

North Box Restaurant

Pre-Order for Pre-Show

BOOK YOUR TABLE AND PLACE YOUR ORDER TODAY, SKIP THE LINE, DANCE PAST THE WAIT, ENJOY THE VIEW, AND SING WITH JOY AT THE AWAITING PLATE!

SAVORY

WEST COAST ARTISAN CHEESES | V I CN

Artisan Cheeses, Fruits, Nuts, Crackers, Crostini 29

WEST COAST ARTISAN CHARCUTERIE

Crafted Meats, Tomato Marmalade, Crostini 31

SEASONAL MARKET SALAD | VE I DF I GF

County Line Baby Lettuce, Banyul's Vinaigrette 17

PRELUDE SEAFOOD SALAD | GF

Roasted Salmon, Bay Shrimp, Chopped Romaine, Butter Lettuce, Cucumber, Fennel, Eggs, Tomato, Avocado, Micro Celery, Louie Dressing 35

ASIAN TOFU RICE BOWL | VE I DF I GF

Tofu, Brown Rice, Cabbage, Avocado, Cilantro, Scallions, Tamari Dressing 27

PACIFIC TUNA CRUDO | GF

Ahi Tuna, Cucumber, Sweet Potato, Hominy, Avocado Wasabi, Green Onion, Lime Juice, Plantain Chips 29

#GRILLED SALSA MACHA PRAWNS | CN

Grilled Prawns, Stir-Fried Vegetable Orzo, Charred Pineapple Salsa, Chili Garlic Peanut Herb Sauce 45

#24HR BRAISED SHORT RIBS | GF

Markegard Short Ribs, Mushroom Risotto, Spinach, Thumbelina Carrots 62

HOUSE-MADE DINNER ROLLS 6

~ ADD TO ANY PLATE ~

HERB ROASTED MARY'S CHICKEN 15

PETIT FILET MIGNON 25

FRESH MARKET FISH 17

ROASTED CITRUS GULF PRAWNS 17

(ALL ADDED PROTEINS ARE SERVED ROOM TEMPERATURE)

HOT ITEMS: AVAILABLE DURING PRE-SHOW ONLY

DESSERT

OPERA CAKE | V

Chocolate Almond Sacher Sponge, Valrhona 66% Dark Chocolate Cremieux, Chocolate Coffee Caviar, Hazelnut Croquant, Whipped Coffee, Coffee Infused Chocolate Ganache 16

SPICED PEAR CAKE | V

Buttermilk Cake, Poached Pear, Italian Meringue, Blackberry Compote, Lemon Glaze, Spice Crumble 16

BANANA CREAM CAKE | V I CN

Banana Cake, Cinnamon Cream, Toasted Walnuts, Cream Cheese Frosting, Banana Chips 16

**Can Be Made Nut Free Upon Request*

GUITTARD CHOCOLATE TRUFFLES | V

Two Housemade Truffles with Cognac, Two Housemade Truffles with Champagne 16

CHOCOLATE DIPPED STRAWBERRIES | V I GF

Four Strawberries, Dark Chocolate, White Chocolate Drizzle 16

ASSORTED COOKIES | V

Chef's Selection of Cookies 15

VE - VEGAN I V - VEGETARIAN I DF - DAIRY FREE
GF - GLUTEN-FREE I CN- CONTAINS NUTS

WE ARE NOT A NUT FREE FACILITY

CONSUMING RAW OR UNDERCOOKED EGGS, SEAFOOD, OR MEAT MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BY CHOOSING TO CONSUME SUCH ITEMS, THE PATRON ASSUMES ALL ASSOCIATED RISKS.

Pre-order food and beverages with your server or host.

Two forms of payment per party maximum.

No separate checks.

18% gratuity added to all parties of 6 or greater.

6% Health Mandate added to all checks.

All food is cooked with Zero Acre Oil.

Split plate fee \$6.

To-go Box Fee \$2.

