



Cocktails

Chartreuse Slushy.....	12
The Morris '75' armagnac . lemon . champagne	25
Manhattan bottle-aged 2yr 7mos	30
Pisco Punch..... pisco . lemon . pineapple . champagne	15
Daisy Cocktail mezcal or tequila . yellow chartreuse . lime	15
Rangpur Bin 'n' Gitters gin . rangpur lime . tonic	15
Improved Whiskey Cocktail bourbon . aperitivo . elixir vegetal	15
Champs Elysées cognac . green chartreuse . lemon	15
Hanky Panky gin . antica torino . amaro	15
Derby Tropical bourbon . lime . pineapple	15
Bam-Bam pommeau de normandie . vermouth . bitters	15
The 'New' 1920 rye . antica torino . bordiga extra-dry	15
Hot Whiskey honey . lemon . served hot	15
House Wine	
Red	1.5/cm
pay only for what you drink	
Beer	
Brouwerij West . Hazy IPA . CA (16oz)	10
Echigo . Rice Lager . JP (350ml)	8
Perennial . 'Saison de Lis' . MO (8oz draft) ..	8
Drie Fonteinen . Geuze . BE (375ml)	15
De Ranke . Abbey Ale . BE (330mL)	10
Cider	
Hiyu 'Floréal Cider' Mt. Hood OR (750ml)	66

The Morris Short List

bubbles

2017	Pere Mata . MACABEO BLEND . 16/64 'Reserva Familia' . Cava SP
MV	J Vesselle . PINOT/CHARD . 26/104 'Brut Reserve' . Champagne FR
MV	Nowack . MEUNIER/CHARD 144 Extra Brut . 'SA' . Vandières FR
MV	Paul Bara . PINOT/CHARD 133 Brut Rosé . Bouzy FR

white

2021	Pellé . SAUV BLANC16/64 Menetou-Salon France
2021	Clemens Busch . RIESLING . 18/72 Kabinett . Mosel DE
2021	Lambert . CHENIN BLANC 16/64 'Saint Cyr' . Saumur FR
2019	Pedro Mendez . ALBARIÑO 73 'As Abelairas' . Rias Baixas SP
2019	Keller . RIESLING90 'Limestone' . Rheinhessen DE
2021	Malat . GRUNER VELTLINER .. 16/64 Furth . Kremstal AU
2017	Montenidoli . VERNACCIA 94 'Carato' . San Gimignano IT
2018	Ronces . SAVAGNIN/CHARD20/80 'Chalasses' . Jura FR
MV	Grisard . MONDEUSE BLANCHE . 21/84 'Originelle' . Savoie FR
2019	Moreau Naudet . CHARDONNAY....120 Vaillons 1er Cru . Chablis FR
2019	Trousselle . CHARD 19/76 Hautes-Côtes de Beaune . Burgundy FR
2021	Matthiasson . CHARD 21/84 Linda Vista . Napa
2014	Peay . CHARDONNAY 150 Estate . Sonoma Coast

rosé

2020	Boudignon . CAB FRANC 15/60 Rosé . Anjou FR
2019	Tempier. MOURVEDRE BLEND 112 Rosé . Bandol FR

red

2020	Tessier . GAMAY/PINOT 18/72 'Point du Jour' . Cheverny FR
2020	Mee Godard . GAMAY 92 Grand Cras . Beaujolais FR
2021	Alma Fria . PINOT NOIR19/76 'Plural' . Sonoma Coast
2020	G Boulanger . PINOT NOIR .. 23/92 Burgundy FR
2018	Genot Boulanger . PINOT NOIR 113 Sazenay 1er Cru . Murcurey FR
2001	Tour Grise . CAB FRANC 19/74 Saumur FR
2015	Chevalerie . CAB FRANC 17/68 'Galichets' . Bourgueil FR
2019	Grottafumata81 NARELLO MASCALESE . Sicily IT
MV	Calabretta 14/56 NERELLO MASCALESE . Sicily IT
2020	Grisard . ETRAIRE 21/84 Savoie FR
2020	Bedrock . ZIN BLEND 16/64 Nervo Ranch . Alexander Valley
2020	Phelan Farm . MENCIA 113 Central Coast
2021	Raft . SYRAH 68 Weed Farms . Dry Creek
2021	Arretxea . TANNAT/CAB 21/84 Irouléguy FR
1996	Ravenswood . CAB SAUV 120 Gregory . Sonoma

