

# The Cavalier

360 Jessie St 94103-3002 · +14153216000 · Updated: Jan 14, 2026

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## TO BEGIN 13

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**BRUSSELS SPROUT CHIPS** **\$12.00**

vadouvan & lemon zest

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**GRILLED SNAP PEAS** **\$9.00**

sea salt, citrus & chili

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**ONION RINGS** **\$12.00**

hot & boozy cocktail sauce

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**BLT DEVILED EGGS** **\$4.00**

smoked tomato, bacon & herbed crumbs

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**BURRATA & WILD ARUGULA SALAD** **\$21.00**

boquerones, prosciutto, pesto & grilled bread

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**SHRIMP LOUIE CEVICHE** **\$25.00**

toy box tomatoes, grilled avocado, radish & hard boiled eggs

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**CAVALIER CHOPPED SALAD** **AVAILABLE OPTIONS**

sweet corn, carrots, cucumber & red wine vinaigrette

\$18.00

add jumbo prawns: \$28.00

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**TUNA CRUDO** **\$24.00**

capers, fresh horseradish, finger-lime & fennel fronds

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**DUNGENESS CRAB SOUFFLE** **\$26.00**

Salad Lyonnaise, poached quail eggs, guanciale & lemon beurre blanc

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**WILD MUSHROOM AND RICOTTA TART** **\$20.00**

English peas, herb salad & chili oil

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**STEAK TARTARE** **\$22.00**

pickled chili, crispy garlic & polenta crostini

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**BROILED BAY SCALLOPS, OYSTERS and MUSSELS** **\$24.00**

soy butter broth & green garlic toast

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**HERB CRUSTED LAMB RIBS** **\$24.00**

pickled ramp & fava bean relish

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## MAINS 9

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<b>SPICED BUTTER ROASTED CAULIFLOWER STEAK</b>	<b>\$25.00</b>
beluga lentils, braised greens & herbed yoghurt	
<b>WILD SALMON</b>	<b>\$33.00</b>
roasted fennel, celery root purée, shaved fennel & apple salad	
<b>FISH and CHIPS</b>	<b>\$28.00</b>
minted peas, thrice cooked fries & malt vinegar aioli	
<b>ROASTED HALF CHICKEN</b>	<b>\$32.00</b>
grilled broccolini, dinosaur kale, preserved lemon & butter beans	
<b>HERB MARINATED PORK CHOP</b>	<b>\$38.00</b>
grilled asparagus, pomme purée, artichoke & green olive tapande	
<b>THE "MARLOWE" BURGER</b>	<b>\$25.00</b>
caramelized onions, cheddar, bacon, horseradish aioli & fries	
<b>DOUBLE "MARLOWE" BURGER</b>	<b>\$29.00</b>
caramelized onions, 2 slices of cheddar, bacon, horseradish aioli & fries + an extra burger patty	
<b>STEAK FRITES</b>	<b>\$40.00</b>
grilled ribeye, beef fat fries & red wine-porcini jus	
<b>MARIANNE'S RACK</b>	<b>\$42.00</b>
pomme puree, beef fat fries & truffle mustard jus	

## SIDES 6

<b>BAKED BUTTER BEANS</b>	<b>\$11.00</b>
dinosaur kale, tomato & toasted garlic	
<b>GRILLED ASPARAGUS</b>	<b>\$14.00</b>
artichoke & green olive tapenade	
<b>POMME PUREE</b>	<b>\$11.00</b>
Salted butter & chives	
<b>GRILLED SNAP PEAS</b>	<b>\$9.00</b>
sea salt, citrus & chili	
<b>BEEF FAT FRIES</b>	<b>\$12.00</b>
red wine-porcini jus	
<b>FRENCH FRIES</b>	<b>\$9.00</b>
horseradish aioli	

## DESSERTS 3

<b>GRILLED PINEAPPLE VACHERIN</b>	<b>\$12.00</b>
vanilla ice cream, brown butter cookie crumble & rum caramel	

<b>TCHO CHOCOLATE DELICE</b>	<b>\$12.00</b>
creme fraiche, hazelnut & cocoa nib croccante	
<b>STICKY TOFFEE BREAD PUDDING</b>	<b>\$12.00</b>
medjool dates & coffee ice cream	
<b>BLUE BAR COCKTAILS</b> 11	
<b>LONDON BRIDGE</b>	<b>\$16.00</b>
avion tequila, kombucha, select pilla, peach & elderflower liqueur ~a portion of the proceeds will be donated to the sf lgbt center~	
<b>IMPERIAL G&amp;T</b>	<b>\$16.00</b>
Beefeater Gin, Fever Tree Tonic, Vermouth, Lime Bitters	
<b>FRENCH 1897</b>	<b>\$16.00</b>
Martel VS Cognac, Velvet Falernum, Verjus, Sparkling Limoux	
<b>PIMM'S CUP 1971</b>	<b>\$16.00</b>
London Dry Gin, Pimms #1, Fever Tree Ginger Beer, Lemon	
<b>KARMA CHAMELEON</b>	<b>\$16.00</b>
Absolut Elyx Vodka, Elderflower, Campari, Yuzu	
<b>WHITE LADY</b>	<b>\$16.00</b>
New Amsterdam Stratusphere Gin, Orange Liqueur, Lemon Juice, Egg Foam	
<b>BRAMBLE</b>	<b>\$16.00</b>
House-Infused Blackberry Gin, Crème de Mure, Lemon	
<b>PAPA DOBLE</b>	<b>\$16.00</b>
Flor de cana 7 Year Rum, Luxardo Maraschino Liqueur, Grapefruit, Lime	
<b>TROIA NOVA</b>	<b>\$16.00</b>
Makers Mark 46, Galliano Vanilla Liqueur, Demerara	
<b>ANGEL of the NORTH</b>	<b>\$16.00</b>
Earl Grey infused Glenlivet Founder's Reserve, Cynar Thistle Amaro, Cherry	
<b>WIDOW'S KISS</b>	<b>\$16.00</b>
Christian Drouin Calvados, Oloroso Sherry, Yellow Chartreuse, Benedictine	
<b>SPARKLING</b> 3	
<b>BRUT J Vineyards</b>	<b>\$16.00</b>
California Cuvée, Healdsburg, California NV	
<b>BRUT ROSÉ Vitteaut-Alberti</b>	<b>\$17.00</b>
Crémant de Bourgogne, Rully, France NV	
<b>BRUT CHAMPAGNE G.H.</b>	<b>\$20.00</b>
Mumm, Grand Cordon, Reims, France NV	

