

## starters & salads

soup of the day | 10

beet salad | 16

arugula, quinoa, radishes, snap peas, smoked yogurt, banyuls vinaigrette

baby green salad | 15

shaved carrots, fines herbs, ricotta salata, toasted almonds, sherry vinaigrette

charcuterie | 17

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

fromage | 21

chefs selection of 3 cheeses, fruit compote, aged balsamic, seasonal fruit, walnut batard

thick cut kennebec fries | 7

house aioli

## sandwiches & burgers

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, caramelized onions, b&b pickles tomato jam, vegan aioli, fries

add to the bun

cheese | 2      avocado | 3

bacon | 3      all of it | 7

## something sweet

warm beignets | 10

passionfruit creme anglaise

coconut rum semifreddo popsicle | 9

passionfruit, toasted coconut, pistachios, white chocolate

crème brulee | 8

fresh cream, strawberry chips

house made sorbet | 5

lemon | minty strawberry

house made ice cream | 5

mint & chocolate chip | vanilla bean



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.

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**happy hour - may 1 - 4**  
**2pm - 5pm**

**goat cheese croquettes | 14**

local goat cheese, tomatillo marmalade, skywalker lavender honey

**chicken satay | 13**

marys chicken, pineapple gastrique, spicy peanut

**lumpia | 11**

pork, cabbage, lemon-soy

**skywalker slider | 6 each**

ranch wagyu, white cheddar, ginger pickles, crispy onions, sambal aioli

**honey garlic wings | 14**

mary's chicken, pickled vegetables, sesame

## main eats

rigatini pasta | 20

english peas, wild mushrooms, fava leaf, black cured olives, robiola

bolognese | 20

skywalker wagyu, spaghetti, parmesan, grilled bread

skywalker ranch wagyu steak frites | 32

caramelized onions, thick cut potatoes, beef bordelaise sauce

pan roasted salmon | 26

artichoke hearts, cherry tomato, fennel pollen, asparagus, saffron citrus nage

2 fish tacos | 19 **ONLY AVAILABLE UNTIL 3PM**

local rock cod, cabbage slaw, tomatillo salsa, lime crema, pico de gallo, organic tortilla chips

## sides

hen of the woods mushroom | 8

sauteed mixed vegetables | 7

## for the kiddos

burger with fries | 12

grilled cheese with fries | 12

buttered spaghetti noodles | 12

sauce & parmesan

## chefs brunch on saturday & sunday

11:30am-3:00pm

classic quiche lorraine | 21

farm fresh eggs, smoked bacon, spinach, swiss cheese, baby greens

chilaquiles verdes | 20

fried egg, tomatillo salsa, queso fresco, avocado, pickled onion, radish, lime crema, cilantro

roasted chicken hash | 19

home fries, garlic marinated chicken, roasted bell pepper, poached egg, poultry jus

smoked salmon plate | 22

capers, whipped dill cream cheese, pickled beets, cucumbers, brioche

brioche french toast | 17

cinnamon, mixed berries, passionfruit crème anglaise, vanilla chantilly

## skywalker vineyards glass | carafe | bottle

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

2018 sommita chardonnay 14 | 35 | 45  
unoaked - tropical - straw

2017 skywalker chardonnay 15 | 42 | 55  
light oak - crème brulee - pear hue

2016 sommita pinot noir 15 | 42 | 55  
new world style - raspberry - ruby

2016 skywalker pinot noir 20 | 55 | 75  
old world style - blackberry - gamet

2014 sommita sparkling | 130 bottle  
elegant - apple - rose gold

## chateau margüi glass | carafe | bottle

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  
crisp - honey - straw

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

2019 cuvee blanc '1784' 15 | 42 | 55  
crisp - guava - straw gamet

2015 vin rouge titien de margüi 12 | 48 | 36  
cocoa - currant

2017 cuvee rouge '1784' 15 | 42 | 55  
full - blackberry - garnet



skywalker vineyards estate winery embodies the spirit of the place—where a coastal fog funneling its way through the nicasio gap meets a warm mediterranean-like climate—and is both dramatically striking and welcoming, with a classic california touch of hospitality.



château margüi is a beautiful estate winery in the heart of provence, france. this estate, which dates back to roman times, embodies the skywalker philosophy of land stewardship, respect for terroir, and an unrivaled wine experience. château margüi wines enhance the skywalker portfolio



@sessions\_sf

## signature cocktails

presidio 77 | 13  
gin, lemon, hibiscus, prosecco

golden gate mile | 13  
bourbon, ginger, grapefruit, honey

the sessions succulent | 13  
tequila blanco, aloe, passionfruit, lime

bees knees | 13  
empress 1908 gin, lemon, honey

sarlacc shrub | 13  
white rum, pineapple shrub, peach, lime, cucumber, mint

rey of sunshine | 30  
blend of rums, strawberry & rhubarb shrub, falernum, dry curaçao, topped with a strawberry, rhubarb & mint popsicle  
\*includes a keepsake geeki tiki star wars mug

## champagne by the bottle

billecart-salmon brut - 375ml | 52  
nicolas feuillatte brut - 750ml | 65

## wine by the glass | carafe

caposaldo prosecco 10 | 30  
schramsberg 'mirabelle' brut 15 | 50  
schramsberg 'mirabelle' brut rose 16 | 54

2019 benziger sauvignon blanc 10 | 26  
2018 painted fields bordeaux blanc 12 | 32  
2018 vinum cellars chenin blanc 10 | 26

2016 benziger cabernet sauvignon 10 | 26  
2018 giornata sangiovese blend 15 | 40  
2017 seghesio zinfandel 14 | 38  
2018 round pond cabernet sauvignon 17 | 45

## digestifs

la fleur d'or, sauternes | 11  
grahams ruby port | 10  
grahams 'six grapes' reserve port | 11  
ramos pinto tawny port | 12