



## BAR MENU

### Appetizers and Light Bites

#### Wine by the Glass

#### Cliff House Cocktails

#### 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 Potato Soup** \$13.00  
house smoked ham hock hash

**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
Hahn 2017 Monterey County – Pinot Gris	\$9.50
Kenwood 2016 Sonoma County – Sauvignon Blanc	\$8.50
Sea-Sun 2016 California – Chardonnay	\$10.50
Parmelee-Hill 2015 Sonoma Valley – Chardonnay	\$12.50
MacRostie 2016 Sonoma Coast – Chardonnay	\$14.00
Sea Glass 2017 Monterey - Riesling	\$10.50
Lioco 2017 “Indica” Mendocino County – Rosé	\$10.00

### Reds

Bishop’s Peak 2016 San Luis Obispo – Pinot Noir	\$12.50
Martin Ray 2016 Sonoma County – Pinot Noir	\$13.50
J. Lohr 2016 Paso Robles – Merlot	\$11.00
Oberon 2016 Napa Valley – Merlot	\$13.00
Tortoise Creek 2016 Lodi – Zinfandel	\$10.50
Parmelee-Hill 2013 Sonoma Valley – Zinfandel	\$12.50
Rickshaw 2016 California – Cab Sauvignon	\$12.50
Newton 2016 Sonoma County – Cab Sauvignon	\$15.50
One Flock 2016 California – Red Blend	\$9.00

## Cliff House Cocktails

<b>Mezcal Mule</b>	<b>\$13.50</b>
los vecinos mezcal   lime juice   ginger beer	
<b>Pomegranate Martini</b>	<b>\$13.00</b>
ketel one orange vodka   pama liqueur   lime	
<b>Bourbon Renewal</b>	<b>\$12.50</b>
bourbon   crème de cassis   lemon angostura bitters   fee bros. orange bitters	
<b>After Thyme</b>	<b>\$13.00</b>
bombay sapphire gin   blackberry puree thyme infused syrup   lemon   soda	
<b>Rye Marmelade</b>	<b>\$13.00</b>
rye whiskey   orange marmalade   orange bitters   sour mix	
<b>Rum Punch</b>	<b>\$12.00</b>
rum   lime juice   angostura bitters   nutmeg	
<b>Peruvian Kiss</b>	<b>\$13.00</b>
the botanist gin   pink pepper corn   raspberry   lime   soda	
<b>Jalapeño Mint Margarita</b>	<b>\$13.50</b>
patron silver tequila   lime juice   mint   jalapeño syrup	

## Classic Cocktails

<b>Richmond Gimlet</b>	<b>\$13.00</b>
tanqueray 10 gin   lime   mint	
<b>Belissima</b>	<b>\$13.00</b>
gloria ferrer sparkling wine   peach puree fee brothers peach bitters	
<b>Barrel-Aged Long Island Iced Tea</b>	<b>\$13.50</b>
vodka, rum, tequila, gin & triple sec - house rested for smoothness blended with sweet & sour   cola	
<b>High West Barreled Manhattan</b>	<b>\$15.00</b>
double rye whiskey   sweet vermouth   angostura bitters	
<b>Ramos Fizz</b>	<b>\$9.00</b>
gordon's gin   sweet & sour   egg whites cream   orange   orange flower water	
<b>Irish Coffee</b>	<b>\$9.00</b>
tullmore dew irish whiskey   sugar   sumatra coffee   cream	
<b>Cliff House Sangria</b>	<b>\$11.50</b>
seasonal recipe	
<b>Cliff House Classic Bloody Mary*</b>	<b>\$11.50</b>
skyy vodka   house mix of tomato juice   chili sauce clam juice   horseradish	

\* CLIFF HOUSE CLASSIC BLOODY MARY MIX IS  
AVAILABLE FOR PURCHASE

\$8.95 plus \$0.10 crv

## 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%
Fort Point Westfalia Red Ale – San Francisco, Ca.			5.6%
Lost Coast “Cliff House” Blonde Ale – Eureka, California			4.7%
Golden State Mighty Dry Cider – Sebastopol, CA			6.9%

## 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%
--	------

## 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

Basil Hayden 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
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
Los Vecinos Espadin Mezcal – Oaxaca, Mexico	\$12.00

## Single Malt Scotch

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

## Cordials | Apéritif | Digestif

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
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 2016 Napa Valley Moscato	\$12.00
Pacific Rim 2016 Vin de Glaciere Muscat	\$12.50
Neige Première Apple Ice Wine	\$13.00
Quady Elysium 2016 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
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

vanilla ice cream | chocolate covered coffee beans  
white chocolate crunch

*(Graham's Six Grapes Port 12.5)*

\*\*\*

## Frozen Lemon Soufflé 12

blueberries | aged balsamic  
citrus shortbread | black pepper

*(Grand Marnier Liqueur 12.5)*

\*\*\*

## Sticky Toffee Pudding 12

warm date cake | vanilla ice cream | candied orange

*(Leacock's Rainwater Madeira 13)*

\*\*\*

## Butterscotch Pot de Crème 12

garam masala tuile

*(Neige Première Apple Ice Wine 13)*

\*\*\*

## Sorbetto Selection 12

\*\*\*

## Selection of Artisan Cheeses 18