

Bar Menu

Bar Hours

Daily from 4pm~Midnight

Pianist Michael Parsons

Compact Disc

“When I Fall In Love”

15.00

*To ensure a relaxing experience for all guests,
kindly refrain from cell phone usage*

THE BIG FOUR
Nob Hill, San Francisco

When the rails of the Central Pacific and the Union Pacific were joined at Promontory Point, Utah in the spring of 1869, the dreams of many men were realized. Four such men were the Central Pacific's "Big Four": CP Huntington, Charles Crocker, Mark Hopkins and Leland Stanford.

These men began their careers behind the counters of hardware stores in Sacramento. In less than two decades they shouldered their way to places of national importance. The careers of these four covered a long and colorful era of Pacific Coast history.

The Big Four held center stage in California for more than a third of a century. During that entire period there was hardly an issue of a Pacific Coast newspaper that did not contain references to some aspect of their varied activities.

They became San Francisco's most distinguished and talked about citizens. All resided in the most elegant, lavish and exquisite mansions surrounding the present location of The Big Four Restaurant.

The wealth of material in this restaurant attempts to capture, express and relive that Golden Era when The Big Four reigned supreme over the Pacific Coast.

WINES BY THE GLASS

Champagne & Sparkling Wine

- N-V Taittinger, Brut Champagne 16.00*
- N-V Lucien Albrecht Brut Rosé, Alsace 14.00*
- N-V Mumm Sparkling Brut, Napa 12.00*

White Wine

- 2008 Rully, White Burgundy, Chartron et Trebuchet 16.00*
- 2007 Stags' Leap Winery Chardonnay, Napa 12.00*
- 2008 Voss Sauvignon Blanc, Napa Valley 11.00*
- 2007 Bollini Pinot Grigio, Trentino, Italy 10.00*

Rosé

- 2008 Five Roses, Salento, Leone de Castris 10.50*

Red Wine

- 2005 Franciscan Magnificat, Napa Valley 18.00*
- 2007 ZD Pinot Noir, Carneros 16.00*
- 2006 Beringer Cabernet Sauvignon, Knight's Valley, Napa 15.00*
- 2007 Alexander Valley Vineyards Merlot Wetzel Family Estate 14.00*
- 2005 Meyer Family Syrah, Yorkville Highlands, Mendocino 14.00*

BAR MENU

Served from 4pm-11:00pm

Spicy Fried Garbanzo Beans 5.00

Marinated Olives

Toasted Wild Fennel, Orange, Thyme 9.00

Soup of the Day 9.00

Spring Asparagus Bisque

Crab-Sweet Corn Beignet 10.00

Prawn Cocktail

Three Jumbo Prawns with Horseradish Cocktail Sauce 15.00

Pan Seared Pepper Crusted Ahi Tuna

Grilled Yukon Potatoes, Crisp Pancetta 16.00

Scottish Smoked Salmon

*With a Cornmeal Blini, Crème Fraîche
Sweet and Spicy Mustard Sauce, Caperberries* 15.00

Cheese Plate for Two

Pumpkin Seed-Cranberry Toasts 18.00

Mezze Plate

*Roasted Eggplant Dip, Baked French Feta, Hummus, Tzatziki
Artichokes, Marinated Olives, Grilled Pita* 15.00

Wedge Salad

Sweet Gem Lettuce, Crisp Bacon,
Creamy Point Reyes Blue Cheese Dressing 14.00
(Also available with Vinaigrette or Caesar)

Braised Short Rib

Crispy Garlic Polenta, Browned Gorgonzola 15.00

Grilled Honey Ham and Gruyere Panini

Caramelized Red Onions, Mustard Sauce, Smoked Paprika Fries 16.00

“Line Caught” Albacore Tuna Panini Melt Triangles

With Petite Basque Cheese, Toasted Pecans, Celery
Lemon Yogurt Dressing 16.00

Single Decker Turkey Clubhouse Sandwich

With Allumette Potatoes 15.00

Grilled Chuck Burger with Allumette Potatoes 16.00

With Cheese add 1.00

Chicken Pot Pie

Baked in Sherry Laced Cream with Puff Pastry 19.00
With a Shot of Spanish Sherry 3.00

