

DRINKS MENU

SPARKLING WINES

- 1) SPARKLING BRUT, HEARTCRAFT
CALIFORNIA, CHARMAT METHOD
\$9 GLASS / \$36 BTL
- 2) SPARKLING ROSE, HEARTCRAFT
CALIFORNIA, CHARMAT METHOD
\$9 GLASS / \$36 BTL

WHITE WINES

- 3) PINOT GRIS (GRIGIO), PORTLANDIA
WILLAMETTE VALLEY, OREGON, 2021
\$11 GLASS / \$44 BTL
- 4) GEWÜRTZTRAMINER, BALLETO
RUSSIAN RIVER, CALIFORNIA, 2022
\$11 GLASS / \$44 BTL
- 5) SAUVIGNON BLANC, LOBSTER REEF
MARLBOROUGH, NEW ZEALAND, 2022
\$10 GLASS / \$40 BTL
- 6) RIESLING, HEINRICH VOLLMER
PFALZ, GERMANY, 2021
\$11 GLASS / \$44 BTL
- 7) UNOAKED CHARDONNAY, BALLETO
RUSSIAN RIVER, CALIFORNIA, 2022
\$12 GLASS / \$48 BTL
- 8) CHARDONNAY, OAK FARM
LODI, CALIFORNIA, 2021
\$12 GLASS / \$48 BTL

ROSE WINES

- 9) ROSE, CASTORO (ORGANIC)
PASO ROBLES, CALIFORNIA, 2022
\$10 GLASS / \$40 BTL

DESSERT WINES

- 10) PORT, GLORIA TAWNY, PORTUGAL
\$9 GLASS / \$36 BTL
- 11) SAUTERNES, LA FLEUR RENAISSANCE,
FRANCE \$10 GLASS / \$40 BTL

RED WINES

- 12) PINOT NOIR, LAURIER
CARNEROS, CALIFORNIA, 2018
\$10 GLASS / \$40 BTL
- 13) SANGIOVESE, MESSER DEL FAUNO
PUGLIA, ITALY, 2021
\$9 GLASS / \$36 BTL
- 14) TEMPRANILLO, BARON DE LEY
RIOJA, SPAIN, 2019
\$12 GLASS / \$48 BTL
- 15) ZINFANDEL, BELLA GRACE
AMADOR COUNTY, CALIFORNIA, 2021
\$11 GLASS / \$44 BTL
- 16) CABERNET SAUVIGNON, BROADSIDE
PASO ROBLES, CALIFORNIA 2021
\$12 GLASS / \$48 BTL
- 17) CABERNET FRANC, BRADY
PASO ROBLES, CALIFORNIA 2021
\$13 GLASS / \$52 BTL
- 18) BARBERA, BELLA GRACE
AMADOR COUNTY, CALIFORNIA, 2021
\$13 GLASS / \$52 BTL

DRAFT BEER

- LAGER OR IPA \$7 GLASS / \$28 JUG
- + ROTATING TAP \$7 GLASS / \$28 JUG

BOTTLED BEER

- MODELO ESPECIAL 12OZ \$6 BTL
- SIERRA NEVADA 12OZ \$6 BTL

WINE COCKTAILS

- WHITE PEACH BELINNI \$10 GLASS / \$40 JUG
- WINE MOJITO \$8 GLASS / \$32 JUG
- WINE MARGARITA \$8 GLASS / \$32 JUG
- RED SANGRIA \$9 GLASS / \$36 JUG

We do a combination of Table & Bar service
Happy Hour 5-7pm Wed-Sun
20% off alcohol beverages
Wine, approx 5oz pour, Dessert Wines approx. 2.5oz pour. Prices not including local Sales tax.

COCKTAILS \$12

- CHECK-IN KIR ROYALE
CREME DE CASIS, SPARKLING BRUT, RASPBERRIES
- CALI GIN TONIC
GIN, TONIC, SLICED CITRUS, JUNIPER BERRIES, ROSEMARY
- THE RICH MANHATTAN
BOURBON OR RYE, VERMOUTH ROSSI, BITTERS, LUXARDO CHERRIES
- BALBOA OLD FASHIONED
BOURBON OR RYE, BITTERS, ORANGE PEEL
- LOWER OCEAN MARGARITA
TEQUILA OR MEZCAL, AGAVE, TRIPLE SEC, LIME JUICE, TAJIN OR SALT
- MISSION TERRACE MULE
VODKA, FRESH SQUEEZED LIME, GINGER BEER, CRYSTALIZED GINGER
- J CHURCH MAI TAI (TRADER VIC STYLE)
WHITE RUM, ORGEAT, TRIPLE SEC, AGAVE, DARK RUM FLOAT, MINT
- EXCELSIOR LEMON DROP
VODKA, SIMPLE SYRUP, TRIPLE SEC, FRESH SQUEEZE CITRUS, SUGAR RIM
- THE 29 MEZCAL SOUR
MEZCAL, AGAVE, FRESH SQUEEZED LIME, BITTERS
- THE 49 CLASSIC MARTINI
VODKA OR GIN, VERMOUTH DRY, OLIVES (DIRTY ON REQUEST)
- THE GEOFFREY GIBSON
VODKA OR GIN, VERMOUTH DRY, COCKTAIL ONIONS
- CHECK-OUT ESPRESSO MARTINI
VODKA, COFFEE LIQUEUR, SIMPLE SYRUP, ESPRESSO SHOT, COFFEE BEANS



LOUNGE

201 Ocean Avenue
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FOOD MENU

(Dishes are served as they are ready)

CHEESE & CHARCUTERIE

- CHEESE PLATE \$15
- 3 Cheeses, Medjool Dates, Seasonal Fruit, Cashews, Honey, Crackers *(vegetarian)*
- CHEESE & CHARCUTERIE PLATE \$15
- 2 Cheeses, Salami, Prosciutto, Medjool Dates, Cashews, Honey, Seasonal Fruit, Crackers
- OLIVES, HUMMUS & PITA \$10 *(vegetarian)*

HOT BAR BITES *(Available daily until sold out)*

- FLATBREAD PIZZAS \$15
- CHEESE; *Mozzarella, Oregano & Basil (vegetarian)*
- ITALIAN; *Prosciutto, Mozzarella, Oregano & Basil*
- SUPREME; *Salami, Mozzarella, Oregano & Basil*
- LASAGNE \$15

Pasticcio style; Beef, Ham and Mozzarella with Spring Salad

VENEZUELAN TEQUEÑOS \$12

Baked Cheese Pastry Sticks, 8 p/serve (vegetarian)

SWEET

- MACAROONS \$4 (Sampler of 4)
- WARM GLUTEN FREE BROWNIE, OR BLONDIE \$4

NON-ALCOHOLIC DRINKS

- 0% ABV CHARDONNAY \$9 GLS/\$36 BTL
- 0% ABV BEER \$7 BTL
- PERRIER SPARKLING WATER, SHORT \$8
- CLUB SODA MINI \$6
- COCA-COLA, DIET COKE, OR SPRITE MINI \$4
- ESPRESSO COFFEE OR TEA \$3