A LA CARTE

WEST COAST ARTISAN CHEESES OR CHARCUTERIE *
Artisan Cheeses, Fruits, Nuts, Crackers, Crostini  24
Crafted Meats, Tomato Marmalade, Crostini  26

SEASONAL MARKET SALAD * VE | DF | GF | NF
County Line Baby Lettuces, Banyuls Vinaigrette  14

MARINATED MELON & HEIRLOOM TOMATO * VE | GF
Baby Mache, Cucumber,
Melon Reduction, Balsamic Glaze  22

DUNGENESS CRAB & BAY SHRIMP LOUIE * GF | NF
Chopped Romaine, Butter Lettuce,
Cucumber, Fennel, Micro Celery, Hard Boiled Egg,
Avocado, Tomato, Louie Dressing  28

ROASTED BROCCOLINI * V | GF | NF
Distefano Burrata, Calabrian Salsa Verde  22

AHI TARTAR * NF
Avocado Mousse, Passion Fruit Soy Reduction,
Plantain Chips  26
- Add to Any Plate -

HERB ROASTED MARY’S CHICKEN  8 | SEARED ANGUS Sirloin  11
FRESH MARKET FISH  12 | POACHED GULF PRAWNS  14

DUCK CONFIT * DF | GF | NF
Summer Succotash Corn, Romano Beans,
Pepper, Zucchini, Pea Puree, Pickled Apple,
Pomegranate Reduction  34
- served room temperature -

HOUSE MADE DINNER ROLLS * 4

DESSERTS

STONE FRUIT CROSTATA * V | GF
Frangipane, Fruit, Crème Fraîche  12

CRÈME BRÛLÉE * V
Tahitian Vanilla, Orange & Chocolate Ganache,
Spiced Berries  12

THE NEW OPERA! * V
Chocolate Almond Sacher Sponge,
Valrhona 66% Dark Chocolate Cremeux,
Hazelnut Croquant, Whipped Sight Glass
Coffee Infused Chocolate Ganache,
Chocolate Coffee Caviar  12

GUİTTARD CHOCOLATE DIPPED STRAWBERRIES * V | GF | NF
Four Strawberries, Dark Chocolate,
White Chocolate Drizzle  10

GUİTTARD DARK CHOCOLATE TRUFFLES * V
Two Housemade Truffles with Cognac
& Two Housemade Truffles with Champagne  12

ASSORTED COOKIES * V
Chef’s Selection of Cookies  10

VE - VEGAN | V - VEGETARIAN | DF - DAIRY FREE
GF - GLUTEN FREE | NF - NUT FREE

* Items available during Intermission.
Pre-order with your server or the host.
Two credit cards per party. Split plate fee $4.

A Global Gourmet Catering Property | GGCatering.com
August 2021
### NORTH BOX RESTAURANT

**Non-Alcoholic Beverages**

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Solé Still or Sparkling Water, 1000mL</td>
<td>10</td>
</tr>
<tr>
<td>Coke, Diet Coke, Sprite, Ginger Ale.</td>
<td>4</td>
</tr>
<tr>
<td>House-Made Lemonade</td>
<td>5</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>4</td>
</tr>
<tr>
<td>Hot Tea</td>
<td>3</td>
</tr>
<tr>
<td>Intelligentsia Coffee or Decaf</td>
<td>4</td>
</tr>
<tr>
<td>Milk</td>
<td>4</td>
</tr>
<tr>
<td>Orange, Cranberry, Pineapple or Grapefruit Juice</td>
<td>4</td>
</tr>
<tr>
<td>Martinelli’s Sparkling Cider</td>
<td>5</td>
</tr>
<tr>
<td>Shirley Temple or Roy Rodgers</td>
<td>5</td>
</tr>
</tbody>
</table>

**Fort Point Beer**

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>KSA Kölsch Style Ale</td>
<td>9</td>
</tr>
<tr>
<td>Villager San Francisco Style IPA</td>
<td>9</td>
</tr>
<tr>
<td>Westfalia Nuremberg Inspired Red Ale</td>
<td>9</td>
</tr>
<tr>
<td>Park Seasonal Single Hop Pale Ale</td>
<td>9</td>
</tr>
<tr>
<td>Featured Beer</td>
<td>8</td>
</tr>
<tr>
<td>Erdinger NA.</td>
<td>7</td>
</tr>
</tbody>
</table>

---

**Captain’s Wine List**

**Riesling**
- Chateau Montelena, CA, '17 60
- Chateau St. Jean Bijou, CA, '17 52

**Sauvignon Blanc**
- St. Supery, Napa, '16 50
- Rutherford Provenance, CA, '17 55

**Chardonnay**
- Artesa Carneros, Carneros, '14 45
- Carneros Highway, Carneros, '14 45
- St. Clement, Napa, '13 50
- Gehricke, Russian River, '16 60
- J, Monterey County, '17 68
- Chalk Hill Estate, Sonoma, '15 95
- Castello di Gabbiano Riserva, ITL, '13 60
- Riverstone, '17, 375mL 48
- Argus, Carneros, '15 80
- Tamber Bay, CA, '15, 375mL 50
- Louis Martini, '15 56
- Simi, Alexander Valley, '15 70
- Conn Creek, Napa, '13 80
- St. Supery, Napa, '15 95