Moroccan Spice Lamb Burger

With Harissa Fries, Mint Raita,
Roasted Red Onion-Beet-Orange Relish 16.00

DINNER MENU

Served from 5:30pm-10:00pm

STARTERS

Grilled Lemon-Chili Rubbed Prawns

Meyer Lemon Aioli, Greens, Radishes 16.00

Pan Seared Pepper Crusted Ahi Tuna

*Olive Vinaigrette, Grilled Yukon Potatoes, Crisp Pancetta
16.00*

ENTRÉES

Smoked Rum and Pepper Cured Wild Boar Chop

*Roasted Golden Balsamic Apple, Cheddar-Corn Spoon Bread
36.00*

Pan Seared Angus Steak

*Gorgonzola Butter, Horseradish Mashed Potatoes
Hanger Steak 34.00 or Filet Mignon 44.00*

Rosemary Roasted Chicken Breast

*Smoked Creamed Corn with Braised Ham Hock
Vincotto Glaze
28.00*

ENTRÉES *continued*

Sautéed Petrale Sole

*Olive Oil Crushed Yukon Potatoes, Roasted Shallot French Beans
Meyer Lemon Mouseline 28.00*

Pan Seared Arctic Char

*Crisp Fingerling Potatoes, Wilted Spinach Salad
Roasted Tomato-Bacon Vinaigrette 28.00*

Spaghettini with Oven Dried Cherry Tomatoes

*Thyme, Hot Pepper and Shaved Pecorino Cheese 18.00
With Prawns 28.00*

~ ~Vegetarian ~ ~

Parmesan Risotto

*Roasted Tomatoes, Garlic Poached Baby Artichokes
Olive Vinaigrette, Mâche 18.00*

DESSERT MENU

Warm Apple-Walnut Crisp

Vanilla Bean Gelato and Calvados-Caramel Sauce 10.00

Crème Brulée Duo

*A Pairing of Tahitian Vanilla Bean and Orange-Ginger
With Fresh Berries and Spun Sugar 11.00*

Warm Flourless Valhrona Chocolate Meltdown Cake

With Vanilla Bean Gelato and Raspberry Rum Coulis 10.00

Warm Cherry Upside Down Cake

Crème Fraîche Gelato, Golden Balsamic-Cherry Coulis 12.00

Warm Cinnamon Bread and Butter Pudding

With Crème Anglaise and Caramel Drizzle 10.00

Mountain Gorgonzola Blue Cheese

*With Candied Walnuts, Balsamic Syrup
Apples, Crispy Cranberry-Pumpkin Toast 9.00*

DESSERT WINE

2005 Dolce, Late Harvest Wine, Napa Valley 22.00
2005 Castelnau de Suduiraut Sauternes 14.00
2008 Moscato D'Asti, La Spinetta, *half bottle* 24.00
2007 Fritz, Late Harvest Zinfandel, Sonoma 12.00
2008 Kiona Red Mountain, Ice Wine, Washington 10.00

PORT

Fonseca, Bin 27 8.50
Graham's, 20-year-old Tawny 16.50
Smith Woodhouse, 10-year-old Tawny 13.00
Graham's, 20-year-old Tawny *half bottle* 48.00
1995 Graham's, Malvedos 25.00
2003 Fonseca, Late Bottle Vintage 9.50
2000 York Creek Port, Sonoma/Napa Counties 13.50

MADEIRA

Cossart Gordon Bual Colheita 15yr old 16.00

SHERRY

Lusteau Fino Dry Sherry 7.00
Lusteau Los Arcos Dry Amontillado 7.00
Lusteau Solera Superior Rare Cream 8.00

COCKTAIL LIST

Big 4 Coffee

*Godiva White Chocolate Liqueur, Brandy,
Grand Marnier, Crème de Cacao. Topped with Whipped Cream*
12.50

