

NORTH BOX RESTAURANT

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

PRE-ORDER FOR PRE-SHOW

Book your table & place your order today!
Skip the line, dance past the wait, enjoy the
view & sing with joy at the awaiting plate!

DESSERTS

STONE FRUIT CROSTATA * V | GF

Frangipane, Fruit, Crème Fraiche 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

GUITTARD CHOCOLATE DIPPED STRAWBERRIES * V | GF | NF

Four Strawberries, Dark Chocolate,

White Chocolate Drizzle 10

GUITTARD 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.

Stellar Food. Seamless Service. Sustainably Produced.

A Global Gourmet Catering Property | GGCatering.com

August 2021

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NON-ALCOHOLIC BEVERAGES

Solé Still or Sparkling Water, 1000mL	10
Coke, Diet Coke, Sprite, Ginger Ale.	4
House-Made Lemonade.	5
Iced Tea	4
Hot Tea	3
Intelligentsia Coffee or Decaf	4
Milk	4
Orange, Cranberry, Pineapple or Grapefruit Juice	4
Martinelli's Sparkling Cider	5
Shirley Temple or Roy Rodgers	5

FORT POINT BEER



KSA Kölsch Style Ale.	9
Villager San Francisco Style IPA.	9
Westfalia Nuremberg Inspired Red Ale.	9
Park Seasonal Single Hop Pale Ale.	9
Featured Beer	8
Erdinger NA.	7

CAPTAIN'S WINE LIST

Riesling, Chateau Montelena, CA, '17.	60
Sauvignon Blanc, St. Supery, Napa, '16.	50
Sauvignon Blanc, Rutherford Provenance, CA, '17	55
Chardonnay, Artesa Carneros, Carneros, '14	45
Chardonnay, Carneros Highway, Carneros, '14	45
Chardonnay, St. Clement, Napa, '13	50
Chardonnay, Gehricke, Russian River, '16	60
Chardonnay, J, Monterey County, '17.	68
Chardonnay, Chalk Hill Estate, Sonoma, '15	95
Chianti, Castello di Gabbiano Riserva, ITL, '13.	60
Red Blend, Chalk Hill Estate, CA, '15	100
Pinot Noir, Fort Ross, CA, '13, 375mL	48
Pinot Noir, Argus, Carneros, '15	80
Cabernet Sauvignon, Tamber Bay, CA, '15, 375mL	50
Cabernet Sauvignon, Louis Martini, CA, '15	56
Cabernet Sauvignon, Simi, Alexander Valley, '15	70
Cabernet Sauvignon, Conn Creek, Napa, '13	80
Cabernet Sauvignon, St. Supery, Napa, '15	95

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

PERFECTLY PORTIONED SPARKLING

	BOTTLE
Moët & Chandon, Brut, FRA, NV, 187mL	28
Moët & Chandon, Rosé Imperial, FRA, NV, 187mL	35
Laurent Perrier Brut, FRA, NV, 375 mL	47
Ruinart, Blanc de Blancs, FRA, NV, 375mL	60
Ruinart, Rosé, FRA, NV, 375mL	60
Krug Grande Cuvée, FRA, NV, 375mL	200

SPARKLING

	GLASS	BOTTLE
Chateau St. Jean Brut, CA, NV	13	52
Chandon Etoile Brut, CA, NV	22	84
Chandon Etoile Rosé, CA, NV.	25	96
Laurent Perrier La Cuvée Brut, FRA, NV		90
Moët & Chandon, Imperial Brut, FRA, NV		100
Veuve Clicquot Brut, FRA, NV.	30	110
Veuve Clicquot Rosé, FRA, NV	35	130
Laurent Perrier Rosé, FRA, NV		170
Dom Ruinart Blanc de Blanc, FRA, '06		300
Dom Perignon, FRA, '09		325
Krug Grande Cuvée, FRA, '04.		325
Veuve Clicquot, Grande Dame Brut Rosé, FRA, '06.		500
Dom Perignon, Rosé, FRA, '05		575

ROSÉ

	GLASS	BOTTLE
Rosé, Chateau St. Jean Bijou, CA, '17.	13	52

SAUVIGNON BLANC

	GLASS	BOTTLE
Murphy Goode, North Coast, CA, '17	14	56
Heron, Mendocino County, '18		60
Cakebread, Napa, '18		80

CHARDONNAY

	GLASS	BOTTLE
J Lohr, Riverstone, '17, 375mL		30
Avalon, CA, '18	13	52
Hahn, Monterey County, '18.	18	72
Mountain Winery, Santa Cruz Mountains, '16		70
Freemark Abbey Winery, Napa Valley, '18		90

PINOT NOIR

	GLASS	BOTTLE
Tree Fort, CA, '16	14.	56
MacMurray, Russian River Valley, '16	15.	60
Mountain Winery, Santa Cruz Mountains, '14.		75
Gehricke, Sonoma Coast, '19.		80

MERLOT

	GLASS	BOTTLE
J Lohr, CA, '17	15.	60
Gundlach Bundschu, Sonoma County, '14		70
Freemark Abbey Winery, Napa Valley, '17		90

CABERNET SAUVIGNON & ZINFANDEL

	GLASS	BOTTLE
Cabernet, J Lohr, Hilltop Vineyard, '17, 375mL		40
Cabernet, Avalon, CA, '17	13.	52
Zinfandel, Dry Creek, Sonoma, '16	15.	60
Cabernet, Hahn, Central Coast, '18.	18.	72
Cabernet, Textbook, Napa Valley, '17.		80
Cabernet, Stonestreet, Alexander Valley, '17		120

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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 Liqueur,
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

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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 Liqueur, 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

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