

# Yield Wine Bar

2490 3rd St 94107-3111 · +14153858011 · Updated: Jan 14, 2026

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## SNACKS 3

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### House-Roasted Sweet & Spicy Mixed Nuts

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### House-Marinated Olives

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### Chèvre-Stuffed Dates (2)

pomegranate molasses, chili oil, pistachios

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## PLATES 5

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### Fried Brussels Sprouts

lime & chili flakes

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### Cod Sliders (2)

avocado, cilantro, Sriracha aioli

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### Manchego Sheep Cheese

seasonal fruit, house-roasted nuts, fresh bread

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### Warm Artichoke, Kale & Parmesan Dip

fried leeks, fresh bread

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### Smoked Trout Rilette

fried capers, sliced apple, fresh bread

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## GRILLED FLATBREAD PIZZAS 4

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### Vegan

vegan cashew crème, roasted red peppers roasted potatoes, roasted garlic, kale, fried leeks

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### Pesto

pine nut pesto, roasted garlic, sun-dried tomatoes, olives Parmesan cheese, arugula

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### Bleu

caramelized onions, bleu cheese, pear fresh rosemary, honey

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### Brie

caramelized onions, brie, Granny Smith apple fresh thyme, mixed greens

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## HALF-BOTTLE CARAFES 2

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### Malvasia, Tiare, Isonzo, Friuli, Italy '09

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## Pinot Noir, Wilson Daniels, Central Coast, California '10

### SPARKLING 5

#### Prosecco, Perlage, "Sgajo", Extra Dry, Treviso, Italy NV

crisp, tiny bubbles, pear

#### AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$40.00

#### Rosé of Pinot Noir, Huber & Bleger, Crémant d'Alsace, France NV

rich, currants, refreshing

#### AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$52.00

#### Turbiana, Pasini San Giovanni, "Spumante Brut", Lugana, Italy NV

soft bubbles, tangerine, dry finish

**\$50.00**

#### Rosé of Merlot, Terra Sávia, "Brut Rouge", Sanel Valley Vineyards, Mendocino, California '11

ripe strawberries, raspberries, crisp

**\$70.00**

#### Lambrusco, Rosenere, Lombardy, Italy NV

bright raspberry, gamey, velvet finish

**\$30.00**

### WHITE & ROSÉ 11

#### Colombard/Ugni Blanc/Gros Manseng, Domaine de Cassagnoles, Côtes de Gascogne, France '13

light, bright, grapefruit

#### AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$48.00

#### Sauvignon Blanc/Semillon, Les Hauts de Lagarde, Bordeaux, France '13

white pepper, lemon, aromatic

#### AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$40.00

#### Sauvignon Blanc, Tora Bay, Martinborough, New Zealand '14

orange sherbet, sea salt, long finish

#### AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$44.00

#### Chardonnay, Three Wine Company, Stanly Ranch, Napa Valley, California '11

butterscotch, orange pekoe, complex

#### AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$56.00

#### Rosé of Bobal, Tarantas, Cartagena, Spain NV

light effervescence, redcurrants, bright

#### AVAILABLE OPTIONS

Glass: \$9.00

Bottle: \$36.00

#### Sauvignon Blanc, La Croix du Pin, Touraine, Loire Valley, France '12

minerals, graphite, lime

**\$50.00**

#### Sauvignon Blanc, William Fèvre, "Little Quino", Malleco Valley, Chile '12

vibrant, white flowers, lime

**\$44.00**

#### Sauvignon Blanc, Antawara, Valle Centrale, Chile '13

light, fresh, italian parsley

**\$32.00**

<b>Malvasia, Elleno, "Moroder", Marche, Italy '13</b>	<b>\$44.00</b>
aromatic, white flowers, lychee	
<b>Gewürztraminer, Mill Creek, Dry Creek Valley, Sonoma, California '13</b>	<b>\$52.00</b>
geranium, pink peppercorn, apricot	
<b>Chardonnay, Urban Legend, "There", Pamela's Vineyard, Mendocino, California '12</b>	<b>\$57.00</b>
candied orange, kiwi fruit, lush	

## DESSERT WINE 6

<b>Late Harvest Chenin Blanc, Château Soucherie, Chaume, Loire, France '09</b>	<b>\$11.00</b>
<b>Late Harvest Roussanne, Beckmen Vineyards, Purisima Mountain, Santa Ynez Valley, California '09</b>	<b>\$11.00</b>
<b>Palomino, Alfonso, Sherry, "Oloroso Seco", Jerez, Spain NV</b>	<b>\$11.00</b>
<b>Madeira, Cossart Gordon, "Rainwater", Medium Dry, Madeira, Portugal NV</b>	<b>\$11.00</b>
<b>Tempranillo/Touriga/Tinta Cão, Quinta Cruz, "Rabelo", San Antonio Valley, California '06</b>	<b>\$11.00</b>
<b>Tawny Port, Casal dos Jordões, Douro, Portugal NV</b>	<b>\$11.00</b>

