

our skywalker collection...  
wines by the glass | bottle

**2019 skywalker rose 12 | 33**

pomelo | guava | strawberry | pear

**2018 sommità chardonnay 14 | 45**

light straw | tropical | unoaked

**2017 skywalker chardonnay 15 | 55**

pear hue | crème brulee | lightly oaked

**2016 sommità pinot noir 15 | 55**

ruby color | raspberry | new world style

**2015 skywalker pinot noir 20 | 75**

gamet | blackberry | old world style

**2014 sommità sparkling | 130 btl**

rose gold | apple | elegant



**2018 rose perle de margüi 10 5 | 30 15**

pale pink | watermelon | bright

**2019 cuvee rose '1784' 12 | 45**

pale pink | papaya | bright

**2017 les pierres sauvages 10-5 | 32 16**

straw | honey | crisp

**2016 vin blanc l'or des pierres 11 5.5 | 33 16.5**

honey color | green apple | crisp

**2019 cuvee blanc '1784' 15 | 55**

straw | guava | crisp

**2015 vin rouge titien de margüi 12 6 | 36-18**

currant | cocoa

**2017 cuvee rouge '1784' 15 | 55**

garnet | blackberry | full



on the sweeter side...

**warm beignets | 10 5**

creme anglaise

**bread pudding | 10 5**

crème anglaise, caramel, candied walnuts

**house made sorbet | 5 2.5**

lemon | minty strawberry

**house made ice cream | 5 2.5**

mint & chocolate chip | vanilla bean

### TO-GO MEAL KITS

(2) 8oz skywalker ranch wagyu steaks marinated  
in olive oil, garlic & thyme  
with seasonal vegetables, confit fingerling  
potatoes, beef jus | 80 40

mary's roasted ½ chicken for two,  
winter vegetables, creamy mac and cheese,  
salsa verde | 40 20



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](mailto:info@sessionssf.com)



@sessions\_sf



## house-made cocktails

- negroni gin, vermouth, campari | ~~16~~ 8
- espresso martini vodka, espresso, coffee liqueur | ~~16~~ 8
- tipsy punch - vodka, cranberry, orange | ~~16~~ 8
- classic margarita tequila, lime, agave | ~~16~~ 8
- gimlet gin, lime, simple syrup | ~~16~~ 8
- cosmo vodka, cranberry, lime | ~~16~~ 8
- old-fashioned bourbon, demerara, bitters | ~~24~~ 12

## wines by the glass

- 2019 benziger sauvignon blanc (sonoma county) | 10
- 2018 painted fields bordeaux blanc (amador county) | 12
- 2018 vinum cellars chenin blanc (clarksburg) | 10
- 2017 seghesio zinfandel (sonoma county) | 14
- 2018 round pond cabernet sauvignon (napa valley) | 17

## 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~~ 7.50  
shaved rainbow carrots, little gem, radish, pomegranate, fines herbs, ricotta salata, champagne vinaigrette
  - cavatelli pasta | ~~20~~ 10  
asparagus, mushroom, tomato, squash, creamy pesto
  - bolognese | ~~20~~ 10  
skywalker wagyu, spaghetti, shaved parmesan, grilled bread
  - skywalker ranch wagyu steak | ~~32~~ 16  
fingerling potatoes, hen of the woods mushrooms, broccoli rabe, beef jus
  - pan roasted salmon | ~~26~~ 13  
cauliflower, capers, brussels sprout, sultana raisins, meyer lemon, cauliflower cream
  - 2 fish tacos | ~~19~~ 9.5  
local rock cod, cabbage slaw, tomatillo salsa, lime crema, pico de gallo, organic tortilla chips
  - fried chicken breast sandwich | ~~17~~ 8.5  
coleslaw, fresno chile sauce, b&b pickles, fries
  - sessions burger | ~~19~~ 9.5  
skywalker ranch wagyu beef, lettuce, tomato, b&b pickles, aioli, fries
  - impossible burger | ~~17~~ 8.5  
lettuce, grilled onion, b&b pickles tomato jam, vegan aioli, fries
- add to your burger|sandwich:  
cheese | -1 .50 avocado | -2 1  
bacon | -3 1.50 or have it all deluxe | -5 2.5

## kids menu

- grilled cheese with fries | ~~12~~ 6
- burger with fries | ~~12~~ 6
- pasta | ~~12~~ 6  
spaghetti noodles with butter sauce & parmesan

## starters

- soup of the day | ~~10~~ 5
- heirloom beets salad | ~~16~~ 8  
chicory greens, citrus, toasted pepitas, cucumber, pt. reyes blue cheese, sherry vinaigrette
- charcuterie | ~~17~~ 8.5  
house pickles, calabrese, finocchiona, prosciutto, purple mustard, grilled bread
- fromage | ~~21~~ 10.5  
chef's selection of 3 cheeses, fruit compote, aged balsamic, seasonal fruit, walnut batard
- thick cut kennebec fries | ~~7~~ 3.5  
hop salt, dark malt aioli

## chefs brunch

- saturday-sunday 11:30am-3:00pm
- classic quiche lorraine | ~~21~~ 10.5  
farm fresh eggs, smoked bacon, spinach, swiss and parmesan cheese, baby greens
  - chilaquiles verdes | ~~20~~ 10  
fried egg, tomatillo salsa, queso fresco, avocado, pickled onion, radish, lime crema, cilantro, tortilla chips
  - autumn hash | ~~19~~ 9.5  
root vegetables & greens, garnet yams, swiss chard, celery root, poached egg, mustard poultry jus
  - brioche french toast | ~~17~~ 8.5  
cinnamon, mixed berries, crème anglaise, vanilla chantilly