

71 Saint Peter Restaurant

71 N San Pedro St 95110-2414 · +14089718523 · Updated: Jan 14, 2026

[View online menu](#)



SMALL PLATES & SALAD 13

Crispy Kale Chips	\$8.00
seasoned with citrus & brewers yeast for an irresistible cheesy flavor	
Phyllo Baked Brie	\$15.00
caramelized apple, crostini, walnut butter & berry preserves	
Oven Roasted Lamb Flatbread	\$16.00
roasted lamb, tzatziki, caramelized onion, feta, arugula	
Kale Pesto Bruschetta	\$10.00
marinated tomato, shaved parmesan, balsamic glaze	
Garlic Truffle French Fries	\$8.00
gremolata & truffle salt, parmesan	
Mediterranean Brussels Sprouts*	\$14.00
pancetta bacon, parmesan, couscous, bell peppers	
Pan Fried Shrimp Cakes	\$15.00
lemon zest crème fraîche, red onion, fried capers, gremolata	
Beef Carpaccio	\$18.00
parmesan, capers, red onion, arugula, lemon vinaigrette, gremolata, white truffle oil	
Smoked Carrot Ginger Soup	\$5.00
Available in bowl also	
Warm Bacon Spinach Salad*	\$11.00
candied walnuts, sliced apple, fresh goat cheese, warm bacon-garlic vinaigrette	
Mixed Baby Lettuce	\$9.00
tomatoes, pickled onion & carrot, blue cheese, toasted walnuts, red wine vinaigrette	
Romaine Hearts Caesar	\$10.00
shaved parmesan, garlic herbed croutons, anchovies, creamy house Caesar	
Lentil & Beet Salad	\$21.00
Red lentils, oven roasted beets, feta cheese, lemon pepper vinaigrette, mixed greens, honey rosemary dressing, smoked carrot puree Bell Peppers, Fresh	

PASTAS 4

Smoked Salmon Linguini	\$21.00
Caper & Dill Cream Sauce, Bell Peppers, Fresh	
Gnocchi Classico	\$18.00
house made marinara topped with fresh basil & shaved parmesan	
Spaghetti Carbonara	\$20.00
pancetta, asiago, english peas, carrot, caramelized garlic	
Shitake Mushroom Risotto	\$19.00
asaigo cheese, lemon, thyme, crispy kale, pickled onion	

BURGERS & ENTRÉES 6

Fried Chicken Sandwich	\$17.00
purple cabbage & cilantro slaw, special sauce, brioche bun	
Sour Dough Grilled Cheese	\$10.00
panini pressed sour dough, tillamook white cheddar, side salad, chips	
Angus Gorgonzola Burger**	\$18.00
durham ranch angus beef, roasted tomato, aioli, brioche bun	
Parmesan Crusted Tilapia	\$22.00
spinach orzo, mediterranean tomato relish, beurre blanc	
Braised Lamb Shank	\$32.00
parmesan orzo pasta, zucchini squash, onion soubise, natural glaze	
New York Steak	\$31.00
sweet potato puree, béarnaise butter compound, au jus	

DESSERT 3

Sour Cream Fudge Cake	\$8.00
vanilla ice cream, house caramel sauce	
Strawberry Cheese Cake	\$8.00
graham cracker	
Crème Brule	\$8.00
flambéed vanilla bean custard	

FEATURED DRINK 4

Old Fashioned	\$13.00
1776 rye whiskey, mission fig, bitters orange peel, luxardo cherry	
French 71	\$12.00
sparkling wine, lemon, elderflower, juniper, uncle val's botanical gin	

Purity Vodka Martini	\$13.00
purity vodka, lillet blanc, bleu cheese olive	
Bee's Knees	\$10.00
st. george gin, fresh pressed lemon, cactus honey	

COCKTAILS 7

Amsterdam Mule	\$13.00
Refreshing / Savory; vodka, craft ginger beer, lime, house dried turmeric-ginger	
Apricot-Dabra	\$12.00
Refreshing / Crisp; spirit works vodka, fresh lemon, apricot simple, cream sherry, angastoura	
Habanero Pomegranate Margarita	\$12.00
Savory; centenario tequila, pomegranate, agave, lime, combier d'orange	
The Duchess	\$12.00
Sweet / Refreshing; re:finde cucumber vodka, strawberry, fresh lemon, st. germaine	
Fernet & Lace	\$13.00
Spirited / Bold; banhez mezcal, fernet vallet, lime, cinnamon-agave	
Jamaican Daiquiri	\$13.00
Bright / Savory; Lime, Cane Sugar, Strawberry, Jamaican Rum	
New World Negroni	\$13.00
Spirited / Aromatic; bloom's london gin, lillet blanc, avéze, bitters	

