

NORTH BOX RESTAURANT

SEASONAL MARKET SALAD * (V)

County Line Baby Mixed Lettuces,
Banyuls Vinaigrette 12

BABY KALE * (V/GF)

Caramelized Walnut, Shaved Fennel,
Manchego Cheese, Purple Radish, Citrus,
Orange Cumin Vinaigrette 17

GREEN GODDESS SALAD * (V/DF)

Butter Lettuce, Cucumber, Grilled Red Onion,
Hard Boiled Egg, Avocado, Cherry Tomato 18

- Add Herb Roasted Mary's Chicken 7 -
- Add Seared Angus Sirloin 9 -
- Add Fresh Market Fish 10 -
- Add Poached Gulf Prawns 11 -

ROASTED BEETS * (V, GF)

Feta, Frisee, Candied Hazelnut,
Za'atar Vinaigrette 17

TUNA TARTAR * (GF, DF)

Avocado, Pardon Pepper, Grilled Scallion,
Plantain Chips, Passion Fruit Soy Vinaigrette 20

WEST COAST ARTISAN CHEESES *

Seasonal Fresh Fruits and Nuts, Water Crackers
Serves 2 - 19 | Serves 4 - 38

BREAD PLATE *

Fresh Bread and Butter 3

DESSERTS

NEGRONI CREAMSICLE *

Citrus & Tahitian Vanilla Bean Scented
Panna Cotta, Negroni Gelee, Blood Orange,
Ruby Red Grapefruit 10

PASSION FRUIT RASPBERRY TART * (V)

Passion Fruit Curd, Sweet Chantilly,
Verjus Macerated Raspberries,
Crystalized Rose Petal 10

THE NEW OPERA! * (V)

Chocolate Almond Sacher Sponge,
Valrhona 66% Dark Chocolate Cremeux,
Hazelnut Croquant, Whipped Sight Glass
Coffee Infused Chocolate Ganache,
Chocolate Coffee Caviar 10

HOUSE MADE CHURROS * (V)

Ceylon Cinnamon,
Warm Spanish Dipping Chocolate 10

GUITTARD CHOCOLATE DIPPED STRAWBERRIES * (V)

Four Strawberries, Chocolate,
White Chocolate Drizzle 10

ASSORTED COOKIES * (V)

Chef's Selection of Cookies 10

* Items available during Intermission

North Box Restaurant requires a purchase
minimum of \$20 per person (\$15 per child under 12)
for all Pre-Show and Intermission reservations.

NORTH BOX RESTAURANT

NON-ALCOHOLIC BEVERAGES

Still Water	6
Sparkling Water	6
Coke, Diet Coke, Sprite, Ginger Ale.	4
House-Made Lemonade.	5
Arnold Palmer	5
Iced Tea	4
Hot Tea	4
Intellegentsia Coffee, Decaf.	4
Milk	4
Orange, Cranberry, Grapefruit Juice	5
Martinelli's Sparkling Cider	5
Shirley Temple	5
Roy Rodgers	5

FORT POINT BEER

KSA Klosch Style Ale	9
Villager San Francisco Style IPA	9
Westfalia Nuremberg Inspired Red Ale.	9
Citra Park Seasonal Single Hop Pale Ale	9

CAPTAIN'S WINE LIST

Sparkling, Domaine Carneros, Napa, '14	60
Sancerre, Alphonse Mellot, FRA, '17, 375mL	30
Sauvignon Blanc, Chimney Rock, CA, '15	50
Sauvignon Blanc, St. Supery, Napa, '16	45
Chardonnay, Artesa Carneros, Carneros, '14	45
Chardonnay, Carneros Highway, Carneros, '14	60
Chardonnay, St. Clement, Napa, '13	64
Pinot Noir, Fort Ross, CA, '13, 375mL	32
Pinot Noir, De Loach, CA, '14	50
Cabernet Sauvignon, Conn Creek, Napa, '10	85
Cabernet Sauvignon, Tamber Bay, CA, '15, 375mL	36
Cabernet Sauvignon, Simi, Alexander Valley, '15	52
Zinfandel, De Loach Vineyard, CA, '14	45

An 18% gratuity will be added to parties of 6 or more.
Corkage fee \$30 per 750mL bottle, two bottle maximum.

