

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

THEATRE & CHASE 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

DINNER \$65(++) per PERSON, INCLUDES SELECTION FROM THREE-COURSE MENU + GLASS OF PROSECCO

[excludes all other promotional benefits; small children order a la carte; all guests at table must select either a la carte or pre-fixe]

FIRST COURSE

GARLIC SHRIMP. white wine, chili oil (GF)

OYSTERS. half dozen oysters, champagne mignonette, lemon (GF)

CRAB CAKE. golden bell pepper salsa, mango, cucumber, cilantro (SF)

TUNA TARTARE. ahi tuna tartare, sesame, soy, shallot, quail egg, crostini

OCTOPUS CARPACCIO. thinly sliced octopus, tomato, caper berry, olive, lemon herb vinaigrette (GF)

CHICKEN PASTRY. chicken puff pastry, mint cilantro yogurt

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 (VG)

HUMMUS. grilled vegetable, red bell pepper hummus, feta, pita (VG)

ARANCINI. parmigiano reggiano risotto balls, calabrian garlic marinara (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)

SUPPLEMENTAL

SOUP OF THE DAY +17.50

BREAD SERVICE. rosemary focaccia, garlic, parmesan, parsley, olive oil +5.5 (VG)

[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

SEAFOOD STEW. clam, mussel, shrimp, squid, scallop, market fish (GF)

SCALLOPS. bacon wrapped seared scallop, stewed butter bean, chorizo (P)

SALMON. pan seared atlantic salmon, mint cilantro yogurt, lemon couscous, artichoke (GFO)

AHI TUNA STEAK. seared ahi tuna, sesame, soy, butternut squash purée, quinoa, apple, olive tapenade

BRANZINO. mediterranean seabass, citrus cream, crispy julienne okra, tomato, onion, shallot, dried mango powder (GF)

FILET OF BEEF. grilled filet mignon, potato “risotto”, red wine reduction (GF)

LAMB CHOPS. grilled new zealand lamb chops, brandy gorgonzola reduction, lacinato kale, potato (GF)

SPAGHETTI. calabrian garlic marinara, baked sesame crusted eggplant, mozzarella (V, GFO)

FALAFEL. tabbouleh quinoa, pickled red onion, rainbow carrot, feta, tahini, tzatziki, cucumber, naan (VO)

DESSERT

A LA CARTE

(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.