## WHITE 5

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**VERMENTINO Domaine Vico** **\$14.00**

Corse, Corsica, Italy 2017

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**SAUVIGNON BLANC Hubert Brochard** **\$16.00**

Chavignol, Sancerre, Loire Valley, France 2019

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**SEMILLON Forlorn Hope** **\$17.00**

Nacre, Napa Valley, California 2013

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**CHARDONNAY Joseph Drouhin** **\$15.00**

Macon-Villages, Burgundy, France 2018

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**CHARDONNAY Flowers** **\$21.00**

Sonoma Coast, California 2016

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## ROSÉ 3

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**CINSAULT, SYRAH & MOURVEDRE** **\$12.00**

Domaine Gueissard "Chef Pink" Côtes de Provence, France 2018

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**PINOT NOIR** **\$11.00**

Ion, Lodi, California 2017

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**SCIACARELLO, NIELLUCCIO, SYRAH** **\$13.00**

Reve de la Mer, Corsica, France 2018

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## RED 7

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**PINOT NOIR** **\$19.00**

Domaine Denis Carré, Hautes Côtes de Beaune, Burgundy, France 2017

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**PINOT NOIR** **\$17.00**

Carpenter, Old Road No. 3 Vineyard, Sonoma Coast, California 2017

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**CAIRANNE** **\$15.00**

Terra Rosea, Coteaux des Travers, Rhone, France 2018

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**GRENACHE, SYRAH, & PETITE SYRAH** **\$19.00**

Orin Swift, Abstract, St. Helena, California 2018

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**MERLOT & CABERNET** **\$14.00**

Chateau Tour de Mirambeau, Bordeaux, France 2015

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**CABERNET SAUVIGNON** **\$20.00**

Synthesis by Martin Ray, Napa Valley, California 2016

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**MALBEC** **\$13.00**

Chateau la Coustarelle, Malbec, Grande Cuvée Prestige, Cahors, France 2014

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## SPIRIT FREE 4

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<b>CAFE TONIC</b>	<b>\$9.00</b>
mr. espresso 7 bridges cold brew, fever tree indian tonic, orange oil	
<b>BOBBY SOCKS</b>	<b>\$9.00</b>
lemon, orange, clover honey, soda, salted meringue	
<b>SPICY GOLD</b>	<b>\$9.00</b>
ginger, turmeric, pineapple, lemon	
<b>ROSS' KOMBUCHA</b>	<b>\$10.00</b>
(ask for daily flavor)	
<b>DRAUGHT BEER</b> 7	
<b>DRY CIDER</b>	<b>\$10.00</b>
Aspall, Suffolk, England	
<b>BAVIK SUPER PILS</b>	<b>\$8.00</b>
Brewery de Brabandere, Bavikhove, Belgium	
<b>KSA</b>	<b>\$9.00</b>
Fort Point Brewing Company, San Francisco, California	
<b>PAULANER HEFE-WEIZEN</b>	<b>\$8.00</b>
Paulaner Munchen, Munich	
<b>OLD SPECKLED HEN</b>	<b>\$9.00</b>
Greene King Brewery, Suffolk, England	
<b>DOUBLE CHOCOLATE STOUT</b>	<b>\$9.00</b>
Youngs Brewery, Bedford, England	
<b>ANCHOR STEAM</b>	<b>\$9.00</b>
Anchor Brewing Company, San Francisco, California	
<b>BOTTLED BEER</b> 6	
<b>CIDER</b>	<b>\$8.00</b>
Golden State Cider, Sonoma County, California	
<b>CALIFORNIA LAGER</b>	<b>\$7.00</b>
Anchor Brewing Company, San Francisco, California	
<b>ICELANDIC WHITE ALE</b>	<b>\$8.00</b>
Einstok Olgerd, Akureyri, Iceland	
<b>SCULPIN IPA</b>	<b>\$8.00</b>
Ballast Point Brewing Company, San Diego, California	
<b>SEASONAL SOUR</b>	<b>\$13.00</b>
Apricot Sournova, Almanac Beer Co., Alameda, California	

## BELGIAN DARK ALE

**\$13.00**

Trois Pistoles, Unibroue Brewery, Chambly, Quebec, Canada

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