Cable Car

*Captain Morgan Spice Rum, a Splash of Triple Sec and fresh Lemon
Juice. Strained and served up.*
10.50

Orange Cosmo

*Grey Goose L'Orange Vodka, A Splash of Cranberry Juice
A Dash of Triple Sec, Fresh Lime Juice*
11.50

Junipero Gin Martini

*A classic hand-made gin, distilled in small batches on Potrero Hill in
San Francisco by the Anchor Distilling Company*
10.50

The Vesper

*Three measures Gordon's Gin, one measure Absolut Vodka, half
measure Lillet Blanc, 'shaken, not stirred', up with a lemon peel*
10.50

Chocolate-Espresso Martini

Smirnoff Vodka, Dark Crème de Cacao and Espresso
10.50

Sazerac

*Old Overholt Rye Whiskey
Chilled and served up
With a splash of Kübler Absinthe and Peychaud Bitters*
14.50

COGNAC

<i>Remy Martin VSOP</i>	14.00
<i>Delamain 'Pale & Dry' XO, Premier Cru</i>	24.00
<i>Hine Antique, Fine Champagne</i>	32.00
<i>Martell Cordon Bleu</i>	28.00
<i>Remy Martin XO, Fine Champagne</i>	32.00

ALAMBIC BRANDY

<i>Germain-Robin Shareholders Reserve</i>	18.00
<i>Germain-Robin XO</i>	28.00

BAS-ARMAGNAC

<i>Chateau de Briat 'Hors d'Age', Baron de Pichon-Longueville</i>	18.00
<i>1979 Chateau de Ravignan</i>	32.00

CALVADOS

<i>Adrien Camut, Pays d'Auge, 6 year</i>	16.00
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EAU DE VIE & GRAPPA

<i>Framboise, F. Meyer</i>	12.50
<i>Poire Williams, F. Meyer</i>	12.50
<i>Castello Banfi Grappa</i>	12.00

LIQUEUR

<i>Anisette, Marie Brissard</i>	8.50
<i>Amaretto di Saronno</i>	9.50
<i>B&B</i>	12.00
<i>Bailey's</i>	9.50
<i>Chambord</i>	9.50
<i>Cointreau</i>	11.00
<i>Drambuie</i>	11.50
<i>Fernet Branca</i>	8.50
<i>Frangelico</i>	10.50
<i>Grand Marnier</i>	13.00
<i>Grand Marnier Cuvee du Centenaire</i>	25.00
<i>Grand Marnier Cuvee du Cent Cinquantenaire</i>	42.00
<i>Galliano</i>	9.50
<i>Kahlua</i>	9.50
<i>Pernod</i>	9.50
<i>Sambucca Romano</i>	9.50
<i>Tia Maria</i>	9.50
<i>Tuaca</i>	9.50

APERITIF

<i>Campari</i>	9.50
<i>Dubonnet Rouge</i>	8.50
<i>Lillet Blanc</i>	8.50
<i>Lusteau Puerto Fino, Dry Sherry</i>	7.00

VODKA

<i>Absolut</i>	9.50
<i>Absolut 'Level One'</i>	13.00
<i>Belvedere</i>	11.50
<i>Chopin</i>	11.50
<i>Grey Goose</i>	11.00
<i>Grey Goose Citron</i>	11.00
<i>Grey Goose l'Orange</i>	11.00
<i>Grey Goose Pear</i>	11.00
<i>Ketel One</i>	9.50
<i>Skyy</i>	8.50
<i>Smirnoff</i>	8.00
<i>Stolichnaya</i>	9.50

GIN

<i>Beefeater</i>	9.50
<i>Bombay</i>	9.50
<i>Bombay Sapphire</i>	11.50
<i>Boodles</i>	9.50
<i>Gordon's</i>	8.00
<i>Hendrick's</i>	11.00
<i>Junipero (Made in San Francisco)</i>	9.50
<i>No. 209 (Made in San Francisco)</i>	11.00
<i>Tanqueray</i>	9.50
<i>Tanqueray N°10</i>	10.00

