

Ula

SPRITZ 18

prosecco and...

CLASSIC SPRITZ

italian bitter aperitif

ORANGE BLOSSOM

rosato aperitif

BUBBLING MARY

italicus, lavender bitters

CLASSIC COCKTAIL 18

MEDITERRANEAN G n° T

gin, italicus bergamotto, tonic

THE BLACK MANHATTAN

straight rye whiskey, herbaceous amaro

LIMONCELLO DROP

vodka, limoncello, fresh lemon

MEZCAL NEGRONI

mezcal, red bitter, sweet vermouth

BARMAN'S PLEASURE 20

LA DIABLADA

pisco, watermelon, cucumber, elderflower

RED SEA MARGARITA

tequila, licor 43, raspberry, jalapeños

GUAVA FINO

fino sherry, aperol, guava, honey

HEMINGWAY DAIQUIRI

white rum, maraschino, grapefruit

S.F. SOUR

whiskey, egg white, ruby port, honey, lemon

CHAMBORD ESPRESSOTINI

vodka, raspberry coffee liqueur, espresso

Worry less

Smile more

Accept criticism

Take responsibility

Listen and love

Don't hate

Embrace change

Feel good anyway

HAPPY HOUR

3 – 5pm 20% off

KENSINGTON PARK HOTEL

restaurant dining 10% off

SF THEATRE GOERS

restaurant dining 10% off

UNION SQUARE IN BLOOM COCKTAIL

FRISCO FLOR DE JEREZ 22

dominican rum, elena borra barolo grappa, calvados lemorton, lemon juice

ZERO PROOF

FEVER TREE, ginger beer / grapefruit / tonic (500ml)	12
COLA BALADIN, all-natural coke (330ml)	12
COLD COFFEE, cold brew, rocks	12
CEDRATA BALADIN, all-natural sparkling lemonade (330ml)	12
GELATO FRIZZANTE, watermelon, piña, lemon, soda water	12
VIRGIN MARY, tomato juice, lime, celery bitters	12

WINE BY THE GLASS

SPARKLING

Brut [Méthode Champenois] SCHRAMSBERG "Blanc de Noirs", CA	25/100
Brut [Prosecco] PALADIN, Veneto, Italy	20/80

WHITE & ROSÉ

Chardonnay CHALK HILL, Sonoma Coast, CA	20/80
Rosé THE PALE "by Whispering Angel"	18/70
Sauvignon Blanc LES PETITS CLEMENT, Gaillac, France	18/70
Sancerre JEAN-JACQUES AUCHÈRE, Loire Valley, France	25/100

RED

Cabernet Sauvignon VITIS JENIFERA, San Benito, CA	20/80
Nero d'Avola MASSERIA DEL FEUDO, Sicily, Italy	18/70
Super Tuscan [Cabernet-Merlot-PV] SAPAIO "Volpola", Bolgheri	25/100
Xinomavro APOSTOLOS THYMIPOULOS "Young Vines", Greece	18/70

BEER

21st AMENDMENT Hazy IPA [Alameda, CA]	10
FORT POINT Italian Pilsner [San Francisco, CA]	10
FORT POINT Red Ale [San Francisco, CA]	10
HEINEKEN '0.0' Non-Alcoholic	10
HENHOUSE Blonde Ale [Sonoma, CA]	11
MENABREA Blonde Lager [Piedmont, Italy]	11
MICHELADA. Pilsner, tomato juice, lime juice, salted rim	10



“travel light and carry a smile.” #BanjaraLife

TAPAS

- GARLIC SHRIMP.** white wine, chili oil 22.50 (GF)
- OYSTERS.** half dozen oysters, champagne mignonette, lemon 24.50 (GF)
- CRAB CAKE.** golden bell pepper salsa, mango, cucumber, cilantro 24.50 (SF)
- TUNA TARTARE.** ahi tuna tartare, sesame, soy, shallot, quail egg, crostini 22.50
- OCTOPUS CARPACCIO.** thinly sliced octopus, tomato, caper berry, olive, lemon herb vinaigrette 24.50 (GF)
- CHICKEN PASTRY.** chicken puff pastry, mint cilantro yogurt 22.50
- BRUSCHETTA.** burrata toast, prosciutto, roasted garlic, balsamic, tomato, olive 22.50 (P, VGO)
- STEAK TARTARE.** mustard, olive, onion, lemon, quail egg, greek yogurt, feta aioli, crostini 24.50 (GFO)
- ZUCCHINI CAKE.** garlic aioli 17.50 (VG)
- HUMMUS.** grilled vegetable, red bell pepper hummus, feta, pita 24.50 (VG)
- BREAD SERVICE.** rosemary focaccia, garlic, parmesan, parsley, olive oil 5.50 (VG)
- ARANCINI.** parmigiano reggiano risotto balls, calabrian garlic marinara 17.50 (VG)
- OKRA.** crispy julienne okra, tomato, onion, shallot, dried mango powder 17.50 (VG, GF)
- FIG TOAST.** roasted marsala fig bruschetta, mascarpone, honey, orange citrus 19.50 (VG)
- OLIVES.** mediterranean olives, feta, lemon, olive oil, calabrian chili, parsley, za'atar 7.50 (V, GF)
- HALLOUMI.** grilled mediterranean cheese, roasted eggplant, garlic tomato, olive oil, za'atar 24.50 (VG, GF)
- EGGPLANT CARPACCIO.** thinly sliced eggplant, sesame crusted, mint cilantro yogurt, mixed greens 19.50 (V)

SOUP & SALAD

SOUP OF THE DAY 17.50

[add prosciutto + 7.50 // chicken breast + 16.50 // prawns + 18.50 // salmon + 20.50 // scallops + 22.50]

- MIXED GREENS.** beets, tomato, cucumber, gorgonzola, balsamic vinaigrette 17.50 (VG, VO, GF)
- BEET CARPACCIO.** thinly sliced beets, burrata, frisée, almond, citrus vinaigrette 22.50 (V, GF, N)

MAIN COURSE

- RAVIOLI.** crab ravioli, clam, shrimp, vodka sauce 36.50
- SEAFOOD STEW.** clam, mussel, shrimp, squid, scallop, market fish 38.50 (GF)
- SCALLOPS.** bacon wrapped seared scallop, stewed butter bean, chorizo 44.50 (P)
- SALMON.** pan seared atlantic salmon, mint cilantro yogurt, lemon couscous, artichoke 40.50 (GFO)
- AHI TUNA STEAK.** seared ahi tuna, sesame, soy, butternut squash purée, quinoa, apple, olive tapenade 40.50
- BRANZINO.** mediterranean seabass, citrus cream, crispy julienne okra, tomato, onion, shallot, dried mango powder 40.50 (GF)
- FILET OF BEEF.** grilled filet mignon, potato “risotto”, red wine reduction 50.50 (GF)
- LAMB CHOPS.** grilled new zealand lamb chops, brandy gorgonzola reduction, lacinato kale, potato 52.50 (GF)
- SPAGHETTI.** calabrian garlic marinara, baked sesame crusted eggplant, mozzarella 28.50 (V, GFO)
- FALAFEL.** tabbouleh quinoa, pickled red onion, rainbow carrot, feta, tahini, tzatziki, cucumber, naan 36.50 (VO)

(VG) vegetarian (VGO) vegetarian option (V) vegan (VO) vegan option (GF) gluten-free (GFO) gluten-free option (N) nuts (P) pork (SF) shellfish
Please inform your waiter of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.