

our skywalker collection...

wines by the glass | carafe | bottle

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

2015 skywalker pinot noir 20 | 55 | 75

gamet | blackberry | old world style

2014 sommità sparkling | 130 btl

rose gold | apple | elegant



2018 rose perle de margüi 10 | 24 | 30

pale pink | watermelon | bright

2019 cuvee rose '1784' 12 | 33 | 45

pale pink | papaya | bright

2017 les pierres sauvages 10 | 24 | 32

straw | honey | crisp

2016 vin blanc l'or des pierres 11 | 26 | 33

honey color | green apple | crisp

2019 cuvee blanc '1784' 15 | 42 | 55

straw | guava | crisp

2015 vin rouge titien de margüi 12 | 28 | 36

currant | cocoa

2017 cuvee rouge '1784' 15 | 42 | 55

garnet | blackberry | full



on the sweeter side...

apple galette | 5

granny smith apples, fresh cream

warm beignets | 10

creme anglaise

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

dessert/port wines

la fleur d'or, sauternes | 11

graham's ruby port | 10

graham's "six grapes" reserve port | 11

ramos pinto tawny port | 12



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!

thank you for joining us today

call us: 415.655.9413

email us: info@sessionssf.com



@sessions_sf



house-made cocktails

cool as a cucumber gin, aloe liqueur, lime, cucumber & basil | 15

two pears of roses bourbon, st. george pear, oj, honey | 12

ultima palabra tequila, chartreuse, maraschino, lime | 14

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 bordeaux blanc (amador county) 12 | 32

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

little gem salad | 15

shaved rainbow carrots, little gem, radish, pomegranate, fines herbs, ricotta salata, champagne vinaigrette

cavatelli pasta | 20

asparagus, cremini mushroom, tomato, summer squash spirals, creamy pesto

shrimp pasta | 22

toybox tomato, summer squash spirals, spinach, grilled bread, lemon butter

bolognese | 20

skywalker wagyu, spaghetti, shaved parmesan, grilled bread

skywalker ranch wagyu steak | 32

fingerling potatoes, hen of the woods mushrooms, broccoli rabe, beef jus

pan roasted salmon | 26

cauliflower, capers, brussels sprout, sultana raisins, meyer lemon, cauliflower cream

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

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

impossible burger | 17

lettuce, grilled onion, b&b pickles 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 | 10

heirloom beets salad | 16

chicory greens, citrus, toasted pepitas, cucumber, pt. reyes blue cheese, sherry vinaigrette

baby green salad | 14

roasted cauliflower, quinoa, asian pear, pickled carrots, red wine vinaigrette

braised squid | 19

garbanzo beans, sofrito, meyer lemon, saffron aioli, salsa verde, orange picada

charcuterie | 17

house pickles, calabrese, finocchiona, prosciutto, purple mustard, grilled bread

fromage | 21

chef’s selection of 3 cheeses, fruit compote, aged balsamic, seasonal fruit, walnut batard

thick cut kennebec fries | 7

hop salt, dark malt aioli

chefs 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

autumn hash | 20

summer squash, mushrooms, edamame, toybox tomatoes, cage free eggs sunny up, salsa verde, micro greens

tres leches french toast | 17

banana brulee, chantilly, dehydrated strawberry confetti