

# NORTH BOX RESTAURANT

## A LA CARTE

### WEST COAST ARTISAN CHEESES OR CHARCUTERIE \*

Artisan Cheeses, Fruits, Nuts, Crackers, Crostini 24

Crafted Meats, Tomato Marmalade, Crostini 26

### SEASONAL MARKET SALAD \* VE | DF | GF | NF

County Line Baby Lettuces, Banyuls Vinaigrette 14

### FORELLE PEAR & BLEU CHEESE SALAD \* V | GF

Frisse, Arugula, Candied Pecans, Sherry Vinaigrette 22

### DUNGENESS CRAB & BAY SHRIMP LOUIE \* GF | NF

Chopped Romaine, Butter Lettuce,

Cucumber, Fennel, Micro Celery, Hard Boiled Egg,

Avocado, Tomato, Louie Dressing 28

### GRILLED CAULIFLOWER STEAK \* VE | DF | GF | NF

Squash, Fennel, Onion, Parsnip, Fresh Herbs 22

### HAMACHI CRUDO \* NF

Parsley Salsa Verde, Citrus & Serrano Chile 26

- Add to Any Plate -

Herb Roasted Mary's Chicken 9 | Seared Angus Sirloin 12

Fresh Market Fish 13 | Poached Gulf Prawns 15

### DUCK CONFIT \* DF | GF | NF

Stir-Fried Soba Noodle, Peppers, Carrots,

Sugar Snap Peas, Napa Cabbage, Plum Glaze 38

- served room temperature -

HOUSE MADE DINNER ROLLS \* 5

## PRE-ORDER FOR PRE-SHOW

Book your table & place your order today!  
Skip the line, dance past the wait, enjoy the  
view & sing with joy at the awaiting plate!

## DESSERTS

### POACHED PEAR TART \* V | GF

Frangipane, Crumble Topping,

Crème Anglaise, Caramel Sauce 12

### PUMPKIN SPICE CRÈME BRÛLÉE \* V

Tahitian Vanilla, Candied Pepitas 12

### THE NEW OPERA! \* V

Chocolate Almond Sacher Sponge,

Valrhona 66% Dark Chocolate Cremeux,

Hazelnut Croquant, Whipped Sight Glass

Coffee Infused Chocolate Ganache,

Chocolate Coffee Caviar 12

### GUITTARD DARK CHOCOLATE TRUFFLES \* V

Two Housemade Truffles with Cognac

& Two Housemade Truffles with Champagne 12

### GUITTARD CHOCOLATE DIPPED STRAWBERRIES \* V | GF | NF

Four Strawberries, Dark Chocolate,

White Chocolate Drizzle 10

### ASSORTED COOKIES \* V

Chef's Selection of Cookies 11

VE - VEGAN | V - VEGETARIAN | DF - DAIRY FREE

GF - GLUTEN FREE | NF - NUT FREE

\* Items available during Intermission.

Pre-order with your server or the host.

Two credit cards per party. Split plate fee \$4.

Stellar Food. Seamless Service. Sustainably Produced.

A Global Gourmet Catering Property | GGCatering.com

October 2021

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## NON-ALCOHOLIC BEVERAGES

Still or Sparkling Water . . . . .	12
Coke, Diet Coke, Sprite, Ginger Ale . . . . .	4
Iced Tea . . . . .	4
Hot Tea . . . . .	4
Intelligentsia Coffee or Decaf . . . . .	4
Milk . . . . .	5
Orange, Cranberry, Pineapple or Grapefruit Juice . . . . .	4
Martinelli's Sparkling Cider . . . . .	5
Shirley Temple or Roy Rodgers . . . . .	5

## FORT POINT BEER



KSA Kölsch Style Ale . . . . .	9
Villager San Francisco Style IPA . . . . .	9
Westfalia Nuremberg Inspired Red Ale . . . . .	9
Park Seasonal Single Hop Pale Ale . . . . .	9
Featured Beer . . . . .	9
Erdinger NA . . . . .	9

## PERFECTLY PORTIONED SPARKLING

Benvolio, Prosecco, ITL, NV, 187mL . . . . .	17
Moët & Chandon, Brut, FRA, NV, 187mL . . . . .	28
Moët & Chandon, Rosé Imperial, FRA, NV, 187mL . . . . .	35
Laurent Perrier Brut, FRA, NV, 375 mL . . . . .	50
Ruinart, Blanc de Blancs, FRA, NV, 375mL . . . . .	60
Ruinart, Rosé, FRA, NV, 375mL . . . . .	60
Krug Grande Cuvée, FRA, NV, 375mL . . . . .	200

## SPARKLING

	GLASS	BOTTLE
Domaine Laurier Brut, CA, NV . . . . .	14	56
Alice Extra Dry Prosecco, ITA, '19 . . . . .	20	80
La Crema Brut Rosé, CA, NV . . . . .	30	120
Veuve Clicquot Brut, FRA, NV . . . . .	30	120
Veuve Clicquot Rosé, FRA, NV . . . . .	35	140
Moët & Chandon, Imperial Brut, FRA, NV . . . . .	100	
Laurent Perrier La Cuvée Brut, FRA, NV . . . . .	100	
Laurent Perrier Rosé, FRA, NV . . . . .	170	
Dom Perignon, FRA, '09 . . . . .	325	
Krug Grande Cuvée, FRA, '04 . . . . .	350	
Veuve Clicquot, Grande Dame Brut Rosé, FRA, '06 . . . . .	550	
Dom Perignon, Rosé, FRA, '05 . . . . .	600	

An 18% gratuity will be added to parties of 6 or more.  
Corkage fee \$30 per bottle, two bottle maximum.

