

# NORTH BOX RESTAURANT

## A LA CARTE

### WEST COAST ARTISAN CHEESES OR CHARCUTERIE \*

Artisan Cheeses, Fruits, Nuts, Crackers, Crostini 21  
Crafted Meats, Tomato Marmalade, Crostini 26

### SEASONAL MARKET SALAD \* VE | DF | GF | NF

County Line Baby Lettuces, Banyuls Vinaigrette 12

### GRILLED MARINATED BEETS \* V | GF

Asian Pear, Roasted Rainbow Carrots,  
Goat Cheese, Vadouvan Nuts, Escarole,  
Cilantro Coconut Dressing 20

### DUNGENESS CRAB LOUIE \* GF | NF

Chopped Romaine, Butter Lettuce,  
Cucumber, Fennel, Micro Celery, Hard Boiled Egg,  
Avocado, Tomato, Louie Dressing 27

### SAVORY CREPES \* VE | DF | GF | NF

Chickpea Crepes, Eggplant Ragu,  
English Pea Puree 22

### TIGER PRAWNS \* GF | NF

Zucchini Spaghetti, Artichoke, Asparagus,  
Edamame, Opal Basil, Pesto 24

- Add to Any Plate -

Herb Roasted Mary's Chicken 7 | Seared Angus Sirloin 9  
Fresh Market Fish 10 | Poached Gulf Prawns 11

### SHREDDED DUCK CONFIT \* DF | GF | NF

Little Gem Lettuce, Easter Radish, Cilantro,  
Grilled Spring Onion, Cucumber,  
Five Spice Lime Vinaigrette 32

- served room temperature -

### HOUSE MADE DINNER ROLLS \* 3

## 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

### MIXED BERRY SABAYON \* V | NF

Oven Roasted Orange Liqueur infused Berries,  
Champagne Sabayon, Chantilly Cream,  
Micro Pansies 10

### HIBISCUS LIME TART \* V

Vanilla Tart Shell, Hibiscus Infused Lime Curd,  
Strawberries, Micro Mint, Strawberry Balsamic Gel,  
Rose Chantilly 10

### 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 10

### 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  
March 2020

# NORTH BOX RESTAURANT

## NON-ALCOHOLIC BEVERAGES

Still Water . . . . .	6
Sparkling Water . . . . .	4
Coke, Diet Coke, Sprite, Ginger Ale . . . . .	4
House-Made Lemonade . . . . .	5
Arnold Palmer . . . . .	5
Iced Tea . . . . .	4
Hot Tea . . . . .	3
Intelligentsia Coffee, Decaf . . . . .	4
Milk . . . . .	4
Orange, Cranberry, Pineapple, Grapefruit Juice . . . . .	4
Martinelli's Sparkling Cider . . . . .	5
Shirley Temple . . . . .	5
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. . . . .	70
Sauvignon Blanc, St. Supery, Napa, '16. . . . .	65
Chardonnay, Artesa Carneros, Carneros, '14 . . . . .	45
Chardonnay, Carneros Highway, Carneros, '14 . . . . .	50
Chardonnay, Gehricke, Russian River, '16 . . . . .	60
Chardonnay, St. Clement, Napa, '13 . . . . .	60
Pinot Noir, Fort Ross, CA, '13, 375mL . . . . .	48
Pinot Noir, Argus, Carneros, '15 . . . . .	80
Cabernet Sauvignon, Simi, Alexander Valley, '15 . . . . .	70
Cabernet Sauvignon, Tamber Bay, CA, '15, 375mL . . . . .	66
Cabernet Sauvignon, Conn Creek, Napa, '13 . . . . .	80
Cabernet Sauvignon, Joseph Phelps, Napa, '15. . . . .	160

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

<i>PERFECTLY PORTIONED SPARKLING</i>		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 . . . . .		225

<i>SPARKLING</i>	GLASS	BOTTLE
Pol Clement Brut, FRA, 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
Veuve Clicquot Brut, FRA, NV. . . . .	30	110
Veuve Clicquot Rosé, FRA, NV . . . . .	35	130
Laurent Perrier Rosé, FRA, NV . . . . .		170
Dom Perignon, FRA, '09 . . . . .		350
Krug Grande Cuvée, FRA, '04. . . . .		450
Veuve Clicquot, Grande Dame Brut Rosé, FRA, '06. . . . .		500
Dom Perignon, Rosé, FRA, '05 . . . . .		600

<i>ROSÉ</i>	GLASS	BOTTLE
Rosé, Domain de Cala, FR, '17. . . . .	13	52

<i>SAUVIGNON BLANC</i>	GLASS	BOTTLE
Murphy Goode, North Coast, CA, '17 . . . . .	13	52
Provenance Vineyards, CA, '17 . . . . .		55

<i>CHARDONNAY</i>	GLASS	BOTTLE
J Lohr, Riverstone, '17, 375mL . . . . .		30
Leese Fitch, CA, '17. . . . .	13	52
J, Russian River, '16. . . . .	18	68
Mountain Winery, Santa Cruz Mountains, '16 . . . . .		70
Chalk Hill Estate, Sonoma, '15. . . . .		95

<i>INTERESTING REDS</i>	GLASS	BOTTLE
Chianti, Castello di Gabbiano Riserva, ITL, '13. . . . .	17.	64
Zinfandel, Dry Creek, Sonoma, '16 . . . . .	20.	76
Red Blend, Chalk Hill Estate, CA, '15 . . . . .		80

<i>PINOT NOIR</i>	GLASS	BOTTLE
Storypoint, CA, '16 . . . . .	13.	52
Mountain Winery, Santa Cruz Mountains, '14. . . . .		75
MacMurray, Russian River Valley, '16 . . . . .	22.	84

<i>MERLOT</i>	GLASS	BOTTLE
J Lohr, CA, '17 . . . . .	13.	52
Gundlach Bundschu, Sonoma County, '14 . . . . .		70

<i>CABERNET SAUVIGNON</i>	GLASS	BOTTLE
J Lohr, Hilltop Vineyard, '17, 375mL. . . . .		45
Leese Fitch, CA, '16 . . . . .	13.	52
Louis Martini, CA, '15 . . . . .	14.	56
St. Supéry, Napa Valley, '15 . . . . .		95

# NORTH BOX RESTAURANT

## SPIRITED LIBATIONS

### MIMOSA

Sparkling Brut, Orange Juice 14

### BALLET SLIPPER

Vodka, Lime & Grapefruit Juices, Aperol,  
Grenadine, Orange Peel 14

### MIDSUMMER DELIGHT \*

Cachaça, Lime, Strawberry Simple Syrup 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

\* A Midsummer Night's Dream

March 2020

## COCKTAILS

### BALLET ROYALE

Chambord, Sparkling Brut 14

### ANGEL SPRITZ

Gin, St. Germain,  
Sparkling Brut, Lemon Twist 14

### ATHENS' SUNRISE \*

Aperol, Sparkling Brut, Orange Peel 14

### LOVE-IN-IDLENESS \*

Courvoisier VS, Angostura Bitters,  
Sugar Cube, Sparkling Brut 18

### JUST A DREAM \*

Antica Formula Vermouth, Lillet, Creme de Violet,  
Orange Bitters, Soda, Lemon Twist 15

### AMERICAN RENAISSANCE

Cognac, Cointreau, Maraschino,  
Lemon, Sugared Rim 16

### PUCK'S FOLLY \*

Pisco, Lime, Simple Syrup, Aquafaba, Bitters 14

### PIROUETTE

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

\* A Midsummer Night's Dream

March 2020