PERFECTLY PORTIONED SPARKLING

	BOTTLE
Moët & Chandon, Brut, FRA, NV, 187mL	28
Moët & Chandon, Rosé Imperial, FRA, NV, 187mL	28
Champagne Deutz, Brut Rosé, FRA, NV, 375mL	34
Moët & Chandon, Nectar Rosé, FRA, NV, 375mL	40
Chandon, California Brut, CA, NV, 375mL	40
Laurent Perrier Brut, FRA, NV, 375 mL	47
Krug Grande Cuvée, FRA, NV, 375mL	140

SPARKLING

	GLASS	BOTTLE
Pol Clement Brut, FRA, NV	13	46
Chandon Etoile Brut, CA, NV	20	65
Chandon Etoile Rosé, CA, NV	23	78
Laurent Perrier La Cuvée Brut, FRA, NV		90
Veuve Clicquot Brut, FRA, NV	25	95
Veuve Clicquot Rosé, FRA, NV	26	100
Laurent Perrier Rosé, FRA, NV		150
Dom Perignon, FRA, '09		240
Dom Perignon, Rosé, FRA, '05		400
Krug Grande Cuvée, FRA, '04.		450
Veuve Clicquot, Grande Dame Brut Rosé, FRA, '06.		500

ROSÉ

	GLASS	BOTTLE
Rosé, Domain de Cala, FR, '17.	13	46

INTERESTING WHITES

	GLASS	BOTTLE
Riesling, Chateau Montelena, CA, '17.		50

SAUVIGNON BLANC

	GLASS	BOTTLE
Murphy Goode, North Coast, CA, '17	13	46
Provenance Vinyards, CA, '17		60

CHARDONNAY

	GLASS	BOTTLE
Leese Fitch, CA, '17.	12	42
J, Russian River, '16.	13	46
Chalk Hill Estate, Sonoma, '15.		50

INTERESTING REDS

	GLASS	BOTTLE
Red Blend, Chalk Hill Estate, CA, '15		60
Chianti, Castello di Gabbiano Riserva, ITL, '13.	15	58
Zinfandel, Dry Creek, Sonoma, '16	19	68

PINOT NOIR

	GLASS	BOTTLE
Edna Valley Vineyards, CA, '16	13	46
MacMurray, Russian River Valley, '16	16	50
Argus, Carneros, '15		60

MERLOT

	GLASS	BOTTLE
Red Rock Reserve, CA, NV	13	46
Gundlach Bundschu, Sonoma County, '14		64

CABERNET SAUVIGNON

	GLASS	BOTTLE
Leese Fitch, CA, '16	12	42
Louis Martini, CA, '15	14	48
St. Supéry, Napa Valley, '15		68

NORTH BOX RESTAURANT

SPIRITED LIBATIONS

MIMOSA

Champagne, Orange Juice 14

GREYHOUND

Vodka, Grapefruit Juice 14

IRISH COFFEE

Tullamore Dew, Sugar Cube,
Coffee, Whipped Cream 14

A GENTLEMAN'S IRISH COFFEE

Jameson Irish Whiskey, Sugar Cube,
Coffee, Whipped Cream 15

SPICED PEAR TODDY

Whisky, St. George Spiced Pear Liquor,
Lemon Juice, Honey Syrup 15

SPANISH COFFEE

Kahlua, Rum, Triple Sec,
Coffee, Whipped Cream, Nutmeg 16

THE PERFECT SCREWDRIVER

Ketel One Vodka, Aperol, Orange Juice 16

PAMPLEMOUSSE

Beefeater's Gin, St. Germain, Grapefruit Juice,
Lemon Juice, Basil Leaf 17

MEXICO 70

Herradura Tequila, Agave, Lime Juice,
Champagne, Lime Twist 17

COCKTAILS

BALLET ROYALE

Chambord, Champagne 14

PARISIAN BUBBLY

Bourbon, Sparkling Apple Juice,
Lemon Juice, Cardamom Bitters 14

BALLET SLIPPER

Vodka, Lime Juice, Grapefruit Juice,
Grenadine, Soda, Orange Peel 15

DON QUIXOTE'S "SANGRIA"

Bourbon, Cointreau, Chambord,
Red Wine, Lemon 15

ANGLE SPRITZ

Gin, St. Germain,
Champagne, Lemon Twist 16

INTO THE SUNSET

Vodka, Campari,
Honey Syrup, Orange Peel 16

LEOPARD LEOTARD

Flor de Cana Rum, Triple Sec
Grapefruit, Lime and Marasca Syrup, Nutmeg 16

CHASING DOWN A DREAM

Vodka, Sweet and Dry Vermouth, Chartruese,
Orange Bitters, Orange Peel 17

RÊVES NOIRE

Johnnie Walker Black, Benedictine,
Honey Syrup, Lemon Peel Garnish 18

DANZATORE

Remy Martin VSOP, Benedictine, St. Germain,
Matilde Pear Liquor, Grand Marnier 18