## INTERESTING WHITES

	GLASS	BOTTLE
Rosé, Chateau St. Jean Bijou, CA, '17 . . . . .	14	56
Riesling, Chateau Montelena, CA, '17 . . . . .		70

## SAUVIGNON BLANC

	GLASS	BOTTLE
Murphy Goode, North Coast, CA, '17 . . . . .	14	56
St. Supery, Napa, '16 . . . . .		50
Rutherford Provenance, CA, '17 . . . . .		55
Heron, Mendocino County, '18 . . . . .		60
Cakebread, Napa, '18 . . . . .		80

## CHARDONNAY

	GLASS	BOTTLE
Avalon, CA, '18 . . . . .	14	56
Hahn, Monterey County, '18 . . . . .	18	72
J Lohr, Riverstone, '17, 375mL . . . . .		30
Carneros Highway, Carneros, '14 . . . . .		45
Artesa Carneros, Carneros, '14 . . . . .		55
St. Clement, Napa, '13 . . . . .		50
Gehricke, Russian River, '16 . . . . .		60
J, Monterey County, '17 . . . . .		65
Mountain Winery, Santa Cruz Mountains, '16 . . . . .		70
Freemark Abbey Winery, Napa Valley, '18 . . . . .		90
Chalk Hill Estate, CA '15 . . . . .		95

## INTERESTING REDS

	GLASS	BOTTLE
Zinfandel, Dry Creek, Sonoma, '16 . . . . .	15	60
Chianti, Castello di Gabbiano Riserva, ITL, '13 . . . . .		50
Red Blend, Chalk Hill Estate, CA '15 . . . . .		120

## PINOT NOIR

	GLASS	BOTTLE
Tree Fort, CA, '16 . . . . .	14	56
MacMurray, Russian River Valley, '16 . . . . .	18	72
Fort Ross, CA, '13, 375mL . . . . .		48
Gehricke, Sonoma Coast, '19 . . . . .		70
Mountain Winery, Santa Cruz Mountains, '14 . . . . .		75
Argus, Carneros, '15 . . . . .		80

## MERLOT

	GLASS	BOTTLE
J Lohr, CA, '17 . . . . .	16	64
Gundlach Bundschu, Sonoma County, '14 . . . . .		80
Freemark Abbey Winery, Napa Valley, '17 . . . . .		90

## CABERNET SAUVIGNON

	GLASS	BOTTLE
Avalon, CA, '17 . . . . .	14	56
Hahn, Central Coast, '18 . . . . .	18	72
J Lohr, Hilltop Vineyard, '17, 375mL . . . . .		35
Tamber Bay, CA, '15, 375mL . . . . .		50
Louis Martini, CA, '15 . . . . .		64
Conn Creek, Napa, '13 . . . . .		75
Textbook, Napa Valley, '17 . . . . .		80
Simi, Alexander Valley, '15 . . . . .		85
St. Supery, Napa, '15 . . . . .		110
Stonestreet, Alexander Valley, '17 . . . . .		120

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## SPIRITED LIBATIONS

### MIMOSA

Sparkling Brut, Orange Juice 15

### PIZARRO'S REVENGE \*

Vodka, Grapefruit & Lime Juices,  
Triple Sec, Orange Peel 15

### SUNSET IN SEVILLE \*

Aperol, Sparkling Brut, Orange Peel 15

### PEAR HOT TODDY

St. George Spiced Pear, Tullamore Dew,  
Maple Syrup, Honey Syrup, Lemon, Cinnamon 15

### IRISH COFFEE

Tullamore Dew, Sugar Cube,  
Coffee, Whipped Cream 15

### A GENTLEMAN'S IRISH COFFEE

Jameson Irish Whiskey, Sugar Cube,  
Coffee, Whipped Cream 16

### SPANISH COFFEE

Kahlua, Rum, Cointreau,  
Coffee, Whipped Cream, Nutmeg 16

\* Fidelio

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## COCKTAILS

### OPERA ROYALE

Chambord, Sparkling Brut 15

### ANGEL SPRITZ

Gin, St. Germain,  
Sparkling Brut, Lemon Twist 15

### COURAGE \*

Pisco, Lime, Simple Syrup, Aquafaba, Bitters 15

### FLORESTAN'S HOPE \*

Effen Cucumber Vodka,  
St. Germain, Tonic, Lime 15

### SWEET JUSTICE \*

Sailor Jerry's Spiced Rum, Creme de Cacao,  
Half & Half, All Spice 16

### LEONORE'S DISGUISE

Green Chartreuse, St. Germaine, Lemon Juice,  
Grapefruit Juice, Aquafaba, Orange Zest 16

### THE TRIUMPH OF LOVE \*

Apple Whiskey, Lemon Juice,  
Honey Syrup, Soda, Nutmeg 15

### BOULEVARDIER

Bourbon, Antica Formula Sweet Vermouth,  
Campari, Lemon Peel 16

### MARTINI INNOVATIONS

Vodka, Lillet, St. Germain,  
Orange Bitters, Lemon Twist 16

### AMERICAN RENAISSANCE

Cognac, Cointreau, Maraschino,  
Lemon, Sugared Rim 16

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