



BAR MENU

Appetizers and Light Bites

Wine by the Glass

Cliff House Cocktails

Featured Cocktail

Beer

Vodka

Gin

North American Whiskey | Bourbon

Rum | Tequila

Single Malt Scotch | Scotch Whiskey | Irish Whiskey

Cordial

Port | Dessert Wine | Cognac

Non-Alcoholic | Espresso Drinks

Desserts

Sutro Bar Menu

Bread (per person) \$2.75
acme epi baguette | strauss creamery organic butter

Yukon Gold & Leek Velvet Soup \$13.00
morel mushrooms

Dungeness Crab Cakes \$19.00
chipotle aioli | citrus arugula salad

Wild Caught White Gulf Shrimp Tempura \$16.00
sweet garlic & chili sauce | cucumber | pickled shallots

Sushi Grade Ahi Tuna Tartare* \$21.00
pine nuts | asian pear | mint
habanero infused sesame oil | quail egg

Braised Mussels \$24.00
harissa | caramelized onions | anchor steam beer

Bacon Cheese Burger* \$18.00
cheese "whiz" | tomato | brioche bun | truffled fries

Kumamoto Oysters on the Half Shell* \$19.00
bonito essence & bottarga infused champagne mignonette

Truffled Fries \$7.50 **Marinated Olives** \$7.00

Today's selection of Cheeses \$18.00

Sorry, no personal checks. Not responsible for lost or stolen items.
All services are provided by Peanut Wagon, a Concessionaire under contract with
the U.S. Government and administered by the National Park Service

*The federal dept of health requires us to inform you that consuming raw or
undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

Wines by the Glass

Whites

Gloria Ferrer NV Brut, Sonoma – Sparkling Wine	\$11.50
Moët & Chandon NV Brut, France – Champagne	\$15.50
J Winery 2015 California – Pinot Gris	\$9.50
Kenwood 2015 Sonoma County – Sauvignon Blanc	\$8.50
Raeburn 2015 Russian River Valley – Chardonnay	\$10.50
Mer Soleil 2015 Santa Lucia Highlands – Chardonnay	\$12.50
MacRostie 2014 Sonoma Coast – Chardonnay	\$14.00
Sea Glass 2015 Monterey - Riesling	\$10.50
Gather 2016 Amador County - Rosé	\$11.00

Reds

Martin Ray 2016 Sonoma County – Pinot Noir	\$12.50
Hahn 2016 Santa Lucia Highlands – Pinot Noir	\$14.50
Hitching Post 2013 Santa Barbara County – Merlot	\$12.50
Charles Krug 2014 Napa Valley – Merlot	\$14.50
Tortoise Creek 2014 Lodi – Zinfandel	\$10.50
Parmelee-Hill 2012 Sonoma Valley – Zinfandel	\$12.50
Tom Mackey 2014 Sonoma – Zinfandel	\$14.50
Rickshaw 2015 California – Cab Sauvignon	\$12.50
Newton 2014 Sonoma County – Cab Sauvignon	\$15.50
One Flock 2014 California – Red Blend	\$9.00

House Cocktails

Barrel-Aged Long Island Iced Tea **\$13.50**
vodka, rum, tequila, gin & triple sec - house rested for smoothness
blended with sweet & sour | cola

Pomegranate Martini **\$13.00**
ketel one orange vodka | pama liqueur | lime

Ramos Fizz **\$9.00**
gordon's gin | sweet & sour | egg whites
cream | orange | orange flower water

Bourbon Renewal **\$12.50**
larceny bourbon | crème de cassis | lemon
angostura bitters | fee bros. orange bitters

Richmond Gimlet **\$13.00**
tanqueray 10 gin | lime | mint

Peruvian Kiss **\$13.00**
the botanist gin | pink pepper corn | raspberry | lime | soda

Grasshopper **\$11.50**
crème de menthe | crème de cacao | cream

Espresso Martini No. 1 **\$13.00**
tito's vodka | espresso | kahlua | frangelico | baileys

House Cocktails

Featured Spirit

Cliff House Classic Bloody Mary* **\$11.50**

skyy vodka | house mix of tomato juice | chili sauce
clam juice | horseradish

Pegu Cocktail **\$12.50**

beefeater's gin | cointreau | lime | angostura & orange bitters

Caribbean Passion **\$12.00**

passion fruit | rum | crème de mure | simple syrup | soda

Jalisco Mule **\$13.50**

patron silver tequila | lime juice | ginger beer

High West Barreled Manhattan **\$15.00**

double rye whiskey | sweet vermouth | angostura bitters

Irish Coffee **\$9.00**

tullmore dew irish whiskey | sugar | sumatra coffee | cream

Old Cuban Cocktail **\$14.00**

mount gay xo rum | lime juice | angostura bitters
mint | sparkling wine

Cliff House Sangria **\$11.50**

seasonal recipe

* CLIFF HOUSE CLASSIC BLOODY MARY MIX IS
AVAILABLE FOR PURCHASE

\$7.95 plus \$0.10 crv

The Van Winkle Collection



Old Rip Van Winkle 10 years **\$18.00**

Van Winkle Special Reserve Lot "B" 12 years **\$23.00**

Van Winkle Family Reserve Rye 13 years **\$39.00**

Pappy Van Winkle Family Reserve 15 years **\$36.00**

Pappy Van Winkle Family Reserve 20 years **\$42.00**

Pappy Van Winkle Family Reserve 23 years **\$57.00**

All prices are by the ounce, quantities limited.

