Cocktails

Chartreuse Slushy 15

MOFS Alaska 25
gin . MOFS yellow chartreuse . bitters

Morris 75 25
armagnac . lemon . champagne

Iron & Alpine 17
bib bourbon . nocino . alpe amaro

Negroni Bianco 17
gin . bordiga bianco . alpine amaro

The Richmond Sunday 17
mezcal . grapefruit . lime . rosemary

Gran Paradiso 17
pisco . genepy . blanco vermouth . absinthe . lemon

Army-Navy Cocktail 17
gin . lemon . orgeat

(N/A) No Way Rita 14
zero tequila . lime . salt

House Wine

red & white, pay only for what you drink 2/cm

Beer on tap: Cellarmaker

‘Coffee & Cigarettes’ Smoked Porter 9
‘Waves on the Moon’ Hazy IPA 9

Bottles & Cans

Echigo Rice Lager . JP 8
Almanac ‘True’ Lager . CA 8
Hanabi Lyon Pilsner Style Lager . CA 25
Hanabi Hana Pilsner Style Lager . CA 25
Almanac ‘Seaside’ WC IPA . CA 8
Brasserie Dupont . Saison Dupont . BE 15
St. Bernardus Abt 12 Ale . BE 12

Estrella Galicia . N/A Lager . SP 8

The Morris Short List

bubbles & sake

2021 Bodet Herold . CHENIN BLANC 22/88
Les Greffiers . Cremant de Loire FR

MV G Wanner . CHARDONNAY 32/128
Extra Brut . Champagne FR

2021 Kuheiji Hono Hoten 22/3oz
Kurodashõ tako . Hyõgo JP

white

2025 Clos Venturi . VERMENTINO .. 20/80
‘1769’ . Corsica FR

2024 Domaine H . JACQUERE 19/76
Chignin . Savoie FR

2021 Bott Frigyes . JUHFARK 88
Muzsla SVK

2019 Nigl . GRUNER . ‘Privat’ 170
Pellingen . Kremstal AU

2023 Clemens Busch . RIESLING ... 19/76
Kabinett . Mosel GER

22/23 Domaine 7 . CHENIN 19/76
‘La Chevêche’ . Anjou FR

2022 Love & Terroir . CHENIN 66
Jurassic Park . Santa Barbara

2022 Nicolas Barbou SAUV BLANC.....140
‘Folie Insolente’.Touraine FR

2024 Saraziniere.ALIGOTÉ.....18/72
Les Bruyeres . Burgundy FR

2023 Ballot Millot . ALIGOTÉ 96
Burgundy FR

2020 G. Paquenesses . SAVAGNIN 120
‘Pierre Renaissance’ . Jura FR

2024 Brij . CHARDONNAY 19/76
SLO Coast

2021 Read Holland . CHARDONNAY ... 108
Peter Martin Ray . Santa Cruz

rosé

2025 Maison Q GRENACHE/CINSAULT . 15/60
‘Le Mistral Rose’ . Provence FR

2025 Pierre Yves Colin Morey . PINOT NOIR 24/96
Rosé. Burgundy FR

red

2024 Colette . GAMAY . Lantignie ..17/68
Beaujolais FR

2023 Lapierre . GAMAY . ‘Cuvee N’ ..90
Morgon FR

2023 Bebian . SYRAH/GRENACHE 69
‘La Vacque’ . Languedoc FR

2024 Berthaut Gerbet . PINOT NOIR 24/96
Hautes Cotes de Nuits FR

2023 Minus Tide . PINOT NOIR .. 22/88
Manchester Ridge . Mendocino

2024 Littorai . PINOT NOIR 40/160
Sonoma Coast

2024 Stater West . CAB FRANC 18/76
Saumur FR

2022 Feudo Montoni . NERO D’AVOLA .16/64
‘Lagnusa’ . Sicily IT

2022 Chiara Condello . SANGIOVESE 17/68
‘Predappio’ . Emilia Romagna IT

2022 Isole e Olena . SANGIOVESE ... 85
Chianti Classico . Tuscany IT

2022 Peay . SYRAH . ‘Estate’ 19/76
West Sonoma Coast

2015 Mossik . SYRAH . Kahn 85
Napa

2024 Bedrock ZINFANDEL 18/72