WINE 5

Vina Robles Cabernet Sauvignon	\$13.00
rich black fruit play against chewy tannins	
Congress Springs Pinot Noir	\$14.00
juicy black cherry, plumb & silky tannins	
Argiano Super Tuscan	\$15.00
lively complexity with round body & soft tannins dry finish	
Wither Hills Sauvignon Blanc	\$12.00
crisp aromas of lemongrass & gooseberry with structured minerality	
Carmonet Reserve Chardonnay	\$14.00
soft oak, butterscotch & pear with layered citrus	

DRAFT BEER 6

Stella Artois, Lager, Belgium 5.0 ABV	\$7.00
Tiger Uppercut IPA Fieldwork Berkeley 8.2 ABV	\$9.00

Lagunitas IPA Petaluma 6.2 ABV	\$7.00
Shot Away IPA Livermore 6.2 ABV	\$7.50
Allagash White, Belgian Witbier 5.1 ABV	\$7.00
Heritic Hazelnut Porter, Fairfield CA 7 ABV	\$8.50

SHOOTERS 5

Irish Buck	\$8.00
Jameson Shot with Bundaberg Ginger Beer Back	
Pürelly Pear	\$8.00
Pür Pear Liquor, Apple Brandy, Lemon Zest	
Pineapple Sundown	\$8.00
Tequila, Mezcal, Pineapple, Cardamom Agave	
Habanero Tequila	\$8.00
100% Agave Tequila, Pepper Trio	
Ginger Apple Smash (Non-Alcoholic)	\$8.00
Fresh Pressed Juice with a Bite	

WHITE WINE 8

Lamarca Prosecco, Italy	AVAILABLE OPTIONS
	Gls: \$12.00
	Btl: \$54.00
Pedroncelli Rose of Zinfandel, Sonoma	AVAILABLE OPTIONS
	Gls: \$8.00
	Btl: \$32.00
Grüner Veltlinger, Edna Valley	\$46.00
Lagaria Pinot Grigio, Italy	AVAILABLE OPTIONS
	Gls: \$9.00
	Btl: \$34.00
Poggio Al Tesoro Solosole Vermentino, Tuscany Italy 2017	\$42.00
Wither Hills Sauvignon Blanc, Marlborough, New Zealand	AVAILABLE OPTIONS
	Gls: \$12.00
	Btl: \$38.00
La Playa Chardonnay, Mendoza Arginina	AVAILABLE OPTIONS
	Gls: \$9.00
	Btl: \$34.00

Carmonet Reserve Chardonnay, California**AVAILABLE OPTIONS**

Gls: \$14.00

Btl: \$48.00

RED WINE 6**OZV Old Vine Zinfandel, Lodi****AVAILABLE OPTIONS**

Gls: \$10.00

Btl: \$40.00

Argiano Super Tuscan, Italy 2017**AVAILABLE OPTIONS**

Gls: \$15.00

Btl: \$54.00

Congress Springs Pinot Noir, Monterey**AVAILABLE OPTIONS**

Gls: \$14.00

Btl: \$48.00

Pariaiso Estate Pinot Noir, Santa Lucia Highlands 2016**\$50.00****Museum Reserva Tempranillo, Cigales Spain 2014****\$48.00****Vina Robles, Cabernet Sauvignon, Paso Robles 2017****AVAILABLE OPTIONS**

Gls: \$13.00

Btl: \$50.00

FEATURED WINE 1**Quilt Cabernet by Jeff Wagner, Napa Valley 2017****AVAILABLE OPTIONS**

Earth and Ripe Black Fruit Opens to Silky Tannins

Gls: \$19.00

Btl: \$72.00

BOTTLED BEER & CIDER 9**Stem Chile Guava, Cider, Colorado 5.7 ABV****\$7.00****Modelo Especial, Pilsner, Mexico 4.8 ABV****\$7.00****Heineken, Euro Pale Lager, 5.0 ABV****\$6.00****Bud Light, L Lager 5.0 ABV****\$6.00****Sierra Nevada, Pale Ale 5.6 ABV****\$7.00****Einstock, Icelandic White Ale, 5.2 ABV****\$7.00****Chimay Red, Dubbel Belgium 7.00 ABV****\$12.00****What What, Revision Double IPA, 9.1 ABV****\$18.00****Curieux, Bourbon Tripple Ale 11.0 ABV****\$34.00****SOFT DRINKS** 10

Fentiman's Rose Lemonade or Mandarin Orange Jigger	\$5.00
Craft Ginger Beer & Root Beer	\$4.00
Ice Tea	\$4.00
Lemonade	\$4.00
Arnold Palmer	\$4.00
Coke	\$3.50
Diet Coke	\$3.50
Sprite	\$3.50
San Pellegrino Sparkling Limonata	\$4.00
San Pellegrino Sparkling Spring Water	\$7.50

