

it's time to eat and drink, before the curtains go up!

JEANNIK MÉQUET LITTLEFIELD INTERMEZZO LOUNGE

SAVORY

WEST COAST ARTISAN CHEESES | V I CN

Artisan Cheeses, Fruits, Nuts, Crackers, Crostini 29

WEST COAST ARTISAN CHARCUTERIE

Crafted Meats, Tomato Marmalade, Crostini 31

SEASONAL MARKET SALAD | VE I DF I GF

County Line Baby Lettuce, Banyul's Vinaigrette 17

PRELUDE SEAFOOD SALAD | GF

Roasted Salmon, Bay Shrimp, Chopped Romaine, Butter Lettuce, Cucumber, Fennel, Eggs, Tomato, Avocado, Micro Celery, Louie Dressing 35

GRILLED LITTLE GEM WEDGE | V I GF

Vegan Bacon, Grilled Scallions, Sweet Pepper Drops, Parsley, Point Reyes Blue Cheese Dressing 27

HAMACHI CRUDO | GF I DF

Avocado, Cucumber, Shallots, Hibiscus-Yuzu-Lychee Vinaigrette, Sesame Oil, Micro Shiso 29

#LOUISIANA JUMBO PRAWNS | GF

Garlic Stir-Fried Soba Noodles, Sweet Corn, Potatoes, Linguica Sausage 47

#PAN-SEARED DAY BOAT SCALLOPS | GF

Cauliflower-Potato Purée, Pecorino Toscano, Grilled Broccolini, Black Garlic Emulsion 65

HOUSE-MADE DINNER ROLLS 6

~ ADD TO ANY PLATE ~

HERB ROASTED MARY'S CHICKEN 15

PETIT FILET MIGNON 25

FRESH MARKET FISH 17

ROASTED CITRUS GULF PRAWNS 17

(ALL ADDED PROTEINS ARE SERVED ROOM TEMPERATURE)

HOT ITEMS: AVAILABLE DURING PRE-SHOW ONLY

PLEASE NOTE:

ALL GUESTS WILL BE PRESENTED WITH A BILL FOR FOOD AND BEVERAGE ORDERS AND ARE REQUESTED TO SETTLE WITH THEIR SERVER BEFORE THE BEGINNING OF THE SHOW

THANK YOU FOR YOUR COOPERATION.

DESSERT

OPERA CAKE | V I CN

Sacher Sponge, Valrhona 66% Crèmeux, Chocolate Caviar, Hazelnut, Coffee Whip 16

HORCHATA APPLE CRUMBLE | V I CN

Pumpkin Spice Apple Compote, Frangipane, Brown Butter White Miso Caramel, Horchata Whipped Cream 16

COCONUT TRES LECHES | V I CN

Coconut Tres Leches Cake, Sweet Potatoes Buttercream, Spiced Rum Syrup, Toasted Pepitas, Dried Figs 16

GUITTARD CHOCOLATE TRUFFLES | V

Two Housemade Truffles with Cognac, Two Housemade Truffles with Champagne 16

CHOCOLATE DIPPED STRAWBERRIES | V I GF

Four Strawberries, Dark Chocolate, White Chocolate Drizzle 16

ASSORTED COOKIES | V

Chef's Selection of Cookies 15

VE - VEGAN I V - VEGETARIAN I DF - DAIRY FREE
GF - GLUTEN-FREE I CN- CONTAINS NUTS

WE ARE NOT A NUT FREE FACILITY

CONSUMING RAW OR UNDERCOOKED EGGS, SEAFOOD, OR MEAT MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BY CHOOSING TO CONSUME SUCH ITEMS, THE PATRON ASSUMES ALL ASSOCIATED RISKS.

A credit card is required to be on file to initiate any food or beverage order.

An 18% gratuity will be applied to all checks not closed with the bartender.

Two forms of payment per party maximum.

No separate checks.

Pre-order food and beverages with your server or host.

18% gratuity added to all parties of 6 or greater.

7% Health Mandate added to all checks.

All food is cooked with Zero Acre Oil.

Split plate fee \$6.

To-go Box Fee \$2.

For your convenience, all checks must be settled prior to the start of the performance.

Thank you!

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NON-ALCOHOLIC BEVERAGES

Still or Sparkling Water, 750 ml	14
Coke, Diet Coke, Sprite, Ginger Ale	7
Iced Tea	7
Hot Tea	7
Intelligentsia Coffee or Decaf	7
Milk	7
Orange, Cranberry, Pineapple or Grapefruit Juice	7
Martinelli's Sparkling Cider	8
Shirley Temple or Roy Rogers	8

BEER

Elysian Space Dust IPA	14
Stella Artois	13

NON- ALCOHOLIC BEER

Stella Artois 0.0% Non-Alcoholic	12
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NON- ALCOHOLIC SPARKLING

Markus Huber 'Layla', Austria, 750 ml	60
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PERFECTLY PORTIONED SPARKLING

Zonin Prosecco, NV, 187ml	23
Piper-Heidsieck Brut Cuvée, NV, 375 ml	66

PRE-ORDER WITH YOUR SERVER,
BARTENDER OR HOST FOR INTERMISSION

SAUVIGNON BLANC

	GLASS	BOTTLE
Opera House Sauvignon Blanc	17	65

CHARDONNAY

	GLASS	BOTTLE
Opera House Chardonnay	17	65
Hahn, Monterey County	23	89
Mountain Winery, Santa Cruz		96

PINOT NOIR

	GLASS	BOTTLE
Opera House Pinot Noir	17	65
Mountain Winery, Santa Cruz		96
Balletto, Sonoma		89

CABERNET SAUVIGNON

	GLASS	BOTTLE
Opera House Cabernet	17	65
Hahn, Central Coast	23	89

SPARKLING

	GLASS	BOTTLE
Opera House Sparkling Wine	17	65
Schramsberg Blanc de Blancs, NV	33	131
Drappier Carte d'Or Yellow Label, NV	38	149
Drappier Brut Rose, NV		166
Charles Heidsieck Brut Reserve, NV		189
Dom Pérignon, FRA		475

*Corkage \$40/750 ml (2 Bottles Max)



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JEANNIK
MÉQUET LITTLEFIELD
INTERMEZZO LOUNGE

CLASSIC COCKTAILS

SIDECAR

HENNESSY, COINTREAU,
LEMON JUICE
25

ESPRESSOTINI

KETEL ONE, MR. BLACK COFFEE
LIQUEUR, SIMPLE SYRUP,
COLD BREW
23

OPERA ROYALE

BLACK RASPBERRY LIQUEUR,
HOUSE BRUT
19

KEOKE COFFEE

KAHLUA, CRÈME DE CACAO,
HENNESSY, COFFEE, AND
WHIPPED CREAM
25

DID YOU KNOW?

IF YOU HAVE TICKETS
TO ANOTHER SF WAR
MEMORIAL VENUE
PERFORMANCE, YOU
ARE WELCOME TO DINE
AT THE OPERA HOUSE
IF THERE IS A
PERFORMANCE THAT
SAME DAY AND TIME.

ASK YOUR SERVER FOR
DETAILS!