RUM

<i>Barbancourt Aged 15 years</i>	9.50
<i>Captain Morgan's Parrot Bay (coconut flavor)</i>	9.50
<i>Captain Morgan's Spiced Rum</i>	9.50
<i>Meyers</i>	9.50
<i>Mount Gay</i>	9.50

TEQUILA

<i>Don Julio Reposado</i>	14.00
<i>El Tesoro Platinum</i>	12.00
<i>José Cuervo Gold</i>	8.00
<i>Partida Reposado, Estate Bottled</i>	18.50
<i>Patron Anejo</i>	14.00

BOURBON WHISKEY

<i>Basil Hayden's Aged 8 years</i>	11.00
<i>Jack Daniels</i>	9.50
<i>Knob Creek Aged 9 years</i>	10.50
<i>Makers Mark</i>	9.50
<i>Wild Turkey 101</i>	9.50
<i>Woodford Reserve</i>	10.00

STRAIGHT RYE WHISKEY

<i>Old Overholt</i>	9.50
<i>Old Potrero Straight Single Malt 90 proof</i>	14.00
<i>Old Potrero 18th Century Style Spirit 124 proof</i>	16.00

AMERICAN WHISKEY

<i>Early Times</i>	8.00
<i>Old Potrero Single Malt 'Hotaling's' Whiskey 100proof</i>	24.00
<i>Seagram's 7</i>	9.50

CANADIAN WHISKY

<i>Canadian Club</i>	9.50
<i>Seagram's VO</i>	9.50
<i>Crown Royal</i>	10.50

IRISH WHISKEY

<i>Bushmill's</i>	9.50
<i>Jameson</i>	8.50

BLENDED SCOTCH WHISKY

<i>Chivas Regal Aged 12 years</i>	11.50
<i>Cutty Sark</i>	9.50
<i>Dewars</i>	9.50
<i>Dewars Special Reserve, Aged 12 years</i>	10.00
<i>J&B</i>	9.50
<i>J. Walker Red Label</i>	9.50
<i>J. Walker Black Label Aged 12 years</i>	11.00
<i>J. Walker Blue Label</i>	39.00

SINGLE MALT SCOTCH WHISKY

<i>Glenfiddich</i>	<i>12 year</i>	<i>10.50</i>
<i>Glenlivet</i>	<i>12 year</i>	<i>10.50</i>
<i>Glenmorangie</i>	<i>10 year</i>	<i>10.75</i>
<i>Glenrothes</i>	<i>Select Reserve</i>	<i>15.00</i>
<i>Lagavulin</i>	<i>16 year</i>	<i>18.00</i>
<i>The Macallan</i>	<i>12 year</i>	<i>14.00</i>
<i>The Macallan</i>	<i>18 year</i>	<i>32.00</i>
<i>Oban</i>	<i>14 year</i>	<i>18.00</i>
<i>Talisker</i>	<i>10 year</i>	<i>15.00</i>
<i>The Balvenie, Doublewood</i>	<i>12yr</i>	<i>14.00</i>
<i>The Balvenie, Portwood</i>	<i>21yr</i>	<i>35.00</i>

BEERS & ALES

<i>Amstel Light</i>	<i>6.00</i>
<i>Anchor Steam</i>	<i>6.25</i>
<i>Budweiser</i>	<i>5.00</i>
<i>Heineken</i>	<i>6.00</i>
<i>Sierra Nevada</i>	<i>6.00</i>
<i>Stella Artois</i>	<i>6.00</i>
<i>Clausthaler (non-alcohol)</i>	<i>5.00</i>

MIGHTY LEAF TEAS 4.00

Whole Leaf Teas in Muslin Bags

ORGANIC BLACK TEAS

English Breakfast

Earl Grey

Earl Grey Decaffeinated

ORGANIC GREEN TEAS

Hoji~Cha Green Tea

Jasmine Mist

WHITE TEAS

White Orchard

HERBAL TISANES

Ginger Twist

Chamomile Citron

Verbena Mint Organic