,
White Truffle Foam, Pine Nuts
Choice of Prawns 45 or Scallops MP

Creamy Brown Butter Gnocchi 29

Blistered Cherry Tomatoes, Goat Cheese Mousse,
Fried Sage, Pine Nuts VG

Pasta Pomodoro 23

Tomato Sauce, Basil, Garlic,
Grated Parmesan VG
Add Chicken 8 or Shrimp 10

Pappardelle Bolognese 26

Traditional Bolognese Sauce,
Wide Ribbon Pasta, Creamy Stracciatella, Basil

Fish Tacos 24

Blackened Mahi Mahi, Mango Salsa,
Chipotle Aioli, Shredded Cabbage,
Two Flour Tortillas
Chips and Salsa
Substitute Side Salad \$3

Pan Seared Sea Bass 48

Sauteed Spinach, Roasted Corn,
White Wine, Garlic, Shallots,
Hollandaise, Micro Greens

Herb Marinated Brick Chicken 38

Fingerling potatoes,
Butternut Squash Puree, Chicken Jus

Prime Filet 6oz / 8oz MP

Melted Leeks, Green Beans,
Duck Fat Yukon Potato Rosti, Szechuan Jus

Steak Frites 38

8oz Prime Hanger Steak
With Chimichurri Sauce DF

Double Bourbon Smash 24

Double Beef Patty, American Cheese,
Bacon, Jalapeno, Whiskey BBQ Sauce, Fries

Smash Burger 25

Double Beef Patty, Caramelized Onions,
Smoked Cheddar, Lettuce, Tomato,
Sliced Pickles, and Special Sauce.
Served With Fries
Bacon or Avocado 4

Sides

Homemade Sourdough Focaccia

With Whipped Seasonal Butter

Sauteed Green Beans DF|GF|VG

Charred Broccolini

With Lemon and Parmesan GF|VG

Garlic Mashed Potatoes GF

Side Salad

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

(VG)=vegetarian (GF)= gluten-free (DF)= dairy-free

20% gratuity added to parties of 6 or more.