the Morris

restaurant

17 March 2023

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Charcuterie

- Duck liver mousse
- Tête de cochon
- Spicy headcheese
- Duck rilette
- Rabbit terrine
- Duck forestière
- Pâté de campagne
- Jägerwurst
- Pepperoni
- Duck prosciutto
- Sopressata
- Calabrese
- Chorizo

- One 12
- Five 40
- The full monty 75

Cheese

- Comtè
- Cavatina
- Valdeón
- 20

Caviar Service

- Smoked Trout Roe
- 1oz 32
- Royal Sturgeon
- 1/2oz 35
- 1oz 65

- Golden Osetra
- 1/2oz 65
- 1oz 120

- Rize Up Bakery 7
- OG sourdough
- w/cultured butter

- add 2
- duck offal confit

Nibbles

- Grilled duck heart skewers 8
- (v) Mushroom profiteroles . vadouvan 6
- (v) Crudité . anchovy aioli 12
- (v) Mushroom salad . yuba . kimchi 10
- Carrots . shallot . cardamom yogurt ... 10
- Duck & lobster mortadella 18

First Course

- (v) Little gems . hazelnut 16
- bacon
- Crab porridge . carrot 22
- lemongrass
- (v) Charred broccoli . grilled squid . 19
- chili lime
- (v) Chicories . citrus . avocado 17
- olive vinaigrette

Main Course

- (v) Black truffle gnocchi 40
- mushroom . delicata squash
- Halibut . haricot vert 38
- potatc . lobster nage
- Grilled pork . sweet potato 42
- chicories . pomegranate
- Brisket . green garlic grits ... 52
- comtè

Cassoulet

white beans . duck confit . lamb . garlic sausage

80

-

Smoked duck . root vegetables

Half duck 75

Whole duck 150

- (v) Fries . garlic aioli 7
- Side house sriracha 1.5

Dessert

- Buckwheat doughnuts 11
- whiskey crème anglaise
- Chocolate puddin' . salty cookie 11

Sweet Wine by the glass

- 2000 Joseph Rosch . RIESLING . Eiswein 35
- Leiwener Klostergarten . MSR Germany
- 2006 Knebel . RIESLING . Auslese 19
- MSR Germany
- 2013 Barta . FURMINT . Szamorodni . Tokaj HU ..17
- 2017 Olivares . MONASTRELL . Jumilla Spain ... 11

Madeira Selections

- 2001 H & H . SERCIAL . Colheita 24
- 1928 D'Oliveira . SERCIAL 150
- MV Barbeito . TERRANTEZ . 'Reserve' 85
- 1899 D'Oliveira . TERRANTEZ 315
- MV Rare Wine Co . VERDELHO . 'Savannah' 15
- 1973 D'Oliveira . VERDELHO 58
- 1912 D'Oliveira . VERDELHO 140
- 1885 Blandy's . VERDELHO 275
- MV Rare Wine Co . BUAL . 'Boston' 18
- 1964 Justino's . BOAL 50
- 1952 Cossart . BUAL 150
- '1977 Royal Silver Jubilee'
- 1863 Barbeito . BUAL . 'Reserve Velha'495
- MV Rare Wine Company . TINTA NEGRA BLEND18
- 'Thomas Jefferson Special Reserve'
- 1929 D'Oliveira . TINTA NEGRA 150
- 1927 D'Oliveira . BASTARDO 155
- MV Rare Wine Co . MALVASIA BLEND 16
- 'New York Malmsey'
- 1901 D'Oliveira . MALVASIA 198
- 1875 D'Oliveira . MOSCATEL 190

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.

Corkage is \$50 per 750ml.

A surcharge of 6% 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 food-borne illness.