

SEVENTH & DOLOPES

A NEW AMERICAN STEAKHOUSE RESTAURANT

STARTERS

BLACK GARLIC PARMESAN FOCACCIA	6.50
HALF DOZEN PACIFIC OYSTERS ^{GF} Chilled on the 1/2 Shell, or Broiled with Bone Marrow & Scallion Butter	32 +5
CHARRED OCTOPUS ^{GF} Coconut-Curry Butter, Mint, Basil, Cilantro, Pickled Chilies & Toasted Coconut	26
AHI TUNA TARTARE Puttanesca Spice, Green Garlic Aioli, Olives (with pits), Seeded Crackers	26
PRAWNS A LA PLANCHA ^{GF} Pepperonata, Green Chile Crema, Meyer Lemon	23
B.L.T. ^{GF} Maple Chili Glazed Baker's Bacon, Butter Lettuce & Fried Green Tomatoes	23
CAVIAR EXPERIENCE ^{GF} A decadent display featuring a full 30g tin of Black Pearl Siberian Caviar, House Crepes, Sour Cream, Red Onion, Chives	95
HAND CUT STEAK TARTARE ^{GF} Niman Ranch Beef, Salata Verde, Egg Yolk, 7D Ruffles	27

SOUPS & SALADS

1200° ONION SOUP Comté Crouton	18
DROWNING CRAB CAKE House-made Dungeness Crab Cake with Saffron Rouille Bath, Fennel Fronds & Edible Flowers	36
WARM NAPA CABBAGE WEDGE ^{GF VG} Shaved Radishes, Avocado, Citrus, Tahini-Turmeric Dressing	22
RED WHITE & BLEU ^{GF} Endive, Radicchio, Comice Pear, Crispy Bacon, Rogue Creamery Blue Cheese Crema	21
THE 7D CAESAR SALAD Sweet Gem Lettuce, Anchovy Aioli, Radishes, Cherry Tomatoes, and Sourdough Crumbs	20

THE 7D COMMITMENT

7D partners with **Niman Ranch** to ensure all our meats are natural, sustainable & humanly-raised by independent family farms. We are committed to using only sustainable seafood and natural, local farms for the highest quality ingredients and in support of our community.

NIMAN RANCH STEAKS (21 DAY WET AGED)

14 OZ. NEW YORK STRIP ^{GF}	58
10 OZ. FILET MIGNON ^{GF}	70
24 OZ. BONE IN RIBEYE ^{GF}	76

(36 DAY DRY AGED)

20 OZ. (PRIME) KANSAS CITY STEAK ^{GF}	109
HAND CUT RIBEYE STEAK ^{GF}	MKT

MAIN COURSE DISHES

VEGAN BOURGUIGNON ^{GF VG} Portobello Mushroom, Cashew "Polenta" & Fine Herbs	42
MISO BUTTER SEA BASS ^{GF} Kimchi Soubise, Charred Cabbage & Bomba Rice	51
NIMAN RANCH LAMB RACK ^{GF} Butter Poached Spring Vegetables, Roasted Red Pearl Onions, Spring Pea Emulsion and Zinfandel Jus	62
7 SPICE MAPLE LEAF DUCK BREAST ^{GF} Bok Choy, Treviso, XO Sauce, Scallion Emulsion & Black Rice Fritter	49
GLAZED PORK CHOP ^{GF} Marmalade Glazed and Sliced, Creamed Grits, Cracked Olives, Cara Cara Orange & Baby Kale	47
RED WINE BRAISED SHORT RIB ^{GF} Potato Puree, Brussels Sprouts, Heirloom Carrots & Horseradish Gremolata	56

SIDES & GLORIFICATIONS

ROASTED MUSHROOMS ^{GF V} Soy Roasted Mushrooms & Pearl Onions	15	CREAMY GRITS ^{GF} Creamy, Cheesy, Deliciousness	15
BLISTERED BROCCOLINI ^{GF V} Pepperonata, Benne Seeds	14	POTATO MILLE-FEUILLE ^{GF VG} White Cheddar, Black Truffle	17
BRUSSELS SPROUTS ^{GF V} Miso Roasted Brussels Sprouts, Agrodolce	14	BELGIUM STYLE FRIES ^{GF V}	12
ROASTED PETITE CAULIFLOWER ^V Herbs, Comte Bechamel & Spiced Bread Crumbs	20	TRIPLE CREAM POTATO PUREE ^{GF VG}	14
FRESH SHAVED TRUFFLE ^{GF V} 20g Freshly Shaved Truffle Based on Seasonality	MKT	LOADED BAKED POTATO ^{GF} Bacon, Crème Fraîche & Chives	16
SIBERIAN CAVIAR ^{GF} 15g Addition of Black Pearl Siberian Sturgeon Roe	47	SAUCES - FLIGHT OF 6 Bordelaise - Anchovy Butter - Brandy Peppercorn - Creamed Horseradish - Bearnaise Aioli - Blue Cheese - Burgundy Truffle Butter - XO Sauce - Barrel Aged Ponzu	25

Head Chef Raymundo Jimenez, Sous Chef Antonio Rodriguez, and the 7D Culinary Team

A 20% Service Fee will be included in all checks. Reservation deposits are credited to your check. Regarding allergens, our kitchen is open concept. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

