



HORATIUS

STARTERS

Caldo Verde

Portugal's renowned "Green Broth" soup, a beef-based soup enhanced with linguça, potato and kale, served with warm bread and Saloio olive oil for dipping — 8

Bolinhos de Bacalhau

Fritters of salt cod, parsley and potato served with Portuguese parsley sauce and spicy piri-piri aioli — 11

Grilled Squid and Arugula Salad

Grilled squid served over baby arugula, sliced red onion and spiced almonds, dressed with a fresh herb sauce — 12

Duck Confit Salad

Shredded duck confit, sautéed with cubes of butternut squash and julienned kale, finished with sherry vinaigrette — 10

Sardinhas Assadas

Grilled fresh Monterey Bay sardines, served with a warm potato salad of Yukon Gold potatoes and roasted green peppers and dressed with lemon and extra virgin olive oil — 13

MAIN COURSES

Bacalhau à Gomes de Sá

Of all of the recipes of Bacalhau — Portugal's national dish — Bacalhau à Gomes de Sá is probably the most popular of all. A perfect combination of salted cod, potatoes, onions and parsley, finished with black olives, sliced hard boiled eggs and a drizzle of Portuguese olive oil — 18

Carne de Vinha D'Alhos

Originating in Madeira and now popular all over Portugal, this dish features pieces of pork marinated in wine, herbs and garlic, braised and served with grilled bread and Madeira-glazed carrots — 19

Espresso and Black Pepper Rubbed Skirt Steak

Skirt steak covered with an espresso and Szechuan peppercorn dry rub, grilled and finished with a caramelized onion and Madeira sauce, served with sweet potato fries — 20

Roasted Chicken Breast with Coconut Sauce

Chicken breast, marinated in lemon and coconut milk, pan roasted and served with *Milho Frito* and a spicy coconut sauce — 18

Special of the Day — AQ

Vegetarian Market Special

A vegetarian dish created every day by the chef from the freshest seasonal ingredients — AQ

WINE

SPARKLING AND ROSÉ

- Codorniu Cava of Pinot Noir NV, *Spain* — **8 | 34**
Barcino Cava NV, *Spain* — **8 | 34**
Flor Prosecco NV, *Italy* — **38**
Richard Grant Wortham Sparkling Pinot Noir 2001, *California* — **58**
Enikidu Rosé 2008, *California* — **28**
Rosé of Pinot Noir

WHITES

- La Souer Cadette 2007, *France* — **8 | 28**
Chardonnay
Robert Sinskey Pinot Blanc 2008, *California* (350ml.) — **21**
Esporão White Reserva 2007, *Portugal* — **9 | 34**
Rouperiro, Arinto, Antão Vaz
Two Mile Viognier 2008, *California* — **11 | 42**
Jorge Ordoñez Botani 2007, *Spain* — **36**
Muscatel de Alejandria
Trajarinho Vinho Verde 2008, *Portugal* — **8 | 28**
Alvarinho
Scarbolo Pinot Grigio 2006, *Italy* — **26**
Kuentz-Bas Riesling "Tradition" 2007, *France* — **30**
Sans Liege "Cotes-du-Coast" 2007, *California* — **30**
Roussane, Marssane, Viognier
Odysseus Blanca 2008, *Spain* — **38**
Garnatxa Blanca
Viña Godeval 2007, *Spain* — **42**
Godello
Sans Liege Sancha 2008, *California* — **10 | 38**
Marsanne
Robert Sinskey Abraxas 2008, *California* — **35**
Pinot Gris, Gewurtztraminer, Riesling, Pinot Blanc
Campolargo Branco 2005, *Portugal* — **32**
Arinto

