

starters & salads

soup of the day | 10

beet salad | 16

arugula, quinoa, radishes, asian pear, smoked yogurt, banyuls vinaigrette

caesar salad | 15

baby romaine lettuce, grana padano, anchovy crumble, fine herbs, classic caesar dressing

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

sautéed mixed vegetables | 7

thick cut kennebec fries | 7

something sweet

warm beignets | 10

cocoa cinnamon sugar, vanilla crème anglaise

dark chocolate mousse | 10

vanilla chantilly, chocolate pearl, salted caramel

classic crème brûlée | 10

vanilla bean

house made sorbet | 7

raspberry

vanilla gelato | 7

vanilla bean

peach ice cream | 7

skywalker ranch peaches, cookie crumble, honey pollen



signature cocktails

'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 syrup, lemon juice, st. germain, cucumber

i left my heart in mexico | 15

del maguey vida mezcal, hibiscus syrup, lime

bound for alcatraz | 15

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

dolores sour | 14

four roses bourbon, 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, crème anglaise, vanilla chantilly

fried chicken breast sandwich | 19

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

sessions burger | 21

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

impossible burger | 19

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

green mustard spaetzle, braised chicory, cippolini onions, cranberry, poultry jus

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

pan roasted salmon | 27

cauliflower, baby carrots, brussels sprouts, saffron raisin, meyer lemon, brown butter

**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

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 de margüi 10 | 30
pale pink - watermelon - bright

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

2017 les pierres sauvages 10 | 30
crisp - honey - straw

2017 vin blanc l'or des pierres 10 | 30
crisp - green apple - honey color

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

2016 vin rouge 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

2019 sommita chardonnay 14 | 45
unoaked - tropical - straw

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

2017 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