WINES BY THE GLASS

BUBBLES

5 OZ.

FOLKTALE SPARKLING BRUT OR ROSÉ Monterey, California	18
MÖET & CHANDON IMPÉRIAL BRUT RÉSERVE Epernay, Champagne, France	25
RUINART BLANC DE BLANCS Reims, Champagne, France	38
RUINART BRUT ROSÉ Reims, Champagne, France	40
KRUG GRAND CUVÉE 168ÈME ÉDITION BRUT Reims, Champagne, France	75

WHITE WINES

MORGAN HIGHLANDS CHARDONNAY 2019 Santa Lucia Highlands, Monterey, California	16
CÔTIÈRE TALLEY RINCON CHARDONNAY 2016 Arroyo Grande Valley, Santa Barbara, California	20
DUCKHORN SAUVIGNON BLANC 2021 North Coast, California	14
FORJAS DEL SALNES LEIRANA ALBARIÑO 2019 Rias Baixas, Spain	18
DR. LOOSEN ÜRZIGER WÜRZGARTEN KABINETT RIESLING 2020 Mosel, Germany	18
WHISPERING ANGEL ROSE Cotes de Provence, 2020	13

RED WINES

FOLKTALE SLH RESERVE PINOT NOIR 2019 Santa Lucia Highlands, California	20
CHALLEN TONDRE "H" BLOCK PINOT NOIR Santa Lucia Highlands, California	26
LA NERTHE LES CASSAGNES RHONE 2019 Côtes du Rhône Villages, France	15
KENEFICK RANCH MERLOT 2016 Calistoga, Napa Valley	20
BEDROCK EVANGELHO ZINFANDEL 2018 Contra Costa, California	14
RODNEY STRONG CABERNET SAUVIGNON 2019 Alexander Valley, California	18
AVIARY CABERNET SAUVIGNON 2018 Napa Valley, California	27
BERNARDUS MARINUS 2014 Carmel Valley, California	32
DAOU "SOUL OF A LION" 2018 Paso Robles, California	74

COCKTAILS

BARREL AGED

NAPRONI Citrus Infused Aviation Gin, Aperol, Carpano Classico	18
SMOKED OLD FASHIONED Smoked & Orange Infused George Dickel Bourbon No. 8, Demerara Syrup	21
UPTOWN MANHATTAN Redemption Rye, Carpano Antica, Luxardo Cherry	18
CALIFORNIAN NEGRONI Gray Whale Gin, Cynar, Carpano Antica	18

SPIRIT FORWARD

7D MARTINI Ketel One Vodka, Seared Pepper-Crusted Filet Mignon Wrapped Around Point Reyes Blue Cheese stuffed Olives in Ardbeg Scotch Washed Glass	18
RASPBERRY BERET Absolute Elyx Vodka, Giffords Triple Sec, Housemade Raspberry Syrup, Lemon Juice	20
MILLIONAIRE Basil Hayden Bourbon, Grand Marnier, Absinthe, Lemon, Pomegranate Syrup, Egg White, 23K Gold Flakes	18
BLACK ROB ROY Glenmorangie 'X' Scotch, Angostura Bitters, Foro Amaro Speciale	18

SWEETLY

DR. COLLINS The Botanist Gin, Yellow Chartreuse, Lemon Juice, Simple Syrup, Cucumber, Thyme	18
TRES CHILES RITA É Jefe Silver Tequila, Giffords Triple Sec, Tres Chiles Syrup, Lime Juice, Salt Rim	19
HONEYBERRY MULE Garrison Brother's Honeydew Bourbon, Blackberry & Rosemary Syrup, Lime Juice, Fever Tree Ginger Beer	18
HIBISCUS PALOMA Volcan De Tierra Tequila, Hibiscus Syrup, Grapefruit, Lime Juice	18
POMEGRANATE CAIPIRINHA Leblon Cachaça, Fresh Limes, Pomegranate & Lime Juice, Club Soda	18

SPARKLY

LILLET SPRITZ Lillet Blanc, Orange Bitter, Folktales Brut	16
ORGANIC SPRITZ Belvedere Pear & Ginger Organic Vodka, St.-Germain, Orange Bitters, Elém Prosecco	17

BEER

WEIHENSTEPHANER ORIGINAL PREMIUM LAGER ON DRAFT - Bayerische Staatsbrauerei, Germany, 5.1% ABV	9	TIERRA MADRE LAGER Mother Earth Brew Co., 4.5% ABV 12oz can	6
CORONADO WEEKEND VIBES IPA ON DRAFT - Coronado Brewing Co., Cal-India Pale Ale., 6.8% ABV	10	ALLAGASH WHITE Allagash Brewing Company, 5.1% ABV 12oz bottle	8
SCRIMSHAW PILSNER North Coast Brewing Co., 4.5% ABV 16oz bottle	9	ESTRELLA GALICIA NON-ALCOHOLIC Hijos de Rivera Brewery, 0.0% ABV 16.9oz can	8
SINCERE DRY CIDER Napa, CA, 5.6% ABV 16oz can	10	OLD RASPUTIN RUSSIAN IMPERIAL STOUT North Coast Brewing Co., 9.0% ABV 12oz bottle	9
SAISON DUPONT BELGIUM FARMHOUSE ALE Brasserie Dupont, 6.5% ABV 375ml bottle	12	DELIRIUM TREMENS Brouwerij Huyghe, 8.5% ABV 16.9oz can	10

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Bar Manager Carlos Colimodio