Cocktails

Chartreuse Slushy ........................................12
green chartreuse . lemon

The Monk’s Toddy ........................................14
brandy . honey . green chartreuse . angostura bitters

Tequila Fix ................................................14
tequila . pineapple . lemon . hell-fire bitters

Turf Cocktail ...............................................14
gin . extra dry vermouth . marasca . bitters . absinthe

Daiquiri Deluxe ...........................................14
caribbean rum blend . lime . orgeat . grenadine

Avenue Cocktail ..........................................14
bourbon . calvados . passion fruit . orange blossom

Ballet Russe ..............................................14
vodka . lemon . cassis . marasca

Cold Deck ..................................................14
brandy . vermouth di polcenigo . creme de menthe

Fernet & Orange Cocktail .................................12
blood orange aperitif . curaçao . orange bitters

Stone Fence ...............................................14
rye whiskey . sour apple . tonic

Ideal Sour ..................................................14
gin . rosso . grapefruit . marasca . bitters

Brown Cocktail ............................................14
bourbon . blanc & dry vermouth . orange bitters

Chartreuse Cappuccino .................................10
Served hot or cold

Chartreuse on tap . The Cardinal .......................9/1oz

23 July 2021
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415 612 8480
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**Beers**

tap
Almanac . Kölsch . ‘True Kölsch’ . Alameda .............8
bottles & cans
Heater Allen . Lager . ‘Abzug’ . Oregon (16 oz can) ........10
Freigeist . Dortmunder Lager . Germany (16oz can).......8
Hanabi Lager . Barke Vienna Style . Napa (500ml) ........26
Brasserie Lebbe . Farmhouse Ale . France (750ml) .......24
Kagua . Blanc . Belgium/Japan (330ml) ...................15
Massican/Westbrook . Witbier . SF/SC (750ml) ..........38
Baird . Suruga Bay . Imperial IPA (330ml) . Japan ......7
De Ranke . Guldenberg Ale . Belgium (330ml) ..........12
non-alcoholic
Erdinger . Weissbier NA . Germany (12oz)..............6

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**Featured Spirits**

discover the world of fruit brandy; eau-de-vie,
schnapps, and obstler!

St George . Poire Williams . USA ....................12
Roulot . la Poire . FR ..............................22
Empirical Spirits . “Fallen Peony” (quince tea) . DK ..18
Empirical Spirits . “Helena” (barley tea) . DK ......18
JP Mette . Kirsch (cherry) . FR ......................18
Jelínek . Slivovitz (plum) . CZ ......................11
Reisetbauer . Zwetch (plum) . AT ...................20
Reisetbauer . Rowanberry . AT ....................36

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**Mocktails**
Pomegranate Smash .....................................9
lime . grenadine . honey . mint . seltzer
If you like our knives as much as we do, let us know! You can take one home for $40.

(v) Vegetarian or can be made vegetarian.

A surcharge of 5% will be added to your bill to help with employee benefits.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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**Dessert**

Dessert
dessert

Buckwheat doughnuts ..........11
whiskey crème anglaise

Chocolate puddin’. salty cookie ..........11

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**Sweet Wine by the glass**

Auslese MSR Germany

‘Botricelli’ . Placerville

Coteaux du Layon France

2016 Olivares . Monastrell .
Jumilla Spain

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**Black Truffle Infused Chartreuse VEP Green .40/1oz**

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**Tea**

Coffee
Chemex/Decaf ..........4/perperson
Espresso ..........3
Cappuccino ..........4
Macchiato ..........3.5
Latte ..........5
Cortado ..........4

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**First Course**

(v) Little gems . bacon ..............15
hazelnut

(v) Watermelon . avocado ............18
buffalo mozzarella . pepitas

(v) Charred broccoli . grilled squid .17
chili lime
Smoked Mt. Lassen trout ..........18
avocado . chartreuse . radish

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**Main Course**

Ling cod . zucchini . basil ..........35
peach

Linguine . morels . corn ..........36
peas

Beef rib . nardellos . eggplant ....58
poblano crema

Garlic sausage . farro ..........32
mustard crema

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**Nibbles**

Grilled duck heart skewers ........6
Smoked cod rillette . brioche ........4

(v) Mushroom profiteroles . vadouvan ....5
(v) Cucumber . spicy muhammara ..........8

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**Charcuterie**

Duck liver mousse
Tête de cochon
Spicy headcheese
Duck Rillette
Rabbit terrine
Pâté de campagne
Jägerwurst
Pepperoni
Soppresata

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**Cheese**

Crottin
Comté
Cavatina

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**Dessert**

Buckwheat doughnuts ..........11
whiskey crème anglaise

Chocolate puddin’. salty cookie ..........11

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**Sweet Wine by the glass**

Auslese MSR Germany

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**Tea**

Digestive Seed Tea (SF Bay Area) ..........4

Mint Tea (SF Bay Area) ..........4

Genmaicha Green Tea ..........4

(Kagoshima Prefecture Japan)
Ai Lao Shan Black Tea (charcoal roasted) .
(Yunnan Provence China)
South African Rooibos Tea ..........4

(Cape Region South Africa)
Morris Iced Tea ..........3

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**Coffee**

Chemex/Decaf ..........4/perperson
Espresso ..........3
Cappuccino ..........4
Macchiato ..........3.5
Latte ..........5
Cortado ..........4
Hirsch are the godfathers of the true Sonoma Coast and produce a singular series of cuvées that explores their cool coastal terroir near the San Andreas fault line. When David Hirsch first planted these vines in the 1980’s, he didn’t realize he was pioneering a movement on the true Sonoma Coast to become one of the great growing regions for Burgundian varietals of the world.

Today, we’re excited to offer two of their cuvées from the 2017 vintage and invite you to do an awesome comparative tasting too! The subtle differences between the wines are linked to the soils they grow upon. All Hirsch wines show pure high-toned red fruits, pine-forest notes, and a salty, rocky minerality. The East Ridge, however, is especially rocky and sandy and tends to produce deeper, more intensely structured wines, while the West Ridge has more clay (a cooler soil) which brings a gentler, rounder, more supple edge. Both are a testament to the greatness of the region and its caretakers.

**Madeira by the glass**

2001 H & H . SERCIAL . Colheita .......... 24
MV Barbeito . TERRANTEZ . 'Reserve' ....... 78
1971 D’Oliveira . TERRANTEZ .......... 59
MV 1880 D’Oliveira . TERRANTEZ ........... 330
MV Rare Wine Co. . VERDELHO . ‘Savannah’ .. 15
1973 D’Oliveira . VERDELHO .............. 47
1912 D’Oliveira . VERDELHO .............. 140
1950 D’Oliveira . VERDELHO .............. 260
MV Rare Wine Co. . VERDELHO ....... 18
‘George Washington Special Reserve’
MV Rare Wine Co. . BUAL . Boston .......... 15
MV Rare Wine Co . BUAL BLEND ........... 18
‘Benjamin Franklin Special Reserve’
1929 D’Oliveira . TINTA NEGRA ............. 150
1927 D’Oliveira . BASTARDO .......... 155
1901 D’Oliveira . MALVASIA .............. 198
1964 D’Oliveira . MALVASIA . ‘BR’ .......... 290
1875 D’Oliveira . MOSCATEL ............. 190

**Cellar list and Zaltos available on request.**