## RED 20

<b>Pinot Noir, Momo, Marlborough, New Zealand '10</b>	<b>AVAILABLE OPTIONS</b>
light, arugula, pomegranate	Glass: \$13.00
	Bottle: \$52.00
<b>Pinot Noir, Downhill Cellars, Central Coast, California '12</b>	<b>AVAILABLE OPTIONS</b>
raspberry, smooth, kola nut	Glass: \$13.00
	Bottle: \$52.00
<b>Nero d'Avola/Merlot/Cabernet Sauvignon/Syrah, Donnafugata, "Sedàra", Sicily, Italy '11</b>	<b>AVAILABLE OPTIONS</b>
bright, black cherry, licorice	Glass: \$9.00
	Bottle: \$36.00
<b>Merlot/Bobal, Vegalfaro, "Tinto", Valencia, Spain '12</b>	<b>AVAILABLE OPTIONS</b>
bright red fruits, spicy finish, clean	Glass: \$10.00
	Bottle: \$40.00
<b>Grenache/Syrah/Counoise, Upside Wines, "Remedy", Central Coast, California '13</b>	<b>AVAILABLE OPTIONS</b>
cracked black pepper, plums, blackberry	Glass: \$11.00
	Bottle: \$44.00
<b>Carmenere, J. Bouchon, "Las Mercedes", Maule Valley, Chile '11</b>	<b>AVAILABLE OPTIONS</b>
grilled meats, chicory, juicy	Glass: \$10.00
	Bottle: \$40.00

<b>Barbera, Scott Harvey, "Mountain Selection", Amador County, California '12</b>	<b>AVAILABLE OPTIONS</b>
blackberry, german chocolate, velvet finish	Glass: \$11.00 Bottle: \$44.00
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<b>Petite Sirah, Shannon Ridge, "High Elevation Collection", Lake County, California '12</b>	<b>AVAILABLE OPTIONS</b>
espresso, blueberry pie, balanced finish	Glass: \$10.00 Bottle: \$40.00
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<b>Pinot Noir, Philippe Gilbert, Menetou-Salon, Loire, France '10</b>	<b>\$59.00</b>
sour cherries, balanced, precise	
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<b>Tempranillo, Viña Herminia, Rioja, Spain' 13</b>	<b>\$40.00</b>
bright, ripe cherry, white pepper	
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<b>Tempranillo/Graciano/Petite Sirah, Field Recordings, Dead End Ranch, Paso Robles, California '13</b>	<b>\$48.00</b>
smoked bacon, black pepper, lush	
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<b>Sangiovese, Casale del Duccio, Chianti, Italy '11</b>	<b>\$28.00</b>
light, italian herbs, cranberry	
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<b>Grenache/Mourvèdre/Syrah/Cinsault, Dom. Monpertuis, Châteauneuf-du-Pape, Rhône, France '10 (magnum)</b>	<b>\$175.00</b>
white pepper, blackberries, rich	
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<b>Grenache, La Manarine, Côtes du Rhône, France '12</b>	<b>\$44.00</b>
soft, blueberries, mocha aromas	
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<b>Syrah, Cuilleron, "Les Vignes d'à Côté", Côtes du Rhône, France '13</b>	<b>\$60.00</b>
red fruits, graphite, bright finish	
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<b>Syrah, Skylark, Stagecoach Vineyard, Napa Valley, California '09</b>	<b>\$75.00</b>
blueberry, smoky, cardamom	
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<b>Cabernet Sauvignon/Merlot/Cabernet Franc, Folkway, "Revelator", Santa Barbara County, California '12</b>	<b>\$52.00</b>
bing cherry, menthol, layered	
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<b>Zinfandel/Petite Sirah, Urban Legend, "Gioia Locale", Lodi, California '12</b>	<b>\$48.00</b>
rich, jammy, spicy finish	
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<b>Zinfandel, Reinking, Alexander Valley, "Old Vine", Sonoma Coast, California '12</b>	<b>\$60.00</b>
smooth, blackberry compote, complex	
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<b>Corvina/Rondinella/Molinara, Zonin, "Amarone della Valpolicella", Veneto, Italy '08</b>	<b>\$100.00</b>
wild berries, chocolate, silky	

## MISCELLANY <sup>6</sup>

<b>Nana Mae's Semi-Still Hard Cider</b>	<b>\$5.00</b>
<b>Sudwerk Brewing Company, Northern Pilsner</b>	<b>\$5.00</b>

<b>North Coast Brewing Company, Blue Star Wheat</b>	<b>\$5.00</b>
<b>Stone Brewing Company, I.P.A.</b>	<b>\$5.00</b>
<b>Lost Coast Brewing Company, Downtown Brown</b>	<b>\$5.00</b>
<b>Izze Sparkling Juice, Clementine or Pomegranate</b>	<b>\$5.00</b>
non-alcoholic	