Draught Beer

10-ounce \$7.00	16-ounce \$8.00	ABV %
Anchor Steam – San Francisco, California		4.9%
Magnolia Brewing Proving Ground IPA – SF, Ca.		7.0%
Lagunitas Little Sumpin' Sumpin' Ale – Petaluma, Ca.		7.5%
Anchor Porter – SF, Ca.		6.7%
Fort Point Westfalia Red Ale – San Francisco, Ca.		5.6%
Bare Bottle “Seasonal Tap” – SF, California		

Imported Bottled Beer

\$7.00 per 12-ounce bottle

Clausthaler Low-Alcohol Pale Lager - Frankfurt, Germany	0.2%
Corona Extra Pale Lager – Mexico	5%
Heineken Pale Lager – Netherlands	5%

Domestic Beer

\$6.00 per 12-ounce bottle

Abita Amber – Covington, Louisiana	4.5%
Bud Lite - St. Louis, Missouri	4.2%

Sixteen-Ounce Cans

\$7.50 per 16-ounce Can

Modern Times Coffee Roasty Stout – San Diego, CA	5.8%
Golden State Mighty Dry Cider – Sebastopol, CA	6.9%

Vodka

Belevedere – Poland	\$13.00
Chopin – Poland	\$13.00
Grey Goose – France	\$13.00
Grey Goose la Poire – France	\$13.00
Hangar One – Alameda, California	\$12.50
Ketel One – Holland	\$12.50
Ketel One Orange – Holland	\$12.50
Skyy – San Francisco, California	\$10.50
Skyy Infusions Citrus - San Francisco, California	\$10.50
Stolichnaya 80 proof – Russia	\$12.00
Tito's – Austin, Texas	\$12.00

Gin

Beefeater's – United Kingdom	\$11.50
Bombay London Dry – Cheshire, England	\$11.50
Bombay Sapphire – Cheshire, England	\$12.50
Gordon's London Dry – United Kingdom	\$10.50
Hendrick's – Girvan, Scotland	\$13.50
Plymouth – Plymouth, South West England	\$11.50
Tanqueray – United Kingdom	\$10.50
Tanqueray 10 – United Kingdom	\$13.00
The Botanist – Islay, Scotland	\$12.50

North American Whiskey

Blanton's Single Barrel Bourbon – Frankfort, Kentucky	\$14.50
Bulleit Bourbon – Lawrenceburg, Kentucky	\$12.50
Bulleit 95 Rye – American Mash Whiskey	\$12.50
Buffalo Trace Bourbon – Frankfort, Kentucky	\$10.50
Crown Royal – Canadian Whiskey	\$13.00
Eagle Rare 10-year Single Barrel - Frankfort, Kentucky	\$11.50
Jack Daniel's Old #7 Sour Mash – Tennessee Whiskey	\$11.50
Jack Daniel's Sinatra Select – Tennessee Whiskey	\$28.00
James E. Pepper 1776 Rye – Kentucky Rye Whiskey	\$11.00
Knob Creek 9-year Bourbon – Clermont, Kentucky	\$12.50
Maker's Mark Bourbon – Loretto, Kentucky	\$12.00
Woodford Reserve Bourbon – Versailles, Kentucky	\$14.50

Rum

Appleton Estate Signature Blend – Jamaica	\$12.50
Captain Morgan Spiced – Puerto Rico	\$11.00
Gosling's Black Seal – Bermuda	\$11.50
Meyers Dark – Jamaica	\$11.50
Mount Gay Black Barrel – Barbados	\$10.50
Mount Gay Silver – Barbados	\$10.50
Mount Gay XO – Barbados	\$13.50
Sailor Jerry Spiced Navy 92 proof – Virgin Islands	\$11.50

Tequila and Mezcal

Cazadores Blanco – Mexico	\$11.50
Cazadores Añejo – Mexico	\$13.50
Don Julio Reposado - Mexico	\$14.50
Herradura Silver – Mexico	\$12.00
Herradura Reposado – Mexico	\$13.00
Illegal <i>Mezcal</i> Reposado - Oaxaca Mexico	\$14.50
Jose Cuervo Tradicional Silver – Mexico	\$10.50
Patron Silver - Jalisco, Mexico	\$13.00
Patron Reposado - Jalisco, Mexico	\$14.00
Patron Añejo – Jalisco, Mexico	\$15.00
Roca Patron Silver – Jalisco, Mexico	\$14.50
Union Reposado <i>Mezcal</i> , Oaxaca Mexico	\$14.50