STARTERS ⁷

Lamb Albondigas	\$12.50
fresh herbs, sauce romesco, shaved Parmesan, smoked paprika	
Phyllo Baked Brie	\$12.00
caramelized bourbon apple, walnut butter, saffron-brie sabayon	
Bruschetta	\$9.50
marinated tomatoes, grilled kale pesto, shaved parmesan, aged balsamic glaze, basil oil	
Pan Seared Crab Cakes	\$13.00
lemon zest crème fraîche, herb salad, fried capers, beurre blanc	
Soup du Jour	AVAILABLE OPTIONS
	Cup: \$4.00
	Bowl: \$6.00
Mixed Baby Lettuce	\$7.50
cherry tomatoes, pickled onion & carrot, blue cheese, red wine vinaigrette	
Bacon Spinach	\$8.50
candied pecans, sliced apple, fresh goat cheese, warm roasted garlic-bacon vinaigrette	

ENTRÉES ⁴

Parmesan Crusted Tilapia	\$22.50
wilted spinach orzo pasta, tomato relish, beurre blanc, onion soubis	
Muscovy Duck Confit	\$28.50
anna potato, sautéed spinach, carrot paint, pepper raspberry demi glace	

New York Steak	\$30.00
roasted root vegetables, sweet potato puree, béarnaise butter compound, natural au jus	
Braised Lamb Shank	\$28.00
parmesan orzo pasta, zucchini squash, turnip emulsion, natural glaze	

FIRST COURSE ¹

Brûléed Goat Cheese

Candied walnuts, Fig Preserves, Frisee, Lemmon Pepper Vinaigrette, fennel crostini. Wine Pairing: 14 L'Esprit De Sainte Marguerite Rose, Cote De Provence France

SECOND COURSE ²

Charred Octopus

Citrus Grilled Fennel, Poached Pear-Ancho Chili Emulsion. Wine Pairing: 15 Rabble "Murmur Vineyard" Pinot Gris, Santa Barbara

Butternut Squash Gallette

Gruyere, Sage, Tuscan white Bean, Duck Fat Poached Garlic, Red Onion Jam. Wine Pairing: 14 Paraiso Pinot Noir, Santa Lucia Highlands-Monterey

ENTRÉE ²

Champagne Poached Lobster Tail

Pickled Lemon and Asiago Risotto, Garden Thyme, Garlic Buerre Blanc. Wine Pairing: 14 Flora Spings "Family Select" Chardonnay, Napa

Rosemary Rib Eye Roast

Horse Radish Gouda Butter, Parsnip Au Gratin, Natural Au Jus. Wine Pairing: 14 Raiden Reserve Malbec, Mendoza Argentina

MAIN ⁹

Baked Potato Florentine	\$5.50
Sautéed Spinach, Peppers, Gruyere Cheese	
Prosciutto Flat Bread	\$7.50
Pesto, Spinach, Roma, Tomatoes, Prosciutto di Parma	
Stuffed Portobello Mushroom	\$8.00
Lamb Ragout, Caramelized Onions, Peppers, Cheese	
Phyllo Baked Brie	\$6.50
Green Apple, Candied Pecans, Blue Berry Jam	
Anna Potato Pie	\$4.50
Baby Arugula, Fennel, Red Onion, Cucumber Salad	
Triple Layer Grilled Cheese	\$6.50
Gruyere, Fontana, Swiss & Blue Cheese	
Pork Belly Sliders	\$9.50
Braised Vegetable Slaw, Spicy Orange Sauce	

Lamb Sliders	\$9.50
Balsamic Sweet Onions, Cucumber Mint Yogurt	
Mini Crab Cakes	\$7.50
Organic Greens, French Tapenade Aioli	

SALADS AND SANDWICHES 7

Tilapia Salad	\$19.00
strawberry, mixed greens, pickled onion, goat cheese, sesame vinaigrette	
Grilled Chicken Caesar	\$13.00
hearts of romaine, garlic herbed croutons, anchovies, shaved parmesan	
Bacon Spinach	\$12.00
candied walnuts, sliced apple, fresh goat cheese, warm roasted garlic-bacon vinaigrette	
Grilled Prawn and Stone Fruit	\$17.00
sage grilled fruit, fresh goat cheese, mixed greens, bacon vinaigrette, walnuts	
Chicken Pesto Panini	\$12.50
oven roasted tomato, kale pesto aioli, fresh mozzarella, Basil, toasted ciabatta	
Warm Ham and Swiss	\$12.50
honey mustard aioli, sliced tomato, romaine lettuce, brioche bun	
Gorgonzola Wagyu Burger	\$16.50
durham ranch wagyu beef, gorgonzola cheese, oven roasted tomato, brioche bun	