‘Katushas Vyd’ Lodi

2021 Jade Gross . TEMPRANILLO 165
‘Piano Piano’ . Rioja SP

the Morris
restaurant

November 2 2026

10 yrs of The Morris

@themorris_sf

415 612 8480

info@themorris-sf.com

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Charcuterie

Duck liver mousse
Tete de cochon
Mortadella
Duck rillette
Spicy headcheese
Pâté de campagne
Rabbit terrine
Jagerwurst
Pepperoni
Salami cotto

One 15
Five 65
The full monty 80

Cheese

Brillat Savarin
Comté
Valdeón

One 12
Three 27

Caviar Service

Royal Sturgeon
1/2oz 50
1oz 80

Golden Osetra
1/2oz 80
1oz 150

Rize Up 7
Morris sourdough
w/cultured butter

add 3
duck offal confit

Nibbles

Duck heart skewers 12

(v) Beets . chamomile yogurt 10

(v) Mushroom profiteroles . vadouvan .. 11

(v) Shinko pear . spicy muhummarah .. 12

Chicken nuggets .caviar ranch ... 14

Brussel sprouts . cheddar 11
chili pequin

First Course

(v) Little gems . hazelnut 21
bacon

(v) Chicories . delicata squash 22
shinko pear . pepitas

Lobster crudo . avocado 28
passion fruit aguachile

(v) Charred broccoli . grilled squid . 23
chili lime

Main Course

(v) Goat cheese gnocchi . spigarello . 46
wild mushroom

Ling cod . kabocha squash . yuba . 48
puntarelle . salsa macha

Grilled pork . savoy cabbage 52
polenta . kimchi jus

Short rib . farro 64
creamed kale . salsa verde

Smoked duck . root vegetables
Half duck 90
Whole duck 180

(v) Fries . garlic aioli 10
Side house sriracha 3

(v) Vegetarian **or** can be made vegetarian.

Corkage is $50 per 750ml.

If you like our knives as much as we do, let us know! You can take one home for $40.

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 foodborne illness.

Dessert

Buckwheat donuts . whiskey anglaise 16

Chocolate puddin' . salty cookie 16

Olive oil cake . strawberry . chartreuse 16

Chartreuse ice cream scoop 5

Sweet Wine - 2oz. pours

2017 Clos Cancallau . MANSENG(S) 14
'Crème de Tête' . Jurançon FR

2006 Von Beulwitz . RIESLING . Goldkapsel 19
Beerenauslese . Mosel GER

2020 Egly Ouriet . PINOT NOIR . Ratafia 17
Champagne FR

2020 Olivares . MONASTRELL . Jumilla Spain ... 11

Madeira Selections - 2oz. pours

MV Rare Wine Co . SERCIAL . 'Charleston'.....18
1937 D'Oliveira . SERCIAL 180
MV Barbeito . TERRANTEZ . 'Reserve'.....85
1899 D'Oliveira . TERRANTEZ 315
MV Rare Wine Co . VERDELHO . 'Savannah'.....18
1985 D'Oliveira . VERDELHO 65
1932 D'Oliveira . VERDELHO 182
1885 Blandy's . VERDELHO 275
MV Rare Wine Co . BUAL . 'Boston'.....18
2001 D'Oliveira . BOAL 39
1982 D'Oliveira . BOAL 70
1953 Barbeito . BUAL 125
MV Rare Wine Co . TINTA NEGRA 26
'Declaration of Independence'
MV Rare Wine Co . TINTA NEGRA 70
'The Wanderer Special Reserve'
1929 D'Oliveira . TINTA NEGRA 225
MV Rare Wine Co . MALVASIA 18
'New York Malmsey'
1895 Araujo . MALVASIA 275