North Box Pestaurant

SAVORY

WEST COAST ARTISAN CHEESES | V

Artisan Cheeses, Fruits, Nuts, Crackers, Crostini 28

WEST COAST ARTISAN CHARCUTERIE

Crafted Meats, Tomato Marmalade, Crostini 30

SEASONAL MARKET SALAD | VE | DF | GF

County Line Baby Lettuce, Banyuls Vinaigrette 16

PRELUDE SEAFOOD SALAD | GF | NF

Roasted Salmon, Bay Shrimp, Chopped Romaine, Butter Lettuce, Cucumber, Fennel, Eggs, Tomato, Avocado, Micro Celery, Louie Dressing 34

WATERMELON VEGAN FETA SALAD | VE

Watermelon, Heirloom Tomatoes, Power Greens, Vegan Feta, Coriander Vinaigrette 27

GRILLED SALMON AVOCADO TOAST

Avocado, Goat Cheese, Tomato, Red onion, Cucumber, Kalamata, Citrus Infused Olive Oil 28

YELLOWFIN TUNA AGUACHILE | GF

Mango, Red Onion, Cucumber, Yuzu Lime Juice, Blue Corn Chips 30

#GRILLED MARINATED JUMBO PRAWNS | GF

Romaine, Charred Stone Fruit, Crispy Prosciutto, Piccolo Croutons, Macadamia Nut Dill Pesto 44

#RIBEYE | GF

Corn Puree, Melted Leeks, Baby Carrots, Jalapeno Salsa Verde 60

HOUSE-MADE DINNER ROLLS \$6

~ ADD TO ANY PLATE ~

HERB ROASTED MARY'S CHICKEN 10
PETIT FILLET MIGNON 18
FRESH MARKET FISH 14
ROASTED CITRUS GULF PRAWNS 15

(ALL ADDED PROTEINS ARE SERVED ROOM TEMPERATURE)

HØT ITEMS: AVAILABLE DURING PRE-SHOW ONLY

Pre-Order for Pre-Show

BOOK YOUR TABLE AND PLACE YOUR ORDER TODAY, SKIP THE LINE, DANCE PAST THE WAIT, ENJOY THE VIEW, AND SING WITH JOY AT THE AWAITING PLATE!

DESSERT

PINEAPPLE POPPY SEED CAKE | V

Poppy Seed Cake, Hibiscus Lime Curd, Pineapple, Stone Fruit, Italian Meringue, Raspberry Coulis 16

STRAWBERRY SHORTCAKE | V

Buttermilk Biscuit, Honey Cream Chantilly, Balsamic Glazed Strawberries, Lemon Coulis 16

DECADENT CHOCOLATE CAKE | V

Flourless Dark Chocolate, Chocolate Cremux, Chantilly Cream, Blueberry Pomegranate Coulis 16

GUITTARD CHOCOLATE TRUFFLES | V

Two Housemade Truffles with Cognac Two Housemade Truffles with Champagne 16

CHOCOLATE DIPPED STRAWBERRIES | V | 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

Pre-order food and beverages with your server or host. **Two forms of payment per party maximum.**

No separate checks.

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

4% Health Mandate added to all checks.

All food is cooked with Zero Acre Oil.

Split plate fee \$6.

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Laurent Perrier La Cuvee Brut, FRA, NV

Krug Grande Cuvee, FRA

DON'T FORGET TO PRE-ORDER WITH YOUR SERVER BARTENDER OR HOST FOR INTERMISSION

* Corkage \$40/Bottle (2 Bottles Max)

NON-ALCOHOLIC BEVERAGES	WHITES / ROSES GLASS BOTTLE
Still or Sparkling Water, 750 ml 13 Coke, Diet Coke, Sprite, Ginger Ale 6 Iced Tea 6 Hot Tea 6 Intelligentsia Coffee or Decaf 6 Milk 6	Domaine Bousquet Rose, Argentina 65 Murphy Goode, Sauvignon Blanc, CA 16 Cakebread, Sauvignon Blanc, Napa 85
Orange, Cranberry, Pineapple or Grapefruit Juice 6 Martinelli's Sparkling Cider 7 Shirley Temple or Roy Rogers 7	CHARDONNAY GLASS BOTTLE Dark Harvest, NV 16 64 Hahn, Monterey County 22 88 Freemark Abbey, Napa Valley 90
FORT POINT BEER	Mountain Winery, Santa Cruz 95
KSA, Kolsch Style Ale Westfalia, Red Ale Style Erdinger Non-Alcoholic Beer 12 12	PINOT NOIR
PERFECTLY PORTIONED SPARKLING Benvolio, Prosecco, ITL, NV, 187ml 22	Tree Fort, CA 16 64 Gehricke, Russian River 73 MacMurray, Russian River 85 Mountain Winery, Santa Cruz 95
Laurent Perrier Brut, FRA, NV, 375 ml65Ruinart, Blanc de Blancs, FRA, NV, 375 ml75Ruinart, Rose, FRA, NV, 375 ml75Krug. Grand Cuvee, FRA, 375ml205	CABERNET SAUVIGNON
SPARKLING GLASS BOTTLE Pierre Chanier Brut. CA, NV 16 64 Veuve Clicquot Brut, FRA, NV 37 148 Veuve Clicquot Rose, FRA, NV 165	Dark Harvest, NV 16 64 Hahn, Central Coast 22 88 Textbook, Napa Valley 85

130

410



CLASSIC COCKTAILS

NEGRONI NO 21 NEGRONI COCKTAIL 21

ESPRESSO MARTINI

KETEL ONE,

MR. BLACK COFFEE LIQUEUR,

COLD BREW, SIMPLE SYRUP

22

OPERA ROYALE
CHAMBORD, SPARKLING BRUT
18

IRISH COFFEE

JAMESON, SUGAR CUBE,

COFFEE, WHIPPED CREAM

20

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 AN OPERA
SHOW THAT SAME DAY
AND TIME.

ASK YOUR SERVER FOR DETAILS!





