

Thank you for choosing the Presidio Social Club for your upcoming event. We are pleased to present the following menu for your special occasion. When making your selections, please keep in mind that some menu items are based on seasonal availability and are subject to change. All food and wine selections must be finalized at least two weeks prior to your event to ensure proper preparation time and availability. Final menu counts are due no later than seven (7) business days prior to your event.

PSC BRUNCH COCKTAILS SUGGESTIONS

(\$10 each)

Gunpowder

gin gimlet with a garnish of cayenne

100 Reasons Rye

a manhattan variation with rye & triple sec

Apple Brandy Sour

calvados, maple syrup, lemon

French 75

brandy, lemon & champagne

Mai Tai

1940s recipe, just rum, no umbrella

PLATED BRUNCH

*three course brunch \$32 per person
additional courses \$10 per person*

FIRST COURSE

(please select two)

Soup of the Day

Fresh Baked Scone

served with seasonal fruit & housemade ricotta

Gruyere Cheese Toasts

tomato fondue

Whole Leaf Caesar Salad

white anchovies, grana padano, croutons

Butter Lettuce Salad

seasonal fruit, champagne vinaigrette, fines herbs

BRUNCH STANDARDS

(please select three)

Rum Soaked Challah French Toast

bananas and maple syrup

Mission Style Chilaquiles

tortilla strips in green chile, soft herb scrambled eggs

El Presidio

seasonal frittata, served with mixed greens

Crab Louis Sandwich (\$5 supplement)

louis dressing, house greens

Flat Iron Steak (\$7 supplement)

soft herb scrambled eggs, mixed greens

Sustainable Fish of the Day (\$5 supplement)

served with a salad of mixed greens with citrus and fennel

DESSERT

(please select one)

Chocolate Filled Brioche Beignets

Dark Chocolate Pudding

almond toffee, fleur de sel, creme fraiche

Lemon Meringue Cake

LIBATIONS

10 each

1930 Aviation gin lemon, & maraschino

Gloom Lifter whiskey, raspberry, lemon, egg white

Pisco Sour campo de encanto pisco, lemon, egg white, sugar

Pain Killer coruba rum, orange, pineapple, coconut creme

Death in the Afternoon champagne & absinthe

Hemingway Daiquiri white rum, lime, grapefruit, sugar

Ramos Fizz gin, lime, egg white, soda, cream, orange flower water

100 Reasons Rye manhattan variation with triple sec

SPARKLING

J Vineyards “Brut Rosé”, Sonoma County, N.V.	12/59
Avinyó cava reserva “Brut Nature”, Penedes, Spain	41
Roederer Estate “Brut”, Anderson Valley, Mendocino County N.V.	9/44
Taittinger champagne brut “Cuvée Prestige”, Reims, France, N.V.	65

ON DRAUGHT

Magnolia's

Proving Ground IPA	7
Kalifornia Kölsch 12oz	5

Speakeasy Payback Porter	6
Anchor Steam Beer	6

BOTTLED BEER

Sudwerk Pilsner	5
North Coast Brewing Wheat	5
Affligem Blonde	6
Sierra Nevada Pale ale	5
Mad River Jamaica red ale	5
Eel River Organic porter	5
Paulaner Double bock	6
Clausthaler Non alcoholic	6

REFRESHMENTS

Natural Sodas

Fever Tree 200ml	
ginger ale ginger beer bitter lemon	
2.75	

Mighty Leaf Teas 3.25

green english breakfast mint	
chamomile	
all tea is organic	

Acqua Panna still

San Pellegrino sparkling	
500ml 3.50 1 liter 5.00	

fresh lemonade

traditional 3.00 | seasonal 3.50

Caffe Roma Coffee 2.50

cappuccino, latte, mocha	3.75
espresso	2.25
macchiato	3.50
extra round	1.00

WHITE

Stefano Massone Gavi, Piedmonte, Italy 2010	8/38
Tiera sauvignon blanc, “Wood’s Vineyard” Dry Creek Valley 2010	34
J Lohr sauvignon blanc, “Carol’s Vineyard” Napa Valley 2009	40
Mapema sauvignon blanc, Mendoza, Argentina 2010	8/38
Casamaro verdejo, Rueda, Spain 2010	32
André Rieffel pinot blanc “Vielles Vignes” Alsace, France 2006	30
Scarpetta pinot grigio, Friuli-Venezia, Italy 2010	37
Caliberico (Cal-Iberian blend) Lodi, 2010	32
Chateau Bonnet sauvignon, semillon, Entre-Deux Mers, France, 2010	33
Hibou de Nuit gewürztraminer, Sonoma County 2008	31
Carl Graff riesling, Piesporter Michelsberg, Mosel, Germany 2009	9/39
Domaine des Romarins viognier, Vin de pays du gard, France 2008	36
Chateau L’Ermitage (Rhône Valley blend) Costières de Nîmes, France 2010	30
Au Bon Climat pinot gris, pinot blanc, “Hildegard” Santa Maria Valley 2006	65
Heron chardonnay, California 2010	9/39
Sonoma Cutrer chardonnay, “Russian River Ranches”, RRV 2009	44
Dutton Goldfield chardonnay, Dutton Ranch, RRV 2009	11/50
Melville chardonnay, “Verna’s Estate” Santa Barbara County 2009	41

RED

rosé Domaine de Figueirasse Languedoc-Roussillon, France 2010	7/31
Domaine de la Madone Beaujolais, “Le Pérreon”, France 2009	35
Marius Delarche Pernand-Vergelesses “Les Boutières”, Côte-d’Or 2009	47
Flowers “Perennial Red”, Sonoma Coast 2008	65
Cristom pinot noir, “Sommers Reserve”, Willamette Valley, Oregon 2009	59
Alysian pinot noir, Russian River Valley 2008	65
Gainey pinot noir, Santa Rita Hills, Santa Barbara County 2008	50
Handley pinot noir, Anderson Valley, Mendocino County 2007	51
Figge pinot noir, “Pelio Vineyard” Monterey, 2009	12/60
Bucklin zinfandel, “Old Hill Ranch”, Sonoma County 2007	9/39
Mencos tempranillo, Rioja, Spain 2009	36
Rioja Vega tempranillo, Rioja, Spain 2009	8/38
Clefs des Murailles Vacqueyras, Rhône Valley, France 2009	40
Copain syrah, “Eaglepoint Ranch”, Mendocino County 2007	65
Sedna syrah, Napa Valley 2004	13/62
Foppiano petite sirah, Russian River Valley 2009	37
Pulenta malbec, “La Flor” Mendoza, Argentina 2010	35
RUA merlot, cabernet franc blend, Napa Valley 2008	62
Chappellet “Mountain Cuvee” (Bordeaux blend), Napa Valley 2009	52
Les Fiefs de Lagrange Saint-Julien, France 2007	70
Chateau Cazat-Beau Chene Bordeaux Superieur, France 2008	36
Callacab cabernet sauvignon, Dry Creek Valley 2005	45
Bridge 1904 cabernet sauvignon, Napa Valley 2009	12/60
Domaine Georg Rafael cabernet sauvignon, Napa Valley 2007	75
Stonestreet cabernet sauvignon, “Bear Point” Alexander Valley 2007	91

corkage is fifteen dollars per 750 ml bottle