



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) acme epi baguette strauss creamery organic butter	\$2.75
Sweet Corn Soup garlic clams andouille sausage hash	\$14.00
Dungeness Crab Cakes chipotle aioli citrus arugula salad	\$21.00
Wild Caught White Gulf Shrimp Tempura sweet garlic & chili sauce cucumber pickled shallots	\$18.00
Sushi Grade Ahi Tuna Tartare* pine nuts asian pear mint habanero infused sesame oil quail egg	\$22.00
Braised Mussels harissa caramelized onions anchor steam beer	\$25.00
Bacon Cheese Burger* cheese "whiz" tomato brioche bun truffled fries	\$19.00
Kumamoto Oysters on the Half Shell* bonito essence & bottarga infused champagne mignonette	\$21.00
Truffled Fries \$8.00 Marinated Olives \$7.50	

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	\$12.00
Moët & Chandon NV Brut, France – Champagne	\$16.00
Hahn 2017 Monterey County – Pinot Gris	\$10.00
Kenwood 2016 Sonoma County – Sauvignon Blanc	\$9.00
Sea-Sun 2016 California – Chardonnay	\$11.00
Parmelee-Hill 2015 Sonoma Valley – Chardonnay	\$13.00
MacRostie 2016 Sonoma Coast – Chardonnay	\$14.50
Sea Glass 2017 Monterey - Riesling	\$11.00
Lioco 2017 “Indica” Mendocino County – Rosé	\$11.00

Reds

Bishop’s Peak 2016 San Luis Obispo – Pinot Noir	\$13.00
Martin Ray 2016 Sonoma County – Pinot Noir	\$14.00
J. Lohr 2016 Paso Robles – Merlot	\$12.00
Oberon 2016 Napa Valley – Merlot	\$13.00
Tortoise Creek 2016 Lodi – Zinfandel	\$11.00
Night Cap 2016 North Coast – Zinfandel	\$13.00
Rickshaw 2016 California – Cab Sauvignon	\$13.00
Cultivar 2015 North Coast – Cab Sauvignon	\$15.50
One Flock 2016 California – Red Blend	\$9.50

Cliff House Cocktails

Mezcal Mule	\$14.00
los vecinos mezcal lime juice fevertree ginger beer	
Pomegranate Martini	\$13.50
ketel one orange vodka pama liqueur lime	
Bourbon Renewal	\$13.00
bourbon crème de cassis lemon angostura bitters fee bros. orange bitters	
Foggy Day Scotch Sour	\$13.00
cutty sark blended scotch egg white elderflower liqueur lemon angostura bitters	
House Barrel-Aged Mai Tai	\$13.50
house aged blend of rums, bitters & amaretto fresh orange & pineapple juice	
Sutro Smash	\$13.50
bulleit rye whiskey simple syrup lemon juice mint	
Peruvian Kiss	\$13.50
the botanist gin pink pepper corn raspberry lime soda	
Jalapeño Mint Margarita	\$14.00
patron silver tequila lime juice mint jalapeño syrup	

Classic Cocktails

Richmond Gimlet **\$13.50**
tanqueray 10 gin | lime | mint

Belissima **\$13.50**
gloria ferrer sparkling wine | peach puree
fee brothers peach bitters

Barrel-Aged Long Island Iced Tea **\$14.00**
vodka, rum, tequila, gin & triple sec - house rested for smoothness
blended with sweet & sour | cola

High West Barreled Manhattan **\$15.50**
double rye whiskey | sweet vermouth | angostura bitters

Ramos Fizz **\$9.50**
gordon's gin | sweet & sour | egg whites
cream | orange | orange flower water

Irish Coffee **\$9.50**
tullmore dew irish whiskey | sugar | sumatra coffee | cream

Cliff House Sangria **\$12.00**
seasonal recipe

Cliff House Classic Bloody Mary* **\$12.00**
skyy vodka | house mix of tomato juice | chili sauce
clam juice | horseradish
***Ask to make it spicy with chili infused vodka!

* CLIFF HOUSE CLASSIC BLOODY MARY MIX IS
AVAILABLE FOR PURCHASE

\$8.95 plus \$0.10 crv

Draught Beer

	10-ounce \$7.50	16-ounce \$8.50	ABV %
Anchor Steam – San Francisco, California			4.9%
Magnolia Brewing Proving Ground IPA – SF, Ca.			7.0%
Marin Brewing Co. Pt. Reyes Porter – Marin, Ca.			6.0%
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

\$7.50 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

\$6.50 per 12-ounce bottle

Bud Lite - St. Louis, Missouri	4.2%
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Sixteen-Ounce Cans

\$8.00 per 16-ounce Can

Modern Times Coffee Roasty Stout – San Diego, CA	5.8%
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Vodka

Belevedere – Poland	\$13.50
Chopin – Poland	\$13.50
Grey Goose – France	\$13.50
Grey Goose la Poire – France	\$13.50
Hangar One – Alameda, California	\$13.00
Ketel One – Holland	\$13.00
Ketel One Orange – Holland	\$13.00
Skyy – San Francisco, California	\$11.00
Skyy Infusions Citrus - San Francisco, California	\$11.00
Stolichnaya 80 proof – Russia	\$12.50
Tito's – Austin, Texas	\$12.50