Single Malt Scotch

Ardbeg 10 yrs. – Islay	\$14.00
Ardbeg Uigeadail – Highland	\$17.50
Ardbeg Corryvreckan – Highland	\$20.00
Ardbeg Dark Cove – Highland	\$22.50
Glenfiddich 12 yrs. – Highland	\$16.00
Glenfiddich 15 yrs. – Highland	\$20.00
Glenmorangie 10 yr. – Highland	\$16.00
Macallan 18 yrs. – Highland – Speyside	\$37.00
Oban 14 yrs. – West Highland	\$19.50
Lagavulin 16 yrs. – Islay	\$23.00
Talisker 10 yrs. – Skye	\$18.50

Scotch | Irish Whiskey

Cutty Sark – Blended Scotch	\$10.50
Johnny Walker Black 12 year – Blended Scotch	\$13.50
Johnny Walker Blue – Blended Scotch	\$49.00
Jameson's – Irish Whiskey	\$12.00
Tullamore Dew – Irish Whiskey	\$10.50

Paolo Marolo Grappa (Piemonte, Italy)

Barolo - <i>aged in acacia and oak barrels, light straw color</i>	\$12.50
Moscato - <i>fresh, fruity, slightly sweet muscat flavor</i>	\$12.50
Grappa & Camomile <i>sweet liqueur steeped with chamomile flowers</i>	\$12.50
Brunello di Montalcino – <i>sangiovese grapes traditional, clear, un-aged</i>	\$12.50

Cordials | Apéritif | Digestif

Ancho Reyes	\$11.50
Aperol	\$11.50
Amaretto Disaronno	\$12.50
Angostura Amaro	\$12.00
Averna Amaro	\$12.00
Bailey's Irish Cream	\$11.50
Campari	\$11.00
Chambord	\$12.50
Drambuie	\$12.50
Fernet Branca	\$11.50
Frangelico	\$11.50
Galiano	\$11.50
Grand Marnier	\$12.50
Green Chartreuse	\$11.50
Kahlua	\$11.50
Pims No.1	\$11.50
Sambuca	\$11.50
Tia Maria	\$11.50
Tuaca	\$11.50

Port | Muscat | Madeira and Late Harvest Wine

Noval Black Port	\$12.50
Graham's Six Grapes Ruby Port	\$12.50
Sandeman's 20 year old Tawny Port	\$18.50
Justin Obtuse, Paso Robles, California	\$12.00
Blandy's 5 year old Malmsey Madeira	\$13.50
Cossart Gordon 10 year old Bual Madeira	\$15.00
Leacock's Rainwater Madeira	\$13.00
St. Supery 2010 Napa Valley Moscato	\$12.00
Pacific Rim 2012 Vin de Glaciere Muscat	\$12.50
Neige Première Apple Ice Wine	\$13.00
Quady Elysium 2012 Black Muscat	\$12.00

Cognac

Courvoisier V.S.O.P. Cognac	\$16.50
Hennessy V.S. Cognac	\$13.50
Hennessy V.S.O.P. Cognac	\$16.50
Hennessy X.O. Cognac	\$32.00
Hennessy Paradis Extra Cognac	\$72.00
Martell V.S.O.P Cognac	\$16.50
Remy Martin V.S.O.P Cognac	\$16.50
Remy Martin X.O. Cognac	\$32.00
Remy Martin Louis XIII Cognac	

½ oz. - \$90.00 / 1 oz - \$180.00 / 1 ½ oz - \$270.00

Non-Alcoholic Beverages

Soda		\$4.25
<i>Coke, Diet Coke, Sprite, Ginger Ale – free refills</i>		
IBC Root Beer		\$4.75
Orange Juice	small	\$5.25
	tall	\$6.50
Grapefruit Juice	small	\$5.25
	tall	\$6.50
Juices		\$4.75
<i>Apple, Cranberry, Pineapple, Tomato, Lemonade</i>		
The Republic of Tea		\$6.50
<i>Darjeeling, Pomegranate Green, Decaf Ginger Peach</i>		
Peerless Coffee, regular or decaffeinated		\$4.25
Hot Chocolate		\$4.25
Numi Organic Hot Tea		\$4.25
<i>Aged Earl Grey, Breakfast Blend, Jasmine Green, Moroccan Mint, Chamomile Lemon</i>		

Espresso Drinks

Espresso	single - \$3.75	double - \$4.50
Cappuccino	single - \$4.75	double - \$5.50
Latte	single - \$4.75	double - \$5.50
Mocha	single - \$4.75	double - \$5.50
Americano	single - \$4.00	double - \$4.75

Desserts

(Suggested Wine Pairings)

Chocolate Lava Cake	12
coffee ice cream chocolate covered coffee beans chocolate sauce	
<i>(Graham's Six Grapes Port 12.5)</i>	

Frozen Lemon Soufflé	12
blueberries aged balsamic citrus shortbread black pepper	
<i>(Grand Marnier Liqueur 12.5)</i>	

Tropical Fruit Crème Brûlée	12
coconut custard mango tapioca	
passion fruit gelée brown butter shortbread	
<i>(Quady Elysium 2012 Black Muscat 12)</i>	

Butterscotch Pot de Crème	12
garam masala tuile	
<i>(Neige Première Apple Ice Wine 13)</i>	

Sorbetto Selection	12

Selection of Artisan Cheeses	18
