



starters & salads

soup of the day | 10

beet salad | 16

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

baby green salad | 15

skywalker ranch apples, candied walnuts, fine herbs, pecorino romano, apple cider vinaigrette

deviled eggs | 14

white sturgeon caviar, pickled shallots, shichimi togarashi, chives

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

oysters of the day | 18

half dozen oysters, kohlrabi, pink peppercorn mignonette, lemon

mediterranean mussels | 24

bacon, garlic, shallots, white wine, tarragon, grilled bread

sides

hen of the woods mushroom | 8

sauteed mixed vegetables | 7

thick cut kennebec fries | 7

something sweet

warm beignets | 10

passion fruit crème anglaise

coconut rum semifreddo popsicle | 9

passion fruit, 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

signature cocktails

haight-ashberry | 15

london n1 gin, maple syrup, lillet blanc, strawberry, prosecco

'frisco fog | 14

broker's gin, sugar, lemon, basil, club soda

presidio sunset | 15

neft vodka, agave syrup, peach, lemon, mint, prosecco

fiesta in the mission | 14

cimarron tequila, elderflower, lemon juice, st. germain, cucumber, grapes

i left my heart in mexico | 15

del maguey vida mezcal, hibiscus syrup, lime

ocean beach | 16

zacappa 23 rum, falernum, lime, peach, bitters

bound for alcatraz | 15

johnnie walker black, antica formula, luxardo maraschino, bitters, amaro montenegro

dolores sour | 14

four roses, demerara syrup, lemon, bitters, nectar px

session's bloody mary | 15

absolut vodka, session's spicy mix, tomatillo juice served with a mini toast topped with salsa verde

mimosa special | 36

bottle of prosecco and orange juice

for the kiddos

sessions burger with fries | 12

brioche grilled cheese with fries | 12

spaghetti with butter sauce & parmesan | 12

pappardelle pasta with meat sauce | 12

fruit bowl with mixed berries | 10

chef's brunch 11:30am-3:00pm

spanish tortilla omelet | 18

yukon gold potato, piquillo peppers, spring onions, fried egg, basil pesto, romesco *contains pine nuts & almonds

chilaquiles verdes | 20

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

smoked salmon plate | 22

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

brioche french toast | 17

cinnamon, mixed berries, passion fruit crème anglaise, vanilla chantilly

fried chicken breast sandwich | 19

coleslaw, fresno chile sauce, b&b pickles, fries
*vegan tofu option

sessions burger | 21

skywalker ranch wagyu beef, lettuce, tomato, b&b pickles, aioli, fries

impossible burger | 18

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

bolognese | 24

pappardelle pasta, skywalker ranch wagyu beef, parmigiano reggiano, fine herbs, olive oil

**our wine recommendation: 2017 cuvee rouge '1784' 15 | 55*

roasted chicken breast | 26

creamy polenta, roasted baby carrots, torpedo onions confit, poultry jus

**our wine recommendation: 2018 sommita chardonnay 14 | 45*

pan roasted salmon | 26

heirloom tomato salad, summer beans, frisee, tarragon, champagne vinaigrette

**our wine recommendation: 2019 lungolago 14 | 45*

skywalker ranch wagyu steak frites | 32

caramelized onions, thick cut potatoes, beef bordelaise sauce
**our wine recommendation: 2018 viandante 18 | 70*



champagne | sparkling

caposaldo prosecco 10 | 30
schramsberg 'mirabelle' brut 15 | 50
schramsberg 'mirabelle' brut rose 16 | 54
nicolas feuillatte brut - 750ml | 65

chateau margüi glass | bottle

2019 rosé perle de margüi 10 | 30
pale pink - watermelon - bright

2019 cuvee rosé '1784' 12 | 45
pale pink - papaya - bright

2017 les pierres sauvages 8 | 20
crisp - honey - straw

2017 vin blanc l'or des pierres 8 | 20
crisp - green apple - honey color

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

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

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



chateau 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. chateau margüi wines enhance the skywalker portfolio

wine by the glass | carafe

2019 benziger sauvignon 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

skywalker vineyards glass | bottle

2019 skywalker rosé 12 | 33
guava - strawberry - pear

2018 sommita chardonnay 14 | 45
unoaked - tropical - straw

2018 skywalker chardonnay 15 | 55
light oak - crème brulee - pear hue

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

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

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

2014 skywalker sparkling | 180 bottle
crisp - tropical - rose gold



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

beers

trumer pilsner | 8
barebottle pilsner | 8
east brothers red lager | 8
mother earth mexican lager | 8
woodfour new ridge lager | 8
ghost town west coast ipa | 8
almanac hazy ipa | 8
east brothers oatmeal stout | 8
woodfour bohemian nectar | 8
barebottle fruited sour | 8
coronado orange wit | 8

viandante del cielo glass | bottle

2019 lungolago 14 | 45
meyer lemon - lilac - pine nut

2018 pristinvm 15 | 55
raspberries - hibiscus - sundried tomato

2018 viandante 18 | 70
black cherry - prunes - espresso

fortified wine

grahams ruby port | 10
dow's tawny port 10 years | 13

disznoko edez szamorodni 2016 tokaji | 16



viandante del cielo estate winery is located in passignano sul trasimeno in the region of umbria, italy. This estate has a deep history dating back to roman times when monks roamed the property for centuries. old world tradition, transparent terroir, and innovative winemaking work collectively to make viandante del cielo a unique component to our storytelling through its wines and olive oils