

## **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 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"~ Charles Crocker, Mark Hopkins, Collis Huntington 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. Their careers 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 reference their varied activities.*

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

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

### **Champagne**

*N-V Piper-Heidsieck Brut 16.00*

### **Sparkling Wine**

*N-V Mumm Sparkling Brut, Napa 12.00*

*N-V Lucien Albrecht, Brut Rosé, Alsace 14.00*

### **White Wine**

*Chardonnay, 2009 Stags' Leap Winery, Napa Valley 12.00*

*Sauvignon Blanc, 2008 Voss Vineyards, Napa Valley 11.00*

*Pinot Grigio, 2009 Bollini, Trentino 10.00*

*Chablis, 2009 Roland Lavantureux 16.00*

### **Rosé**

*2009 Chateau du Donjon, Minervois, Languedoc 10.50*

### **Red Wine**

*Meritage, 2007 Sterling Vineyards Reserve, Napa Valley 18.00*

*Pinot Noir, 2008 David Bruce, DB Select, Sonoma County 15.00*

*Cabernet Sauvignon, 2008 Roth Estate, Alexander Valley 16.00*

*Merlot, 2008 Alexander Valley Vineyards, Wetzl Family Estate 12.00*

*Zinfandel, 2008 Joel Gott, Napa 11.00*

## **BAR MENU**

*Served from 4pm-11:00pm*

### **Marinated Olives**

*Toasted Wild Fennel, Orange, Thyme 9.00*

### **Prawn Cocktail**

*Three Jumbo Prawns with Horseradish Cocktail Sauce 15.00*

### **Scottish Smoked Salmon**

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

### **Soup of the Day 9.00**

### **Classic Caesar Salad**

*Hearts of Romaine, Reggiano Parmesan, Spanish Anchovies 10.00*

### **Mezze Plate**

*Roasted Eggplant Dip, Baked French Feta, Hummus, Tzatziki  
Summer Tomatoes, Marinated Olives and Peppers, Grilled Pita 15.00*

### **Cheese Plate for Two**

*Pumpkin Seed-Cranberry Toasts 18.00*

### **Truffle-Parmesan Fries 10.00**

**“Line Caught” Albacore Tuna Melt Panini Triangles**

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

**Truffled Lobster Mac and Cheese**

*Hand Rolled Pasta, Roasted Garlic Crust 17.00*

**Single Decker Turkey Clubhouse Sandwich**

*With Allumette Potatoes 15.00*

**Grilled Chuck Burger with Allumette Potatoes 16.00**

*With Cheese add 1.00*

**Moroccan Spice Lamb Burger**

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

**Chicken Pot Pie**

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

**Grilled Ham and Gruyere Panini**

*Caramelized Red Onions, Mustard Sauce, Smoked Paprika Fries 16.00*

## **DINNER MENU**

*Served from 5:30pm-10:00pm*

### **STARTERS**

#### **Mixed Organic Field Greens**

*Summer Stone Fruits, Caramelized Walnuts, Mountain Gorgonzola,  
Aged Sherry Vinaigrette 14.00*

#### **Slow Braised Chipotle Barbequed Short Rib**

*Crispy Garlic Polenta, Buttermilk Onion Ring, Crunchy Mango Slaw 13.00*

### **ENTRÉES**

#### **Sautéed Petrale Sole**

*Pine Nut-Roast Garlic Crunch, Spinach  
Sweet Corn-Sundried Tomato-Basil Sauce 28.00*

#### **Pan Seared Hawaiian Swordfish with a Lobster Salad**

*Sweet Maine Lobster Meat-Spring Radish-Fennel  
Meyer Lemon Mousseline 36.00*

#### **Spaghettini with Oven Dried Cherry Tomatoes**

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

**ENTRÉES** *continued*

**Roasted Pesto Rubbed Chicken Breast**

*Spring Vegetables, Roasted Fingerling Potatoes, Natural Jus*  
29.00

**Rack of Lamb with a Rosemary Rub**

*Twin Chops, Apricot-Pistachio Red Quinoa*  
*Spring Asparagus, Clementine Vinaigrette* 38.00

**Pan Seared Angus Steak**

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

**~ ~Vegetarian ~ ~**

**Parmesan Risotto**

*Roasted Tomatoes, Shaved Reggiano Parmesan*  
*Olive Vinaigrette, Mâche* 25.00

## **DESSERT MENU**

### **Spring in a Jar**

*Strawberries in Framboise, Orange Curd  
Whipped Mascarpone, Warm Hazelnut Crumble 11.00*

### **Crème Brulée Duo**

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

### **Warm Flourless Valrhona Chocolate Meltdown Cake**

*With Vanilla Bean Gelato and Raspberry Rum Coulis 11.00*

### **Warm Cinnamon Bread and Butter Pudding**

*With Crème Anglaise and Caramel Drizzle 11.00*

### **Fresh Berries**

*With Chilled Citrus Saboyan 11.00*

### **Mountain Gorgonzola Blue Cheese**

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

**DESSERT WINE**

2003 Banyuls, Vendanges, Domaine La Tour Vieille 12.00  
2005 Castelnau de Suduiraut Sauternes 14.00  
2005 Dolce 'Late Harvest Wine', Napa Valley 22.00  
2010 Moscato D'Asti, La Spinetta, *half bottle* 28.00

**PORT**

**Fonseca**

Bin 27 8.50

2003 Late Bottle Vintage 9.50

Graham's 20-year-old Tawny~ glass 14.00, *half bottle* 52.00  
Sandeman 1997 Vau~ glass 12.00, *half bottle* 48.00  
Smith Woodhouse 10-year-old Tawny 13.00  
2004 York Creek, Sonoma/Napa Counties 13.50

**MADEIRA**

Cossart Gordon Bual Colheita, 15yr old 16.00

**LUSTAU SHERRY**

Fino Dry 7.00 Los Arcos Dry Amontillado 7.00  
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 Spiced 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~ Bond's Choice**

*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**

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

**COGNAC**

<i>Courvoisier VSOP</i>	14.00
<i>Delamain 'Pale &amp; Dry' XO, Premier Cru</i>	24.00
<i>Hine Antique, Fine Champagne</i>	32.00
<i>Martell Cordon Bleu</i>	30.00
<i>Remy Martin VSOP</i>	14.00
<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>1982 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>Poire Williams, F. Meyer</i>	12.50
<i>Castello Banfi Grappa</i>	12.00

**LIQUEUR**

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

**APERITIF**

Campari	9.50	
Dubonnet Rouge	8.50	
Lillet Blanc	8.50	
Lusteau Puerto Fino, Dry Sherry	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

***Grey Goose~and all flavors 11.00***

*Citron, L 'Orange*

<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>Plymouth</i>	11.50
<i>Tanqueray</i>	9.50
<i>Tanqueray N°10</i>	10.00

*~Made in San Francisco*

<i>Junipero</i>	9.50
<i>No. 209</i>	11.00

### **RUM**

<i>Barbancourt Aged 15 years</i>	11.50
<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>	15.00
<i>El Tesoro Platinum</i>	12.00
<i>José Cuervo Gold</i>	8.00
<i>Partida Reposado, Estate Bottled</i>	16.00
<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>Maker's 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
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**AMERICAN WHISKEY**

<i>Early Times</i>	8.00
<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&amp;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>6.00</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*