**Pinot Noir**
- Fort Ross, CA, '13, 375mL 48
- Fort Ross, CA, '13 48
- Hilltop Vineyard, '17, 375mL 80

**Merlot**
- St. Supery, Napa, '15 95
- Hilltop Vineyard, '17, 375mL 80

**Cabernet Sauvignon & Zinfandel**
- J Lohr, '17, 750mL 40
- Hilltop Vineyard, '17, 375mL 80

---

**Perfectly Portioned Sparkling**

<table>
<thead>
<tr>
<th>Champagne</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Moët &amp; Chandon, Brut, FRA, NV</td>
<td>28</td>
</tr>
<tr>
<td>Moët &amp; Chandon, Rosé Imperial, FRA, NV</td>
<td>35</td>
</tr>
<tr>
<td>Laurent Perrier Brut, FRA, NV, 375 mL</td>
<td>47</td>
</tr>
<tr>
<td>Ruinart, Blanc de Blancs, FRA, NV, 375mL</td>
<td>60</td>
</tr>
<tr>
<td>Ruinart, Rosé, FRA, NV, 375mL</td>
<td>60</td>
</tr>
<tr>
<td>Krug Grande Cuvée, FRA, NV, 375mL</td>
<td>200</td>
</tr>
</tbody>
</table>

**Sparkling**

<table>
<thead>
<tr>
<th>Sparkling</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chateau St. Jean Brut, CA, NV</td>
<td>13</td>
</tr>
<tr>
<td>Chandon Etoile Brut, CA, NV</td>
<td>22</td>
</tr>
<tr>
<td>Chandon Etoile Rosé, CA, NV</td>
<td>25</td>
</tr>
<tr>
<td>Laurent Perrier La Cuvée Brut, FRA, NV</td>
<td>90</td>
</tr>
<tr>
<td>Moët &amp; Chandon, Imperial Brut, FRA, NV</td>
<td>100</td>
</tr>
<tr>
<td>Veuve Clicquot Brut, FRA, NV</td>
<td>30</td>
</tr>
<tr>
<td>Veuve Clicquot Rosé, FRA, NV</td>
<td>35</td>
</tr>
<tr>
<td>Laurent Perrier Rosé, FRA, NV</td>
<td>170</td>
</tr>
<tr>
<td>Dom Ruinart Blanc de Blanc, FRA, '06</td>
<td>300</td>
</tr>
<tr>
<td>Dom Perignon, FRA, '09</td>
<td>325</td>
</tr>
<tr>
<td>Krug Grande Cuvée, FRA, '04</td>
<td>325</td>
</tr>
<tr>
<td>Veuve Clicquot, Grande Dame Brut Rosé, FRA, '06</td>
<td>500</td>
</tr>
<tr>
<td>Dom Perignon, Rosé, FRA, '05</td>
<td>575</td>
</tr>
</tbody>
</table>

**Rosé**
- Chateau St. Jean Bijou, CA, '17 52

**Chardonnay**
- J Lohr, Riverstone, '17, 375mL 40
- Avalon, CA, '18 60
- Monterey County, '18 72
- Mountain Winery, Santa Cruz Mountains, '16 70
- Fireman Abbey Winery, Napa Valley, '18 90

**Glasses & Bottles**

- Glass bottle of Moët & Chandon, Brut, FRA, NV 28
- Glass bottle of Moët & Chandon, Rosé Imperial, FRA, NV 35
- Glass bottle of Laurent Perrier Brut, FRA, NV, 375 mL 47
- Glass bottle of Ruinart, Blanc de Blancs, FRA, NV, 375mL 60
- Glass bottle of Ruinart, Rosé, FRA, NV, 375mL 60
- Glass bottle of Krug Grande Cuvée, FRA, NV, 375mL 200

---

An 18% gratuity will be added to parties of 6 or more.
Corkage fee $30 per bottle, two bottle maximum.

---

August 2021
SPIRITED LIBATIONS

MIMOSA
Sparkling Brut, Orange Juice  14

TOSCA’S KISS *
Vodka, Grapefruit & Lime Juices, Triple Sec, Orange Peel  14

O DOLCI MANI *
Rum, Mathilde Pear Liquor, Peach Syrup, Lime  13

BIRDS & BEES
Gin, Pear Liqueur, St. Germain, Honey Syrup, Lemon  15

IRISH COFFEE
Tullamore Dew, Sugar Cube, Coffee, Whipped Cream  14

A GENTLEMAN’S IRISH COFFEE
Jameson Irish Whiskey, Sugar Cube, Coffee, Whipped Cream  15

SPANISH COFFEE
Kahlua, Rum, Cointreau, Coffee, Whipped Cream, Nutmeg  16

* Tosca
August 2021

COCKTAILS

OPERA ROYALE
Chambord, Sparkling Brut  14

ANGEL SPRITZ
Gin, St. Germain, Sparkling Brut, Lemon Twist  15

ROME’S RESISTANCE *
Aperol, Sparkling Brut, Orange Peel  15

TE DEUM *
Effen Cucumber Vodka, St. Germain, Tonic, Lime  15

VISSI D’ARTE *
Tequila, Pear Liquor, Triple Sec, Lime,  15

SCARPIA’S DECEIT *
Pisco, Lime, Simple Syrup, Aquafaba, Bitters  14

ARIA
Tequila, Cointreau, Chambord, Lemon Juice, Simple Syrup, Rosé Wine  14

BOULEVARDIER
Bourbon, Antica Formula Sweet Vermouth, Campari, Lemon Peel  15

MARTINI INNOVATIONS
Vodka, Lillet, St. Germain, Orange Bitters, Lemon Twist  15

AMERICAN RENAISSANCE
Cognac, Cointreau, Maraschino, Lemon, Sugared Rim  16

* Tosca
August 2021