



our skywalker collection

wines by the glass | carafe | bottle

2018 rose perle de margüi 10 | 24 | 30
pale pink | watermelon | bright

2016 vin blanc l'or des pierres 11 | 26 | 33
honey color | green apple | crisp

2015 vin rouge titien de margüi 12 | 28 | 36
currant | cocoa

2019 skywalker rose 12 | 28 | 33
pomelo | guava | strawberry | pear

2018 sommità chardonnay 14 | 35 | 45
light straw | tropical | unoaked

2017 skywalker chardonnay 15 | 42 | 55
pear hue | crème brulee | lightly oaked

2016 sommità pinot noir 15 | 42 | 55
ruby color | raspberry | new world style

2014 skywalker pinot noir 20 | 55 | 75
gamet | blackberry | old world style

2014 sommità sparkling | 130 btl
rose gold | apple | elegant

on the sweeter side

stone fruit galette | 5

hand-picked fruit from Skywalker Ranch, fresh cream

warm beignets | 10

belgian golden ale anglaise

new orleans style bread pudding | 10

crème anglaise, caramel, candied walnuts

crème brulee | 8

fresh cream, strawberry chips

house made sorbet | 5

lemon | minty strawberry

house made gelato | 5

brentwood corn | vanilla bean



Thank you for joining us today

Sessions at the Presidio

Call us: 415.655.9413

Email us: info@sessionssf.com



@sessions_sf



Welcome!

We hold near and dear a wonderful relationship with Skywalker Ranch in Marin County.

This relationship affords us the ability to use the best vegetables, fruits, herbs from their 2 acre organic garden, as well as the privilege to serve you Wagyu Beef from Skywalker Ranch. We are thrilled to have a menu where 90% of the items are organic and sourced within a 25 mile radius!

We also invite you to enjoy one of the many delicious wines from the Skywalker Vineyards Collection. You can sample some wines from Marin County, or Provence, France. Either region will be an excellent choice!



house-made cocktails | 15

- cool as a cucumber** gin, aloe liqueur, lime, cucumber & basil
caribbean summer rum, aperol, lemon, strawberry, dry curacao & bitters
barrel aged harvest rye whiskey, plum syrup, St. Germaine, lemon

Our Full Bar is Open
ask your server for something you crave
'to go' or enjoy on the patio

wines by the glass | carafe

- 2019 Benziger Sauvignon Blanc (sonoma county) 10 | 26
2018 Painted Fields Cuvée Blanc (amador county) 12 | 32
2018 Trefethen Dry Riesling (napa valley) 11 | 27
2018 Vinum Cellars Chenin Blanc (clarksburg) 10 | 26
2018 Giornata Sangiovese blend (paso robles) 15 | 40
2017 Seghesio Zinfandel (sonoma county) 14 | 38
2018 Round Pond Cabernet Sauvignon (napa valley) 17 | 45

bubbles by the glass | bottle

- Caposaldo prosecco 10 | 30
Schramsberg "Mirabelle" brut 15 | 50
Schramsberg "Mirabelle" brut rose 16 | 54

champagne by the bottle

- Billecart-Salmon brut champagne (375ml) | 52
Nicolas Feuillatte brut champagne (750ml) | 65

Ask us about our draft list

main eats

- chicken chopped salad | 18**
grilled marys chicken breast, romaine, wild arugula, roasted beets, avocado, candied walnuts, ricotta salata, green goddess
- cavatelli verde | 20**
asparagus, cremini mushroom, tomato, summer squash spirals, creamy pesto
- shrimp pasta | 22**
toybox tomato, summer squash spirals, spinach, garlic bread, lemon butter
- skywalker wagyu bolognese | 20**
spaghetti pasta, shaved parmesan, garlic bread
- churrasco | 28**
skywalker wagyu, zucchini, asparagus, chimichurri, crispy potato
- blackened salmon | 23**
israeli cous-cous, scallions, edamame, mushrooms, charred corn, tomato-olive tapenade
- 2 fish tacos | 19**
local rock cod, cabbage slaw, tomatillo salsa, lime crema, pico de gallo, organic tortilla chips
- fish & chips | 21**
beer battered local rock cod, coleslaw, tartare sauce, house fries

add on to any dish:

- grilled or fried tofu | 3 chicken | 5 steak | 7
grilled wild shrimp | 7 grilled salmon | 8

burgers | sandwiches

- fried chicken breast sandwich | 17**
coleslaw, fresno chile sauce, b&b pickles, fries *vegan tofu option
- sessions burger | 19**
skywalker ranch wagyu beef, lettuce, tomato, b&b pickles, aioli, fries
- plant-based burger | 17**
lettuce, grilled onion, tomato jam, vegan aioli, fries
- add to your burger|sandwich:**
cheese | 1 avocado | 2
bacon | 3 or have it all deluxe | 5

starters

- soup of the day | cup 7 | bowl 11**
- heirloom tomato panzanella | 16**
wild arugula, croutons, red onion, mozzarella, lemon vinaigrette
- organic greens | 14**
grilled peaches, shaved fennel, toybox tomatoes, reyes blue, candied walnuts, lemon vinaigrette
- grilled squid | 19**
organic quinoa salad, diced mango, cucumber, toybox tomato, grilled peaches, salsa verde
- thick cut kennebec fries | 7**
hop salt, dark malt aioli
- add on to any dish:**
grilled or fried tofu | 3 chicken | 5 steak | 7
grilled wild shrimp | 7 grilled salmon | 8



chefs summer brunch

saturday-sunday 11:30am-3:00pm

- classic benedicts | 20**
cage free eggs, lemon hollandaise, english muffin, side of organic greens - served with sliced ham or upgrade to smoked salmon | 21
- chilaquiles verdes | 18**
cage free eggs, fried corn tortilla, tomatillo sauce, pico de gallo, lime crema, avocado, charred corn, queso fresco
- summer hash | 20**
summer squash, charred corn, mushrooms, edamame, toybox tomatoes, cage free eggs sunny up, salsa verde, micro greens

- tres leches french toast | 17**
banana brulee, chantilly, dehydrated strawberry confetti