REDS

- Robert Sinskey Pinot Noir 2006, *California* — **44**
Esporão Red Reserva 2005, *Portugal* — **10 | 39**
Trincadera, Aragones, Cabernet Sauvignon
Chateauneuf-du-Pape 2007, *France* — **12 | 45**
Rhone Blend
Sean Thackrey Sangiovese 2003, *California* — **58**
Richard Grant Wortham Pinot Noir 2006, *California* — **48**
Morellino Di Scansano 2007, *Italy* — **30**
Sangiovese
Robert Hall Cabernet Sauvignon 2006, *California* — **34**
Robert Sinskey Merlot 2005, *California* — **34**
Ryan Zepaltas Pinot Noir 2007, *California* — **55**
Ardales Tempranillo 2007, *Spain* — **31**
Two Mile Petit Sirah 2006, *California* — **46**
Robert Sinskey POV (point of view) 2005, *California* — **41**
Bordeaux Blend
Veedha 2007, *Portugal* — **25**
Tinta Roriz, Touriga Francesca, Touriga Nacional
Two Mile "Jacob's Landing" 2008, *California* — **12 | 44**
Cabernet Sauvignon, Merlot
Singularis 2006, *Portugal* — **8 | 31**
Trincadera, Aragones
Scala Dei Cartoixa 2003, *Spain* — **48**
Grenache Blend
Alta Mesa Tempranillo 2007, *California* — **28**
Sans Liege Pickpocket 2007, *California* — **11 | 40**
Grenache
Akyles Tinto 2007, *Spain* — **41**
Granacha, Cariñena, Cabernet Sauvignon

ONE-OF-A-KIND

- Abandonado 2004, Douro, *Portugal* — **100/bottle**
Tinta Amarela, Toriga Franca, Touriga Nacional

BEER

- Trumer Pilsner, *Berkeley* — **4.5**
Sagres, Portugal — **4.5**
Sagres Preta (Dark), *Portugal* — **4.5**
Sagres Zero, Portugal — **4.5**
Sagres Bohemia, Portugal — **4.5**
Super Bock, Portugal — **4.5**
Estrella Inedit, Spain — **11**
Big Daddy IPA, San Francisco — **4.5**
Duchesse de Bourgogne, Belgium — **6.75**
Lindeman's Pomme, Belgium — **6.75**
Lindeman's Framboise, Belgium — **6.75**

PORTO AND MADEIRA

DESSERT WINES

- Barros Lágrima — **9 | 72**
white port, bright and clean with floral aromas
Barros Tawny 10 yr. — **9 | 72**
Barros Tawny 20 yr. — **12 | 86**
Barros 1979 Colheita "special harvest selection" — **16**
caramel, vanilla and hazelnut notes throughout
Borges 10 yr. Malmsey Madeira — **13 | 78**
sharp and sweet with flavors of butterscotch and praline

Proprietor Horacio Gomes **Chef** Greg León · The bistro at Horatius uses local, organic and sustainable ingredients whenever possible
18% gratuity added for parties of 6 or more · **Corkage fee** \$18 per bottle · Horatius is not responsible for lost or stolen items · Available for private parties



HORATIUS

DESSERTS

Malassadas

Portuguese-style fried pastries coated with cinnamon sugar, served with honey and Guittard chocolate sauce — 9

Arroz Doce

Portuguese-inspired rice pudding, served with dried fruit compote and finished with a sprinkle of cinnamon and a grating of nutmeg — 8

Pudim de Caramelo

Rich egg custard, baked over a burnt caramel sauce, spiced with cinnamon and nutmeg — 8

Frozen Bittersweet Chocolate and Olive Oil Mousse

A decadently rich frozen mousse of bittersweet chocolate and Portuguese olive oil, served with cocoa nib cream, sea salt and a drizzle of olive oil — 9

Horatius Cheese Platter

A special selection of artisanal cheeses served with accompaniments — 12

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COFFEE MENU

Coffee at Horatius is not your average coffee. We serve coffee roasted and sourced by Ritual Roasters, a San Francisco-based coffee company who has the same commitment to quality and conscience that we do. They look at the connection between farm and cup as something to be honored. As the final link in the chain, when the team at Horatius prepares your coffee, we strive to uphold the level of passion that has been witnessed in the growing, harvesting and roasting of the coffee bean itself.

ESPRESSO

Farm: Capadó de Ferro, Brasil

Traditionally washed with notes of cherry, prune and red wine flavors

Espresso — 2.5

Macchiato — 2.75

Cappuccino — 3.25

Latte — 3.25

Mocha — 3.5

FRENCH PRESS COFFEE

Farm: Finca Moreno — Honduras

Pedro Moreno grows these Bourbon cherries on his small, 16-hectare farm, Finca Moreno, 1600 meters above sea level near the beautiful town of El Cedral.

Notes: Light and sweet, with flavors of milk chocolate, peach and mixed berry.

Small Press (serves 1–2 people) — 4

Large Press (serves 2–4 people) — 8