

BAR MENU & AUGUST 2010

OYSTERS 3.25 each

Beau Soleil, *New Brunswick*
 Marin Miyagi, *Tomales Bay*
 Kumamoto, *Point Reyes*

PARMESAN-GARLIC POPCORN 4.

GARLIC PRETZELS Vermont cheddar mornay 7.

SPICY FRIED CHICKPEAS 4.

FRENCH FRIES 6.

smoky tomato ketchup, sweet onion aioli

MARINATED MIXED OLIVES 4.

FRENCH ONION SOUP GRATINÉE 4./7.

HEIRLOOM TOMATO GAZPACHO 10.

avocado salad, fried squash blossom, aged balsamic

MIXED LOCAL GREENS summer grapes, 13.

Cypress Grove goat cheese, walnut vinaigrette

HEARTS OF ROMAINE 6./11.

garlic croutons, parmesan, caesar dressing

SUMMER SQUASH & BASIL FLATBREAD 12.

shaved Vidalia onion, house-made ricotta,
 roasted garlic, tomatoes, capers

CROQUE MONSIEUR Black Forest ham, 13.

Gruyère, Dijon mustard, toasted levain, béchamel
add an egg 1.5

ABSINTHE HAMBURGER 13.

Marin Sun Farms ground beef, aioli, baby lettuces,
 red onion, house-made pickles

*Smoked gouda, sautéed mushrooms, gruyère, spicy
 caramelized onions, fried egg,
 gorgonzola or heirloom tomato* 1.5 each

GRILLED SKIRT STEAK FRITES 24.

red-wine butter, mixed greens

ABSINTHE BRASSERIE & BAR

398 HAYES AT GOUGH, SAN FRANCISCO 94102

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Adam Keough, Executive Chef

DOMESTIC CHEESES

BAYLEY HAZEN BLUE honeycomb

raw cow's milk, dry, nutty, grassy

Jasper Hill Farm, Greensboro, Vermont

HUMBOLT FOG yuzu marmalade

goat's milk, ash ribbon, creamy, tangy

Cypress Grove Chevre, Arcata, California

FLAGSHIP peach jam

cow's milk, semi-hard, robust, nutty

Beecher's Handmade Cheese, Seattle, Washington

HUDSON VALLEY CAMEMBERT maple walnuts

cow/sheep milk, buttery, silky, tangy

Old Catham Shepherding Co., Old Catham, New York

IMPORTED CHEESES

STILTON honeycomb

cow's milk, earthy, moist, mineral, fruity

Colston Bassett & District Dairy,

Nottinghamshire, England

CLISSON peach jam

goat's milk, sticky, creamy, fruity

Union Laitiere de la Venise Verte, Bordeaux, France

OSSAU IRATY fig cake

raw sheep's milk, firm, grassy, mild, sweet

M. Phillippe Salies, Pyrenées, France

ROBIOLA BOSINA marcona almonds

cow/sheep milk, smooth, balanced, mellow sweetness

Caseificio dell'Alta Langa, Piemonte, Italy

Single cheese 9.

Selection of three cheeses 23.

Selection of five cheeses 40.

*Each of the above served with its condiment
 & house-made walnut bread*

COCKTAILS

- GINGER ROGERS Gin, mint, lime, ginger 9.
- SAZERAC Rye, Peychaud's, sugar, absinthe, lemon twist 9.
- MARTINEZ Gin, dry vermouth, maraschino, orange bitters, olive, lemon twist 9.
- LA FLORIDA DAIQUIRI Rum, maraschino, lime, sugar, grapefruit 10.
- PERFECT PEAR Vodka, pear brandy, lemon, orange, sugar 9.
- CASINO Gin, lemon, maraschino, orange bitters, brandied cherry 9.
- SIDECAR Brandy, lemon, curaçao, orange bitters, sugar 9.
- 'UPTOWN' MANHATTAN House Select bourbon, sweet vermouth, bitters, brandied cherries, orange twist 10.
- MUJER VERDE Gin, lemon, sugar, Chartreuses, lime twist 11.
- BRAZIL 66 Cachaça, lime, sugar, curaçao, orange, orange twist 11.
- CITRON LEMONADE Buddha's Hand Vodka, ginger, lemon, cranberry 11.
- DRY-COUNTY COCKTAIL Tennessee whiskey, dry vermouth, ginger, lemon bitters, lemon twist 11.
- DAEDALUS Irish whiskey, ginger, orange bitters, orange twist 9.
- GALÁPAGOS Pisco, kaffir lime, pepper, lemon-lime, grapefruit, brandied cherries 9.
- 21 HAYES Gin, cucumber, Pimm's, lemon, sugar, cucumber slice, onion 11.
- EL PRESIDENTE Rum, sweet vermouth, Peychaud's, orange twist 11.
- OLD HAVANA Gosling's, lime, orange, sugar, orange bitters 9.
- BRONX 'BOMBER' Gin, vermouths, lemon, sugar, orange, lemon twist 9.

SPARKLING/CHAMPAGNE	1/2	GLASS	BOTTLE
PROSECCO Drusian, Valdobbiadene, Veneto, Italy n.v.	4.	8.5	34.
BRUT ROSÉ OF PINOT NOIR Domaine Allimant Laugner, Cremant d' Alsace, France n.v.	6.	12.	44.
BRUT Agrapart & Fils, Les 7 Crus, Avize, Champagne, France n.v.	9.25	18.5	70.
WHITES			
MELON DE BOURGOGNE Domaine de la Pepière, Muscadet Sèvre et Maine, "Sur-lie" Loire Valley, France 2009	4.	8.	31.
SAUVIGNON BLANC Daulny, Sancerre, France 2009	5.5	11.	42.
GRÜNER VELTLINER Neumayer, Engelberg, Niederösterreich, Traisental Austria 2008	5.25	10.5	42.
PINOT GRIGIO, SAUVIGNON BLANC CHARDONNAY & FRIULANO Zuani, Collio, Italy 2008	6.	12.	48.
CHARDONNAY Vincent Girardin, 1er Cru, Les Cloux, Burgundy France 2005	7.25	14.5	58.
CHARDONNAY Mt. Eden Vineyards, Saratoga Cuvée, Santa Cruz Mtns., CA 2007	6.5	13.	51.
CHENIN BLANC Clos de la Brierie, Clos de Volagré, Montlouis sure Loire, Loire Valley, France 2008	4.75	9.5	38.
ROSÉ			
GRENACHE, MOURVÈDRE, CLAIRETTE & BOURBOULENC Trinquevedel, Tavel, France 2009	4.25	8.5	32.
REDS			
GAMAY Château Thivin, Côte de Brouilly, Beaujolais, France 2008	4.5	9.	35.
CARIGNAN Broc Cellars, Old Vines, Alexander Valley CA 2009	5.5	11.	42.
PINOT NOIR Fort Ross, "Symposium," Sonoma Coast, CA 2007	6.	12.	48.
GRENACHE Maxime Laurent, "Il Fait Soif," Côtes du Rhône, France 2009	5.	10.	38.
CABERNET FRANC Bernard Baudry, "Les Granges," Chinon, Loire Valley, France 2008	5.25	10.5	40.
TEMPRANILLO Señorio de P. Peciña, Crianza, Rioja, Spain 2003	5.75	11.5	44.
CABERNET SAUVIGNON Broadside, Margarita Vineyard, Paso Robles, CA 2008	5.25	10.5	42.
ZINFANDEL Unti, Dry Creek Valley, CA 2007	6.25	12.5	50.