



Waterbar



Mother's Day Brunch

Sunday, May 11, 2024

Mother Knows Best

Half Bottles of Happiness

Billecart-Salmon, Rosé Brut, Mareuil-Sur-Aÿ NV 126.

Ruinart, Brut, Reims NV 110.

~ Choose One ~

Cream of Watercress Soup

brioche croutons, meyer lemon chantilly

Ricotta Stuffed Shells

sweet peas, mushrooms, blistered cherry tomatoes

Warm Asparagus Gratin

talleggio cheese, ibercio ham, mushroom vinaigrette

Butter Lettuce Salad

green goddess, smoked salmon rillettes



~ Choose One ~

Open Faced Omelette

sauce mornay, dungeness crab, chives

Whole Roasted Filet of Beef

toasted fregola, spinach, sauce bearnaise

Grilled Swordfish Paillard

glass noodle salad, lime, peanuts

Seared Alaskan Halibut

italian butter beans, 'nduja, salsa verde



~ Choose One ~

Floating Island

passionfruit-white chocolate creme anglaise

Warm Chocolate Cake

buttermilk caramel, salted mascarpone chantilly

Milhojas Cake

dulce de leche, vanilla custard, fresh fruit

\$65 Per Person

20% gratuity, 6% for San Francisco employer mandates, and 8.625% sales tax will be added to all checks.

California Law advises patrons that "consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness".



Wines by the Glass

Sparkling Wine

- ∞ **Henriot**, Brut, *Souverain*, Reims NV 28.
- ∞ **Domaine Huet**, Chenin Blanc, Brut, Vouvray Pétillant 2019 22.
- ∞ **Carboniste**, Rosé, Pinot Noir, Extra Brut, *San Benito County 2022* 21.

White Wine

- ∞ **Ruby Blanca**, Albariño, Borden Ranch-Lodi, *Vista Luna Vineyard 2023* 17.
- ∞ **Cadre**, Sauvignon Blanc, San Luis Obispo Coast-Edna Valley, *Stone Blossom 2022* 17.
- ∞ **Domaine Vacheron**, Sauvignon Blanc, Sancerre 2023 24.
- ∞ **Matanzas Creek Winery**, Chenin Blanc, California 2023 18.
- ∞ **Fiano**, Sonoma Coast, Las Cimas Vineyard 2023 19.
- ∞ **Atomaña Txakolina**, Hondarrabi Zuri, Txakoli de Álava, *Xarmant Txakoli 2023* 15.
- ∞ **Stags' Leap Winery**, Viognier, Napa Valley 2023 17.
- ∞ **Johannishof**, Riesling, Charta, Rheingau 2021 18.
- ∞ **Longaví**, Moscatel Naranjo, Itata Valley, *Glup ! 2022* 14.
- ∞ **Domaine Les Gryphées**, Chardonnay, Saint-Véran, *Les Grands Rouvres 2022* 19.
- ∞ **Far Niente Wine Estates**, Chardonnay, Carneros-Napa Valley, *Post & Beam 2023* 20.

Rosé

- ∞ **Scribe**, Pinot Noir, Sonoma Valley, *XII Young Planets 2023* 15.

Red Wine

- ∞ **Leitz**, Pinot Noir, Kaiserstuhl-Baden, Alcohol Removed 16.
- ∞ **Rocca di Montegrossi**, Sangiovese, Chianti Classico 2022 17.
- ∞ **Ernest Vineyards**, Pinot Noir, Sonoma Coast 2022 17.
- ∞ **Nicole Chanrion**, Gamay, Côte-de-Brouilly, *Domaine de la Voûte des Crozes 2022* 15.
- ∞ **Pleades Wine Company**, Field Blend, California, Old Vines, XXXI NV 16.
- ∞ **Luberri**, Tempranillo, Rioja, Crianza, *Biga 2020* 17.
- ∞ **Domaine de Panisse**, Grenache/Syrah, Côtes du Rhône, *Le Mazet 2022* 16.
- ∞ **Leviathan**, Bordeaux Blend, California 2021 20.

Beers and Cider (Bottled & Canned)

- Beck's**, Non-Alcoholic, Germany 9.
- Best Day Brewing**, Non-Alcoholic, West Coast IPA, Northern California 10.
- Fieldwork Brewing CO.**, Non-Alcoholic, American Pils, Berkeley (16 oz. Pub Can) 13.
- Trumer Pils**, Berkeley 9.
- Golden State Cider**, *Mighty Dry*, Sonoma County (16 oz. Pub Can) 12.
- Barebottle**, *Jelly Monster* Boysenberry Sour Ale, San Francisco (16 oz. Pub Can) 17.
- Budweiser**, Saint Louis, Missouri 8.
- Fort Point**, *Villager* San Francisco IPA, Crissy Field, San Fran 10.
- Fieldwork Brewing CO.**, *Crowded Lonely Night* Quadrupel Ale, Berkeley (500ml. Glass Bottle) 24.

Cocktails

- Ultimate Bloody Mary** 25.
Ketel One Vodka, Bloody Mary Blend, Artisan Bacon, Tiger Prawns, Tajín
- ∞ **Cádiz Tonic** 18.
Tanqueray Sevilla Orange, Elderflower Tonic, Junipero Berries, Star Anise
- ∞ **The Queen Bee** 19.
Barr Hill Gin, St. Germain, Lillet, Chamomile, Honey, Prosecco, Lemon
- ∞ **Thai Garden** 18.
Ketel One Vodka, Makrut Leaves, Mint, Ginger, Lime
- ∞ **Haru-Vera** 19.
Mezcal Unión Jován, Nigori Sake, Chateau Aloe Vera Liqueur, Shiso, Lime, Soda Water
- ∞ **Coco4Bananas** 19.
Plantaroy Coconut & Fiji Rum, Tempus Fugit Banana Liqueur, Pineapple, Lime
- ∞ **Puerto Galera** 19.
Roku Gin, Kota Pandan Liqueur, Pierre Ferrand Yuzu Late Harvest, Kiwi, Lime
- ∞ **Tamarind Man** 21.
El Tesoro Reposado Private Barrel, Ancho Chili, Crème de Cacao, Tamarind, Citrus & Chocolate (single barrel privately procured by Valentina)
- ∞ **Waterbar Old Fashioned** 22.
Maker's Mark Cask Strength Bourbon, Demerara Sugar, Bitters
- ∞ **Blood Orange Mommenpop Spritz** 17.
Mommenpop Apéritif, Prosecco, Fever Tree Soda Water

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A 6% surcharge will be added to all food and beverages to help offset the cost of local ordinances.
Vegetarian and special dietary restrictions met with enthusiasm.

∞Wines and cocktails with infinity symbol are made using organic or biodynamic practices.