North Box

Restaurant

PRE-ORDER WITH YOUR SERVER,
BARTENDER OR HOST FOR
INTERMISSION

NON-ALCOHOLIC BEVERAGES

Still or Sparkling Water, 750 ml	14
Coke, Diet Coke, Sprite, Ginger Ale	7
Iced Tea	7
Hot Tea	7
Intelligentsia Coffee or Decaf	7
Milk	7
Orange, Cranberry, Pineapple or Grapefruit Juice	7
Martinelli's Sparkling Cider	8
Shirley Temple or Roy Rogers	8

BEER

Elysian Space Dust IPA	14
Stella Artois	13
Stella Artois 0.0% Non-Alcoholic	12

PERFECTLY PORTIONED SPARKLING

Benvolio, Prosecco, ITL, NV, 187ml	22
Moet & Chandon Brut Imperial, FRA, NV, 375 ml	66
Krug. Grand Cuvee, FRA, 375ml	206

SPARKLING

	GLASS	BOTTLE
Pierre Chainier Brut, FRA, NV	17	65
Veuve Clicquot Brut, FRA, NV	38	149
Veuve Clicquot Rose, FRA, NV		166
Moet & Chandon Brut Imperial, FRA, NV	33	131
Krug Grande Cuvee, FRA		411

WHITES / ROSES

	GLASS	BOTTLE
Domaine Bousquet Rose, Argentina		66
Murphy Goode, Sauvignon Blanc, CA	17	65

CHARDONNAY

	GLASS	BOTTLE
Dark Harvest, NV	17	65
Hahn, Monterey County	23	89
Mountain Winery, Santa Cruz		96

PINOT NOIR

	GLASS	BOTTLE
Cycles Gladiator, CA	17	65
Mountain Winery, Santa Cruz		96
Balletto, Sonoma		89

CABERNET SAUVIGNON

	GLASS	BOTTLE
Dark Harvest, NV	17	65
Hahn, Central Coast	23	89

*Corkage \$40/750 ml (2 Bottles Max)



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Restaurant

CLASSIC COCKTAILS

NEGRONI

PREMIUM GIN, VERMOUTH,
BITTERS
22

ESPRESSO MARTINI

KETEL ONE, MR. BLACK COFFEE
LIQUEUR, SIMPLE SYRUP, COLD BREW
23

OPERA ROYALE

LIMONCELLO, BLACK RASPBERRY
LIQUEUR, HOUSE BRUT
19

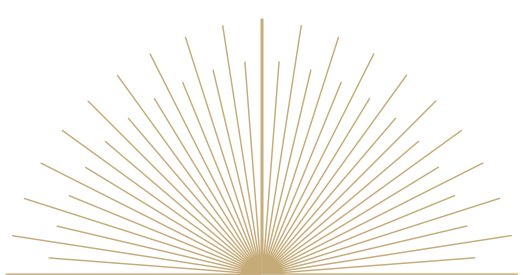
KEOKE COFFEE

KAHLUA, CRÈME DE CACAO,
HENNESSEY, COFFEE, AND
WHIPPED CREAM
25

DID YOU KNOW?

IF YOU HAVE TICKETS
TO ANOTHER SF WAR
MEMORIAL VENUE
PERFORMANCE, YOU
ARE WELCOME TO DINE
AT THE OPERA HOUSE IF
THERE IS A
PERFORMANCE THAT
SAME DAY AND TIME.

ASK YOUR SERVER FOR
DETAILS!



Prelude Opera House

Buffet Menu

CHEF'S FRESH SEASONAL SELECTIONS MAY VARY

DINNER: \$65 PER ADULT | \$33 PER CHILD

BRUNCH: \$63 PER ADULT | \$32 PER CHILD

SAVORY

WEST COAST ARTISAN CHEESES | V | CN

Artisan Cheeses, Fruits, Nuts, Crackers, Crostini 29

WEST COAST ARTISAN CHARCUTERIE

Crafted Meats, Tomato Marmalade, Crostini 31

SEASONAL MARKET SALAD | VE | DF | GF

County Line Baby Lettuce, Banyul's Vinaigrette 17

PRELUDE SEAFOOD SALAD | GF

Roasted Salmon, Bay Shrimp, Chopped Romaine, Butter Lettuce, Cucumber, Fennel, Eggs, Tomato, Avocado, Micro Celery, Louie Dressing 35

