

The Bar

each 3\$

house made chips
warm olives
smoked nuts
olive tapenade palmiér

sierra nevada draught

each 4\$

salt cod beignets
salmon or duck rilette with toasts

kronenbourg draught
rene barbier white wine blend
ruby red press cocktail

each 5\$

tomato terrine, tapenade
pissaladière

stella artois draught
hawks crest cabernet
negroni cocktail

each 6\$

oysters on the ½ shell 6 for 6
gougere d'escargot

domaine st michelle sparkling brut
elphaba's wicked emerald-tini

each 7\$

boudin blanc en croute

marin brewing co. pt. reyes porter
lime caipirinha cocktail

grand cafe bar

Monday thru Friday from 3pm to 7pm
www.grandcafe-sf.com