Gin

Beefeater's – United Kingdom	\$12.00
Bombay London Dry – Cheshire, England	\$12.00
Bombay Sapphire – Cheshire, England	\$13.00
Gordon's London Dry – United Kingdom	\$11.00
Hendrick's – Girvan, Scotland	\$14.00
Plymouth – Plymouth, South West England	\$12.00
Tanqueray – United Kingdom	\$11.00
Tanqueray 10 – United Kingdom	\$13.50
The Botanist – Islay, Scotland	\$13.00

North American Whiskey

Basil Hayden Bourbon – Frankfort, Kentucky	\$15.00
Bulleit Bourbon – Lawrenceburg, Kentucky	\$13.00
Bulleit 95 Rye – American Mash Whiskey	\$13.00
Buffalo Trace Bourbon – Frankfort, Kentucky	\$11.00
Crown Royal – Canadian Whiskey	\$13.50
Eagle Rare 10-year Single Barrel - Frankfort, Kentucky	\$12.00
Jack Daniel's Old #7 Sour Mash – Tennessee Whiskey	\$12.00
Knob Creek 9-year Bourbon – Clermont, Kentucky	\$13.00
Maker's Mark Bourbon – Loretto, Kentucky	\$12.50
Woodford Reserve Bourbon – Versailles, Kentucky	\$15.00

Rum

Appleton Estate Signature Blend – Jamaica	\$13.00
Flor de Caña Silver – 4 year, Extra Seco, Nicaragua	\$11.00
Gosling's Black Seal – Bermuda	\$12.00
Mount Gay Black Barrel – Barbados	\$11.00
Mount Gay XO – Barbados	\$14.00
Sailor Jerry Spiced Navy 92 proof – Virgin Islands	\$12.00

Tequila and Mezcal

Cazadores Blanco – Mexico	\$12.00
Cazadores Añejo – Mexico	\$14.00
Don Julio Reposado - Mexico	\$15.00
Herradura Silver – Mexico	\$12.50
Herradura Reposado – Mexico	\$13.50
Jose Cuervo Tradicional Silver – Mexico	\$11.00
Patron Silver - Jalisco, Mexico	\$13.50
Patron Reposado - Jalisco, Mexico	\$14.50
Patron Añejo – Jalisco, Mexico	\$15.50
Los Vecinos Espadin Mezcal – Oaxaca, Mexico	\$12.50

Single Malt Scotch

Glenfiddich 12 yrs. – Highland	\$16.50
Glenmorangie 10 yr. – Highland	\$16.50
Macallan 18 yrs. – Highland – Speyside	\$38.00
Oban 14 yrs. – West Highland	\$20.00
Lagavulin 16 yrs. – Islay	\$24.00
Talisker 10 yrs. – Skye	\$19.00

Scotch | Irish Whiskey

Cutty Sark – Blended Scotch	\$11.00
Johnny Walker Black 12 year – Blended Scotch	\$14.00
Johnny Walker Blue – Blended Scotch	\$51.00
Jameson's – Irish Whiskey	\$12.50
Tullamore Dew – Irish Whiskey	\$11.00

Cordials | Apéritif | Digestif

Aperol	\$12.00
Amaretto Disaronno	\$13.00
Angostura Amaro	\$12.50
Averna Amaro	\$12.50
Bailey's Irish Cream	\$12.00
Campari	\$11.50
Chambord	\$13.00
Drambuie	\$13.00
Fernet Branca	\$12.00
Frangelico	\$12.00
Galiano	\$12.00
Grand Marnier	\$13.00
Green Chartreuse	\$12.00
Kahlua	\$12.00
Pims No.1	\$12.00
Sambuca	\$12.00
Tia Maria	\$12.00
Tuaca	\$12.00

Port | Muscat | Madeira and Late Harvest Wine

Noval Black Port	\$13.00
Graham's Six Grapes Ruby Port	\$13.00
Sandeman's 20 year old Tawny Port	\$19.00
Blandy's 5 year old Malmsey Madeira	\$14.00
Cossart Gordon 10 year old Bual Madeira	\$15.50
Leacock's Rainwater Madeira	\$13.50
St. Supery 2016 Napa Valley Moscato	\$12.50
Pacific Rim 2016 Vin de Glaciere Muscat	\$13.00
Quady Elysium 2016 Black Muscat	\$12.50

Cognac

Courvoisier V.S.O.P. Cognac	\$17.00
Hennessy V.S. Cognac	\$14.00
Hennessy V.S.O.P. Cognac	\$17.00
Hennessy X.O. Cognac	\$33.00
Martell V.S.O.P Cognac	\$17.00
Remy Martin V.S.O.P Cognac	\$17.00
Remy Martin X.O. Cognac	\$33.00
Remy Martin Louis XIII Cognac	

½ oz. - \$95.00 / 1 oz - \$190.00 / 1 ½ oz - \$285.00

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
raspberry fluid gel | white chocolate crunchies
vanilla ice cream | chocolate sauce
(Graham's Six Grapes Port 13)

Vanilla bean crème brûlée 12
rasberries | blackberries
blueberries | citrus shortbread
(Pacific Rim Vin de Glaciere 13)

Frozen Lemon Soufflé 12
blueberries | aged balsamic
citrus shortbread | black pepper
(Grand Marnier Liqueur 13)

Butterscotch Pot de Crème 12
garam masala tuile
(Blandy's 5 year old Malmsey Madeira 14)

Sorbetto Selection 12

Selection of Artisan Cheeses 18