ASIAN TOFU RICE BOWL | VE | DF | GF

Tofu, Brown Rice, Cabbage, Avocado, Cilantro, Scallions, Tamari Dressing 27

PACIFIC TUNA CRUDO | GF

Ahi Tuna, Cucumber, Sweet Potato, Hominy, Avocado Wasabi, Green Onion, Lime Juice, Plantain Chips 29

#GRILLED SALSA MACHA PRAWNS | CN

Grilled Prawns, Stir-Fried Vegetable Orzo, Charred Pineapple Salsa, Chili Garlic Peanut Herb Sauce 45

#24HR BRAISED SHORT RIBS | GF

Markegard Short Ribs, Mushroom Risotto, Spinach, Thumbelina Carrots 62

HOUSE-MADE DINNER ROLLS 6

~ ADD TO ANY PLATE ~

HERB ROASTED MARY'S CHICKEN 15

PETIT FILET MIGNON 25

FRESH MARKET FISH 17

ROASTED CITRUS GULF PRAWNS 17

(ALL ADDED PROTEINS ARE SERVED ROOM TEMPERATURE)

HOT ITEMS: AVAILABLE DURING PRE-SHOW ONLY

DESSERT

OPERA CAKE | V

Chocolate Almond Sacher Sponge, Valrhona 66% Dark Chocolate Cremieux, Chocolate Coffee Caviar, Hazelnut Croquant, Whipped Coffee, Coffee Infused Chocolate Ganache 16

SPICED PEAR CAKE | V

Buttermilk Cake, Poached Pear, Italian Meringue, Blackberry Compote, Lemon Glaze, Spice Crumble 16

BANANA CREAM CAKE | V | CN

Banana Cake, Cinnamon Cream, Toasted Walnuts, Cream Cheese Frosting, Banana Chips 16

**Can Be Made Nut Free Upon Request*

GUITTARD CHOCOLATE TRUFFLES | V

Two Housemade Truffles with Cognac, Two Housemade Truffles with Champagne 16

CHOCOLATE DIPPED STRAWBERRIES | V | GF

Four Strawberries, Dark Chocolate, White Chocolate Drizzle 16

ASSORTED COOKIES | V

Chef's Selection of Cookies 15

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Two forms of payment per party maximum.

No separate checks.

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6% Health Mandate added to all checks.

All food is cooked with Zero Acre Oil.

Split plate fee \$6.

To-go Box Fee \$2.



PRE-ORDER WITH YOUR SERVER,
BARTENDER OR HOST FOR
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NON-ALCOHOLIC BEVERAGES

Still or Sparkling Water, 750 ml	14
Coke, Diet Coke, Sprite, Ginger Ale	7
Iced Tea	7
Hot Tea	7
Intelligentsia Coffee or Decaf	7
Milk	7
Orange, Cranberry, Pineapple or Grapefruit Juice	7
Martinelli's Sparkling Cider	8
Shirley Temple or Roy Rogers	8

BEER

Elysian Space Dust IPA	14
Stella Artois	13
Stella Artois 0.0% Non-Alcoholic	12

PERFECTLY PORTIONED SPARKLING

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*Corkage \$40/750 ml (2 Bottles Max)



CLASSIC COCKTAILS

NEGRONI

PREMIUM GIN, VERMOUTH,
BITTERS
22

ESPRESSO MARTINI

KETEL ONE, MR. BLACK COFFEE
LIQUEUR, SIMPLE SYRUP, COLD BREW
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JEANNIK MÉQUET LITTLEFIELD INTERMEZZO LOUNGE

SAVORY

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PLEASE NOTE:

ALL GUESTS WILL BE PRESENTED WITH A BILL FOR FOOD AND BEVERAGE ORDERS AND ARE REQUESTED TO SETTLE WITH THEIR SERVER BEFORE THE BEGINNING OF THE SHOW

THANK YOU FOR YOUR COOPERATION.

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