DRAFTS 6

Scrimshaw, Pilsner, Fort Bragg 4.4 ABV	\$6.00
Hangar 24, Orange Wheat, Redlands 4.6 ABV	\$6.00
English Ales Fat Lip, Amber Ale, Marina 5.5 ABV	\$6.50
Lagunitas IPA, Petaluma 6.2 ABV	\$6.00
Hoptopia, Hermitage Brewing Dbl IPA 8.0 ABV	\$9.00

Seasonal Drafts

See Server

BOTTLED 8

Urquell, Pilsner, Czech Republic 4.4 ABV	\$5.50
Heineken, Euro Pale Lager 5.0 ABV	\$5.50
Sierra Nevada, Pale Ale 5.6 ABV	\$6.00

Einstock, Icelandic White Ale, 5.2 ABV	\$6.50
Chimay Red, Dubbel 7.00 ABV	\$11.00
Breaking Bud, IPA, 8.0 ABV	\$14.50
Mischief, Hopped Belgian Ale, 8.0 ABV	\$16.50
Curieux, Bourbon Triple Ale, 11.0 ABV	\$34.00

DRINK SPECIALS 2

Bottomless Mimosa	\$14.00
White Stone Fruit Sangria Carafe	\$12.00

IN THE BOTTLE 8

Urquell, Pilsner, Czech Republic 4.4 ABV	\$5.50
Heineken, Euro Pale Lager 5.0 ABV	\$5.50
Sierra Nevada, Pale Ale 5.6 ABV	\$6.00
Einstock, Icelandic White Ale, 5.2 ABV	\$6.50
Chimay Red, Dubbel 7.00 ABV	\$11.00
Breaking Bud, IPA, 8.0 ABV	\$14.50
Mischief, Hopped Belgian Ale, 8.0 ABV	\$16.50
Curieux, Bourbon Triple Ale, 11.0 ABV	\$34.00

SMALL PLATES AND SIDES 5

Phyllo Baked Brie	\$13.50
caramelized bourbon apple, walnut butter, candied walnut, berry preserves	
Bruschetta	\$9.00
marinated tomatoes, grilled kale pesto, shaved parmesan, aged balsamic glaze, basil oil	
Fresh Berry Fruit Cup	\$4.50
crème anglaise	
Potato Hash	\$4.00
roasted peppers, cilantro	
Toasted Croissant & Jam	\$3.50

SALADS SANDWICHES & MORE 5

BLT Caesar Salad	\$12.00
grilled romaine, marinated tomato, bacon vinaigrette, herbed croutons	
Wygu Cheddar Burger	\$17.00
aged cheddar, house sauce & veggies, brioche bun	
Warm Ham and Swiss	\$13.50
honey mustard aioli, sliced tomato, romaine lettuce, toasted croissant	
Roasted Lamb Flatbread	\$15.00
mustard roasted leg of lamb, tzatziki, balsamic onion, fetta, arugula	
Balsamic Tri-Tip Steak	\$27.00
arugula, red onion, duck fat potatoes, grilled pasilla, lemon chimi-churri	

COCKTAILS & BEER 6

Pomegranate Margarita	\$12.00
Bright / Savory; centenario tequila, pomegranate, agave. lime, combier d'orange	
Old Fashioned	\$13.00
Spirited / Bold; 1776 rye whiskey, mission fig, bitters, orange peel, luxardo cherry	
The Duchess	\$12.00
Sweet/ Refreshing; re: finde cucumber vodka, strawberry, fresh lemon, st. germain	
House Bloody Mary	\$12.00
Savory / Spicy; tomato purée, peppercorn vodka, old bay	
Michelada	\$8.00
Savory; mexican lager, spicy tomato mix, tajin, lime, salt	
Purity Vodka Martini	\$12.00
Spirited / Crisp; purity vodka, lillet blanc, bleu cheese olive	

BEER 7

Modelo Especial, Mexico 4.8 ABV	\$6.50
Mermaid's Red, American Amber 5.4 ABV	\$7.00
Lagunitas IPA Petaluma 6.2 ABV	\$7.00
Allagash White, Belgian Witbier 5.1 ABV	\$7.00
Bruery Terreux Gose, Anaheim 5.3 ABV	\$8.50
Shot Away IPA Livermore 6.0 ABV	\$7.00
Founders Breakfast Stout, Michigan 8.3 ABV	\$8.50

FEATURED DRINKS 3

Cucumber Mary**\$13.00**

refined cucumber vodka, sun dried tomato, celery salt

Mimosa Glass / Bottomless**AVAILABLE OPTIONS**

costal vines california brute, orange zest

\$9.00

\$22.00

French 71**\$12.00**

sparkling wine, lemon, elderflower, uncle val's botanical gin